

Brunch

Saturday & Sunday from 12.00 pm

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



Ricotta pancakes (v)	\$16.50
Ricotta, oat & cinnamon pancakes, blueberry & maple sauce, vanilla custard yoghurt, almond crumble	
Smashed Avo (v) (gfo) (vo)	\$16.50
Multigrain toast, smashed avocado, heirloom tomatoes, marinated feta, toasted seeds, basil, sumac lemon	
Add poached eggs \$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	
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	
Benny (gfo)	\$16.50
Grilled thick cut ham, poached eggs, toast, herb hollandaise, bacon dust, house made tomato relish	
Sweet potato waffles	\$19.50
Citrus cured salmon, poached eggs, avocado, pickled red onions, Citrus pearls, creamy buttermilk dressing	
Caprese bruschetta	\$13.50
Char grilled ciabatta, cheese panna cotta, heirloom tomatoes torn basil, shallot and balsamic dressing, shaved ricotta salata	
Calamari (gfo)	\$17.50
Boulevard five spice, chilli, crispy garlic, fried shallots, spring onion, nam jim sauce, nursery leaves	
Caciocavallo	\$13.50
(Southern Italian saganaki) pan fried, honey and pepper wild figs, herb salad, lemon	
Dips plate	\$16.50
Selection of house made Middle Eastern and Mediterranean dips, toasted Turkish bread, mixed olives	

Handmade gourmet pie of the day	\$16.50
House made pie, mushy peas, fries, gravy <i>(please ask staff)</i>	
Fish & chips	\$16.50
Beer battered fish fillet, pickled onions, house made tartare sauce, tomato sauce, sumac lemon	
Add salad \$2.50	
Banger & mash	\$18.50
Grilled gourmet sausage, potato mash, onion jus, herb salad	
Reuben sandwich (gfo)	\$16.50
Dijon mustard, pastrami, swiss cheese, slaw, dill pickles, russian dressing on light rye bread	
Chicken waldorf sandwich (gfo)	\$23.50
Herb poached chicken breast, celery, grapes, toasted walnuts, cos lettuce, tarragon yoghurt mayonnaise on multigrain bread	
The ploughman's sandwich (v) (gfo)	\$16.50
Aged cheddar, mayonnaise, house made piccalilli, cos lettuce on sourdough bread Add ham \$3.50	
Salmon poke bowl (gf)	\$19.50
Soba noodles, sesame citrus cured salmon, fresh soya beans, avocado, cucumber, carrot, daikon radish, pickled red onion, ponzu dressing	
Vegan salad (vo)	\$13.50
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	\$17.50
Crispy skinned confit chicken, shallots, thyme, cannellini beans, watercress, herbs	
Prawns and chorizo fettuccine	\$13.50
Pan seared tiger prawns, crispy chorizo, confit garlic, olive oil, lime, herbs	
Ricotta and basil gnocchi	\$16.50
Slow roasted tomatoes, confit garlic, olives, olive oil, torn basil, buffalo parmesan	

Crispy skin pork belly burger	\$19.50
Chilli, garlic and coriander slow braised pork belly, asian vegetable slaw, artisan matcha brioche bun, fries	
Soft shell crab burger	\$19.50
Tempura crispy soft shell crab, kimchi slaw, sriracha mayonnaise, artisan squid ink brioche bun, fries	
Southern fried chicken burger	\$19.50
Spiced buttermilk fried chicken, chipotle slaw, poyntons ranch sauce, jalapeno and cheese popper, artisan brioche bun, fries	
Quiche of the day	\$13.50
House made quiche, nursery salad, tomato & onion relish <i>(please ask staff)</i>	
Wedges	\$11.00
Sour cream, sweet chilli sauce	
Fries	\$7.00
Beer battered, tomato sauce	
Something for the children... Under 12 years old	\$16.00
Pancakes	\$8.00
Ricotta, oat & cinnamon pancakes, blueberry sauce, ice cream	
Baby bears porridge	\$14.00
Creamy oats, brown sugar, cream	
Egg on toast	\$19.50
Egg on buttered toast Add bacon \$1.50	
Toast	\$3.00
Butter, house made jam, peanut butter or vegemite	
Toastie	\$16.50
Honey leg ham, tasty cheese	
Fettuccini pasta	\$22.50
Roast tomato sauce, parmesan cheese	
Fish & chips	\$25.50
Beer battered fillets with fish, tartare sauce, lemon	
Chicken nuggets	\$9.00
Fries, tomato sauce	

We appreciate no alterations on weekends, thank you

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

\$4.00

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

\$4.50

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 and Ginger Ale 300ml

\$3.50

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

\$5.50

Freshly squeezed juice- Your choice of carrot, watermelon, pineapple, apple & orange

\$8.00

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