

(v) Vegetarian, (vo) Vegetarian option, (vg) Vegan, (vgo) Vegan option,  
(gf) Gluten free, (gfo) Gluten free option, (lf) Lactose free, (lfo) Lactose free option

### ALL DAY BREAKFAST

#### **Ricotta pancakes (v) \$18.50**

Ricotta, cinnamon & butter milk pancakes, blueberry & maple sauce, vanilla bean custard yoghurt, almond crumble, strawberries, Persian floss, Ice cream

#### **Zucchini, feta & mint Fritters (v) \$17.50**

Zucchini, feta, roast garlic & mint fritters, poached eggs, tzatziki labne, Romesco sauce, mixed shoots salad, vegetable crisps

#### **Smashed Avo (v) (vgo) (gfo) (lfo) \$18.00**

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

**Add poached eggs \$3.50**

#### **Forest Mushrooms (v) (gfo) \$19.50**

Sautéed mushrooms, shallots, garlic & thyme, grilled taleggio on toast, baby spinach, kale crisps, toasted pinenut, truffle oil

**Add poached eggs \$3.50**

#### **Sriracha Scramble Egg (gfo) \$18.50**

Creamy scrambled eggs, crispy bacon, sriracha chilli sauce, spring onions, crispy shallots, buffalo pecorino cheese on toasted rye

#### **Benny (gfo) \$17.50**

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

#### **Bacon & Egg Roll \$16.50**

Damper style roll, grilled bacon, fried eggs, tasty cheese, fresh baby spinach, aioli, house made tomato & onion relish

#### **Eggs on Toast (gfo) \$10.50**

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 **\$6.50** Thick Cut Ham or Bacon **\$4.00**

Smashed Avo or Marinated Feta or mushroom **\$4.00**

Grilled Tomato or Sautéed Baby spinach **\$3.50**

Herb Hollandaise or Tomato Relish **\$2.50**

### LUNCH MENU FROM 11 AM

#### **Calamari (gfo) \$17.50**

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

#### **Grains and mushrooms \$17.50**

Sautéed forest mushrooms, freekah, farro, lentil, barley, persian feta, baby kale, toasted flaked almonds, green herb dressing

**Add chicken \$6.00 Add smoked salmon \$6.50 Add prawns \$7.50**

#### **Roast beetroot \$17.50**

Balsamic roasted beetroot, red onion, cress leaves, marinated feta, kalamata olives, roast garlic & lemon dressing

**Add chicken \$6.00 Add smoked salmon \$6.50 Add prawns \$7.50**

#### **Bacon, mushroom & pea Risotto (gf) \$24.50**

Crispy bacon, forest mushrooms, baby spinach, taleggio cheese, Pea, broad bean & herb salsa

#### **Prawn saganaki fettuccine \$26.50**

Pan fried tiger prawns, confit garlic, chilli, roasted cherry tomatoes, Napoli sauce, feta, basil

#### **Herb & lemon chicken Burger \$22.50**

Herb, garlic, lemon, paprika marinated chicken breast, smoked mozzarella, herb mayonnaise, slaw, damper style bun, fries **Add bacon \$2.00**

#### **Fish & Chips \$22.50**

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

#### **Handmade Gourmet Pie of the Day \$20.50**

House made chunky meat pie, fries, mushy peas, gravy  
(Please ask our staff for today's flavour)

#### **Quiche of the Day \$16.50**

House made quiche, nursery salad, boulevard dressing  
(Please ask our staff for today's flavour)

#### **Toasted Sandwich of the Day w/chip \$18.50**

(Please ask our staff for today's flavour)

#### **Wedges \$11.00**

Sour cream, sweet chilli sauce

#### **Fries \$8.50**

Beer battered, tomato sauce, aioli