

Boulevard
Brasserie & Bar

Boulevard Brasserie & Bar

At Boulevard Brasserie and Bar, our Head Chef, Timothy Susanto and Precinct Executive Chef, Marvin Ma, have crafted a menu that promises to tease your senses. Our signature dishes showcase the finest ingredients and innovative techniques. Indulge in the showstopping 800g Venetian-style Mud Crab design to be shared by two.

For steak lovers, our premium selections, including the Grainge Angus Scotch Fillet and Tajima Wagyu Rump, will satisfy even the most discerning palates.

Enhance your culinary experience and complement the meal with our signature cocktails by Andrew Costa, the decadent Bru La La, a vodka-based creation that replicates the flavours of a crème brûlée, or the Turkish Delight-inspired Delighted Sipper.

Boulevard Brasserie and Bar promises a memorable evening. Prepare to be transported on a culinary journey tantalising your taste buds.

Contain Nuts  Gluten Free  Dairy Free  Vegetarian 

All dietary requirements and allergies must be disclosed prior to order. Our kitchen contains traces of nuts, dairy, gluten products, and seafood.

All menu items are subject to change with or without notice our team will be pleased to assist you with selection.

Please note a 1.4% surcharge occurs on all credit card transactions and a 15% surcharge occurs on all Public Holidays.

Group Dining

2 course \$69pp, Accor plus \$65pp
Include shared entrée and individual choice of main

3 course \$79pp, Accor plus \$75pp
Include shared entrée, individual choice of main and individual choice of dessert


For the Table

House Made Focaccia **15**
rosemary, olives, black garlic, nduja, Pepe saya cultured butter, smoked salt



Baked Camembert Cheese **20**
Truffle honey, pickled baby figs, focaccia bread


Small Plates

Small | Large

Beef Bresaola **28 | 40**
Rockmelon, buffalo mozzarella, aioli, salsa Verde, rocket 

Huon Salmon Tartare **26 | 38**
Cream fraiche, avocado, finger lime, wafer cracker

Braised Lamb Shoulder Salad **24 | 36**
Organic quinoa, cucumber, fresh herbs, Davidson plum glaze  

Roasted Cauliflower Salad **24 | 34**
Miso caramel, almond, kale, scallion oil 


Contain Nuts  Gluten Free  Dairy Free  Vegetarian 

Large Plates


Roasted Half Chicken 39

Spice roasted pumpkin, crispy katafi, Tuscan sauce


Berkshire Herb Stuffed Porchetta 39

kale olive cous cous, broccolini, capsicum gremolata 


Beef Cheek Bourguignon 45

Potato puree, speck, baby carrots, swiss brown mushroom, red wine jus 

Humpty Doo Barramundi bouillabaisse 49

Tiger prawns mussels, finger fennel, tomato confit, 

Mushroom Ravioli 38

Exotic mushroom, asparagus, garden peas, parmesan, hazelnut, sage beurre noisette 

Premium steak selection

served with fries, watercress salad, Café de Paris butter

Grainge Angus scotch fillet, MSA, NSW, 300g 55






Tajima wagyu rump, MBS 6+, NSW, 250g 52

BBs special sharing mud crab for 800g 140

(Serves 2, 24 hour notice is required)

Venetian style tomato prawn sauce, chilli oil, gremolata, house made flat bread

Top it up

- Potato mash, chive butter  **12**
- Truffle fries, parmesan  **12**
- Beer battered onion rings, aioli  **12**
- Salad leaves, cabernet sauvignon dressing  **12**
- Steamed market greens, lemon olive oil  **12**

To finish

- Dark Chocolate Fondant** **18**
Raspberry, macadamia praline, wattle seeds vanilla ice cream 
- Tiramisu** **18**
Mascarpone, Marsala, sponge, dolce banana ice cream 
- Coconut Panna Cotta** **18**
Watermelon jelly, yuzu lemon myrtle mango sorbet  
- Cheese Plate** **26**
Selection of 3 Australian cheese, quince paste, lavosh  

Night Cap

Bru La La

24

This Vodka base cocktail with a splash of Frangelico, hints of vanilla & caramel is a beverage that easily replaces the creme brulee at the dinner table.

The Delighted Sipper

24

Not like the chocolate, like the dessert: floral, sour and with just a touch of sweetness. This take on a Turkish delight with it's hint of limoncello, Gin & pomegranate juice, rimmed with coconut, will be sure to delight

Espresso Martini

22

Made with Coffee Liqueur by Broken Bean, cold brew by Onyx and Australian wheat vodka. Rich and deep in flavour with froth for days

Affogato

24

A simple but delicious dessert of espresso & gelato, with a splash of liqueur