

## Breakfast...

(V) Vegetarian, (Veg) Vegan, (GF) Gluten free

**Canadian pancake** \$18

Buttermilk pancake topped with 2 poached eggs, bacon, whipped butter and pure maple syrup

**Boulevard Cafe big breaky** \$22

Poached eggs, pork sausage, spinach, field mushroom, grilled tomato, hash brown and bacon on toasted sourdough with tomato relish

**Avocado and fetta smash (V)** \$18

Slow roasted balsamic tomato, poached egg and lemon infused olive oil on toasted sourdough

**Eggs on toast (option of GF)** \$12

Poached, fried or scrambled on toasted sourdough

**Add \$3.50 each** Bacon, pork sausage, ham, spinach, field mushrooms, tomato, hash brown/**Add \$4.00 each** Avocado and Smoked salmon /**Add \$2.50 Gluten free bread**

**Classic eggs Benedict or Florentine (V)** \$16

Poached eggs, grilled ham or spinach and hollandaise on toasted English muffin

**Tassie salmon and eggs** \$18

Huon River smoked salmon, wild rocket, poached eggs and hollandaise on toasted English muffin

**Seasonal fruit salad - freshly cut with passion fruit coulis (V) (Veg)** \$10

**Toast, fruit toast or English muffin - with House made** \$8

seasonal jam, Vegemite or Peanut butter **(Option of Veg)**

**Bircher style muesli - soaked with orange juice and folded with honey yoghurt, served with rhubarb and chia compote (V)** \$11

**Veggie Breaky Turkish roll - egg, spinach, mushroom tomato relish and tasty cheese (V)(Option of Veg)** \$14



## Lunch...

**Roast chicken Turkish roll** with bacon, avocado, tasty cheese and rocket, served toasted \$16

**Smoked salmon Turkish roll** with cream cheese, spanish onion, capers and spinach, served toasted \$15

**Quiche (House made)** with Chef's salad and relish \$12

**Pie of the day** served with Chef's salad and relish \$10

**Fries - Beer battered** served with tomato sauce \$7

**Wedges - served with sour cream and sweet chilli sauce** \$10

**Soup of the day** served with toasted sourdough \$9

**Tiger Prawn Risotto** with crab Bisque, green peas, lemon and mascarpone \$26

**Beer battered flat head fillets** with fries and salad, tartare sauce and lemon \$28

**Grass fed Angus Beef Burger** \$26  
with bacon, jalapeno, tasty cheese and salad served in an artisan Brioche Bun with fries and aioli

## Children...

**Please note: Strictly for children 12 years and under**

Pancakes with Maple Syrup and one scoop Ice cream \$8

Egg on toast – cooked any way \$8  
Add \$1.50 bacon

Toast or English muffin with choice of jam, peanut butter or vegemite \$6

Ham and cheese toastie \$6

Single egg Benedict or Florentine \$9

Pasta with Lamb ragu and tasty cheese \$10

Fish and Chips with tomato sauce \$11

Nuggets with chips and tomato sauce \$9

*Most of the herbs we use are grown and harvested with love and care at Poyntons Nursery*

*\* We appreciate no alterations on weekends, thank you!*

## Sweet treats...

<b>Mixed Berry Cheesecake</b>	<b>\$9</b>
A rich creamy cheesecake cooked to golden perfection with a fresh fruit topping	
<b>Lemon Tart</b>	<b>\$9</b>
This Lemon tart defies description	
<b>Orange Clementine</b>	<b>\$9</b>
Flourless cake with fresh oranges and almonds, topped with White chocolate and Orange glaze	
<b>Tiramisu</b> <b>(Coffee flavoured Italian dessert)</b>	<b>\$9</b>
This simply irresistible treat is house made with sponge finger biscuits soaked in coffee, Frangelico liqueur, layered with a whipped Mascarpone cream and dusted with Chocolate powder	
<b>Sticky Date Pudding</b>	<b>\$9</b>
House made Sticky date caramel soaked cake, warmed and served with cream	
<b>Scones- The perfect morning or afternoon tea</b>	<b>\$8</b>
Freshly baked in house, our scones are deliciously light and moist, served with House made jam and cream	
<b>Muffins- An all time favourite</b>	<b>\$5</b>
House made muffin of the day – check our display cabinet	
<b>Cinnamon Banana Bread</b>	<b>\$7</b>
1 slice - Warmed and served with drizzled honey and cream	
<b>Slices</b>	<b>\$5</b>
Vanilla, Apple and Raspberry Crumble	
<b>Assorted cakes available in the display case daily</b>	
Small	<b>\$7</b>
<b>Manuko Organic Raw Slices</b>	<b>\$6</b>

## Beverages

<b>Coffee</b>	<b>\$4</b>
Latte, Cappuccino, Flat white, Macchiato, Chai Latte & Espresso	
Decaf (extra) <b>.40</b> Soy (extra) <b>.50</b>	Mug <b>\$5</b>
Hot Chocolate	<b>\$5</b>
Affogato	<b>\$4.50</b>
<b>The Elixer Turmeric Latte</b>	<b>\$4.50</b>
Soy (extra) <b>.50</b>	Mug <b>\$6</b>
<b>T2</b>	<b>\$4</b>
English breakfast, Earl Grey, Irish Breakfast, Peppermint, Green, Lemongrass & Ginger, Chai Tea, Liquorice, Chamomile, Botanica, Orange Pekoe, Darjeeling & Madagascan Vanilla	
<b>Cold drinks</b>	<b>\$3.90</b>
Soft drink - Coke, Diet coke, Lemonade, Solo, Sunkist, Lemon & Lime or Orange & Mango mineral water and Passiona 375ml	
Soda water, tonic water and Ginger Ale 300ml	<b>\$3.50</b>
Bottled water 600ml	<b>\$3.90</b>
San Pellegrino mineral water 500ml	<b>\$4.90</b>
1 Litre	<b>\$7.90</b>
Lemon, Lime & Bitters	<b>\$3.90</b>
Galvanina Organic Italian Sparkling 355ml	<b>\$5.95</b>
Pure Young Coco water 520ml	<b>\$6.95</b>
Buderim Ginger beer/Pear Ginger beer 330ml	<b>\$4.90</b>
Milkshake - Chocolate, Strawberry, Vanilla, Caramel, Coffee, Blue Heaven, Spearmint, Lime and Banana	<b>\$5.50</b>
Freshly squeezed juice-Carrot, watermelon, pineapple, apple & orange	<b>\$8.00</b>
Iced Coffee, Iced Chocolate	<b>\$5.50</b>
Apple Cider (alcoholic)	<b>\$6.50</b>
Kids- Pop tops	<b>\$2.50</b>
<b>Beers</b>	
Holgate 330ml (Pilsner, Macedon Pale, Norton Lager)	<b>\$7.50</b>
Crown Lager, Asahi & Peroni Blue	<b>\$6.50</b>
Victoria Bitter, Cascade premium light, Pure Blonde	<b>\$5.50</b>



Sparkling, red and white wine available

by the glass or bottle

Please ask for our wine list