

Boulevard

Brasserie & Bar

2-3 Course Set Menu

2 course \$69pp, Accor plus \$61

Include shared entrée and individual choice of main

3 course \$79pp, Accor plus \$71

Include shared entrée, individual choice of main and individual choice of dessert

ENTREES

House Made Focaccia

rosemary, olives, black garlic, nduja, Pepe saya cultured butter, smoked salt

Beef Bresaola

Rockmelon, buffalo mozzarella, aioli, salsa Verde, rocket

Huon salmon tartare

Cream fraiche, avocado, finger lime, wafer cracker

MAINS

Berkshire Herb Stuffed Porchetta

kale olive cous cous, broccolini, capsicum gremolata

Beef Cheek Bourguignon

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

Humpty Doo Barramundi bouillabaisse

Tiger prawns mussels, finger fennel, tomato confit,

Mushroom Ravioli

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

DESSERT

Dark Chocolate Fondant

Raspberry, macadamia praline, wattle seeds vanilla ice cream

Tiramisu

Mascarpone, Marsala, sponge, dolce banana ice cream

Coconut Panna Cotta

Watermelon jelly, yuzu lemon myrtle mango sorbet

SIDES - \$12 each

Potato mash, chive butter

Truffle fries, parmesan

Beer battered onion rings, aioli

Salad leaves, cabernet sauvignon dressing

Steamed market greens, lemon olive oil

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.