

# POYNTONS

## BOULEVARD CAFE

### All day breakfast Monday to Friday Saturday & Sunday to 12.00pm

**(v) Vegetarian, (vo) vegan option, (gf) Gluten free, (gfo) gluten free option**

**Apple Kasha (gf) (vo) \$12.50**

Toasted buckwheat, apple & organic sultana porridge with macerated strawberries, toasted pecans, toasted almonds, vanilla yoghurt

**Toast \$7.50**

Organic sourdough, multigrain, light rye or gluten free toast with house made jam, english marmalade or spreads

**Ricotta pancakes (v) \$16.50**

Ricotta, oat & cinnamon pancakes, blueberry & maple sauce, vanilla custard yoghurt, almond crumble

**Smashed Avo (v) (vo) (gfo) \$16.50**

Multigrain toast, smashed avocado, heirloom tomatoes, marinated feta, toasted seeds, basil, sumac lemon

**Add poached eggs \$3.50**

**Shakshuka (v) (gfo) \$16.50**

Israeli style eggs, poached in a spicy tomato, sweet bell pepper and coriander sauce, tahini yoghurt, sourdough toast

**Add feta \$2.00 Add chorizo \$3.50**

**Forest mushrooms (v) (gfo) \$18.50**

Sautéed mushrooms, shallots, garlic & thyme, sautéed baby spinach, grilled taleggio, toasted pinenut

**Add poached eggs \$3.50**

**Zucchini Fritters (v) \$16.50**

Zucchini, halloumi and mint fritters, poached eggs, tzatziki labne, mixed shoots salad

**Roasted pumpkin (v) (gf) \$16.50**

Chilli and garlic roasted pumpkin, poached eggs, pumpkin hummus, whipped feta, pine nuts, spiced chick peas

**Banoffee Doughnuts \$12.50**

Ricotta & banana doughnuts, rich caramel, whipped vanilla bean cream, dark chocolate shavings, toasted crushed peanuts

**Steak, egg and chips \$23.50**

Pan fried grass fed eye fillet, sautéed baby spinach, fries, fried duck egg, red wine and herb jus. **Cooked medium/rare or well done**

**Benny (gfo)**

Grilled thick cut ham, poached eggs, toast, herb hollandaise, bacon dust, house made tomato relish

**Sweet potato waffles**

Citrus cured salmon, poached eggs, avocado, pickled red onions, Citrus pearls, creamy buttermilk dressing

**Eggs on toast (gfo)**

Local free range eggs as you like them on buttered sourdough, light rye, multigrain or gluten free

**Feeling the need for a little bit more:**

Smoked salmon or Citrus cured salmon

Thick cut ham or Bacon

Mushrooms or Smashed avo

Grilled tomato or Baby spinach

Herb hollandaise or Tomato relish

**Caprese bruschetta**

Char grilled ciabatta, cheese panna cotta, heirloom tomatoes, torn basil, shallot and balsamic dressing, shaved ricotta salata

**Calamari (gfo)**

Boulevard five spice, chilli, crispy garlic, crispy fried shallots, spring onion, Vietnamese mint nam jim sauce, nursery leaves

**Caciocavallo**

(Southern Italian saganaki) pan fried, honey and pepper wild figs, herb salad, lemon

**Dips plate**

Selection of house made Middle Eastern and Mediterranean dips, toasted Turkish bread, mixed olives

**Handmade gourmet pie of the day**

House made pie, mushy peas, fries, gravy *(please ask staff)*

**Fish & chips**

Beer battered fish fillet, pickled onions, house made tartare sauce, tomato sauce, sumac lemon **Add salad \$2.50**

**Banger & mash**

Grilled gourmet sausage, potato mash, onion jus, herb salad

**Reuben sandwich (gfo)**

Dijon mustard, pastrami, swiss cheese, slaw, dill pickles, russian dressing on light rye bread

**\$16.50**

**Chicken waldorf sandwich (gfo)**

Herb poached chicken breast, celery, grapes, toasted walnuts, cos lettuce, tarragon yoghurt mayonnaise on multigrain bread

**\$19.50**

**The ploughman's sandwich (v) (gfo)**

Aged cheddar, mayonnaise, house made piccalilli, cos lettuce on sourdough bread

**\$9.50**

**Add ham \$ 3.50**

**Salmon poke bowl (gf)**

Soba noodles, sesame citrus cured salmon, fresh soya beans, avocado, cucumber, carrot, daikon radish, pickled red onion, ponzu dressing

**\$5.50**

**\$4.00**

**\$4.00**

**\$3.50**

**\$2.50**

**\$13.50**

**Vegan salad (vo)**

Apple, celery, caramelised walnuts, pumpkin and sunflower seeds, sultanas, apple cider dressing

**Add chicken \$5.00 Add smoked salmon 5.50 Add prawns \$7.00**

**Confit chicken**

Crispy skinned confit chicken, shallots, thyme, cannellini beans, watercress, herbs

**\$17.50**

**Prawns and chorizo fettuccine**

Pan seared tiger prawns, crispy chorizo, confit garlic, olive oil, lime, herbs

**\$13.50**

**Ricotta and basil gnocchi**

Slow roasted tomatoes, confit garlic, olives, olive oil, torn basil, buffalo parmesan

**\$16.50**

**Crispy skin pork belly burger**

Chilli, garlic and coriander slow braised pork belly, asian vegetable slaw, artisan matcha brioche bun, fries

**\$16.50**

**Soft shell crab burger**

Tempura crispy soft shell crab, kimchi slaw, sriracha mayonnaise, artisan squid ink brioche bun, fries

**\$20.00**

**Southern fried chicken burger**

Spiced buttermilk fried chicken, chipotle slaw, poyntons ranch sauce, jalapeno and cheese popper, artisan brioche bun, fries

**\$19.50**

**\$16.00**

**\$16.00**

**\$13.50**

**\$19.50**

**\$16.50**

**\$22.50**

**\$25.50**

**\$23.50**

**\$19.50**

**\$19.50**

**\$19.50**

### Light Bites...

#### Quiche of the day

House made quiche, nursery salad, tomato & onion relish  
(please ask staff)

\$13.50

#### Wedges

Sour cream, sweet chilli sauce

\$11.00

#### Fries

Beer battered, tomato sauce

\$7.00

### Something for the children...

#### Under 12 years old

#### Pancakes

Ricotta, oat & cinnamon pancakes, blueberry sauce, ice cream

\$8.00

#### Baby bears porridge

Creamy oats, brown sugar, cream

\$8.00

#### Egg on toast

Egg on buttered toast

Add bacon \$1.50

\$8.00

#### Toast

Butter, house made jam, peanut butter or vegemite

\$3.00

#### Toastie

Honey leg ham, tasty cheese

\$8.00

#### Fettuccini pasta

Roast tomato sauce, parmesan cheese

\$10.00

#### Fish & chips

Beer battered fillets with fish, tartare sauce, lemon

\$12.50

#### Chicken nuggets

Fries, tomato sauce

\$10.00

### Sweet treats...

#### Mixed Berry Cheesecake

Creamy baked cheesecake, fresh fruit topping

\$9.00

#### Lemon Tart

Lusciously lemon

\$9.00

#### Orange Clementine

Orange & almond flourless cake, white chocolate & orange glaze

\$9.00

#### Tiramisu

##### (Coffee flavoured Italian dessert)

House made - sponge finger biscuits soaked in coffee, Frangelico liqueur, whipped Mascarpone cream, dusted with chocolate powder

\$9.00

#### Sticky Date Pudding

House made - Sticky date caramel soaked cake, warmed & served with cream

\$9.00

#### Scones- The perfect morning or afternoon tea

House made - served with jam & cream

\$8.00

#### Muffins- An all time favourite

House made muffin of the day - check our display cabinet

\$5.00

#### Cinnamon Banana Bread

Warmed & served with drizzled maple syrup & cream

\$7.00

#### Slices

Vanilla, apple & raspberry crumble

\$5.00

#### Assorted cakes available in the display case daily

Small

\$7.00

#### Manuko Organic Raw Slices (gf, veg, dairy free)

Please check display cabinet for varieties

\$6.00

### Beverages...

#### Coffee

Latte, Cappuccino, Flat white, Macchiato, Chai Latte & Espresso Decaf

(extra) .40 Soy (extra) .50 Mug \$5.00

Hot chocolate

\$5.00

Affogato

\$4.50

#### Turmeric Latte

Soy (extra) .50 Mug \$5.50

T2 \$4.00

English Breakfast, Earl Grey, Irish Breakfast, Peppermint, Green, Lemongrass & Ginger, Chai Tea, Liquorice, Chamomile, Botanica, Orange Pekoe, Darjeeling & Madagascan Vanilla

#### Cold drinks \$3.90

Soft drink - Coke, Diet Coke, Lemonade, Solo, Sunkist, Lemon & Lime or Orange & Mango mineral water & Passiona 375ml

Soda Water, Tonic Water or Ginger Ale 300ml bottled

\$3.50

water 600ml \$3.90

San Pellegrino mineral water 500ml \$4.90

1 Litre \$7.90

Lemon, Lime & Bitters \$3.90

Galvanina Organic Italian Sparkling 355ml \$5.95

Buderim Ginger Beer/Pear Ginger Beer 330ml \$4.90

Milkshake - chocolate, strawberry, vanilla, \$5.50

caramel, coffee, blue heaven, spearmint, lime & banana

Freshly squeezed juice- Your choice of carrot, \$8.00

watermelon, pineapple, apple & orange

Iced coffee, Iced chocolate \$5.50

Apple cider (alcoholic) \$6.50

Kids- Pop tops \$2.50

#### Beers

Holgate 330ml \$7.50

(Macedon Pale, Norton Lager)

Crown Lager, Asahi & Peroni Blue \$6.50

Victoria Bitter, Cascade Premium Light, \$5.50

Pure Blonde

**Wine available by the glass or bottle, please ask for wine list**