

**(V) VEGETARIAN, (VO) VEGETARIAN OPTION, (VG) VEGAN, (VGO) VEGAN OPTION, (GF) GLUTEN FREE, (GFO) GLUTEN FREE OPTION, (LF) LACTOSE FREE, (LFO) LACTOSE FREE OPTION (H) HALAL FRIENDLY**

### ALL DAY BREAKFAST

**Apple Kasha (VG) (GF) (LF) (H) \$15.50**

Toasted buckwheat, apple & organic sultana porridge with macerated strawberries, compressed apple, toasted almond slivers, coconut yoghurt

**Lemon, blueberry & ricotta pancakes (V) (H) \$19.50**

Lemon, blueberry, ricotta & butter milk pancakes, lemon curd, blueberry sauce, lemon crumb, Persian floss, Ice cream

**Zucchini, herb & haloumi Fritters (V) (H) \$19.50**

zucchini, spring onion, coriander, mint & haloumi fritters, poached eggs, capsicum & eggplant ajvar, roast garlic tzatziki, mixed shoots salad, vegetable crisps

**Sesame fried eggs \$21.50**

Mixed sesame seed fried eggs, sauteed Chinese sausage & asian greens, spring onion sauce, hoisin sauce, prawn crackers

**Smashed Avo (V) (VGO) (GFO) (LFO) (H) \$20.50**

Multigrain toast, smashed avocado, heirloom tomatoes, marinated feta, toasted seeds, basil, kalamata olive oil, sumac lemon  
Add poached eggs \$4.00

**Forest Mushrooms (V) (VGO) (GFO) (H) \$22.50**

Sautéed mixed forest mushrooms, shallots, garlic & thyme, grilled taleggio on toast, baby spinach, kale crisps, toasted pine nuts, white truffle oil Add poached eggs \$4.00

**Roti John \$18.50**

Toasted house made pita, bacon, soy sauce, spring onion, crispy shallot & chilli omelette, cheddar cheese, ginger chutney mayonnaise

**Sriracha scramble egg (GFO) \$19.50**

Sriracha chilli scrambled eggs, crispy bacon, toasted rye, green spring onion sauce, crispy shallots, buffalo pecorino cheese

**Benny (GFO) \$19.50**

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

**Boulevard tuna melt \$17.50**

Toasted French baguette, tuna, mayonnaise, red onion, dill pickles, parsley, cheddar cheese, herb salad

**Bacon & Egg Roll (GFO) \$17.50**

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

**Toast \$9.00**

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

**Eggs on Toast (GFO) \$12.50**

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 \$8.00**

**Thick Cut Ham or Bacon \$5.50**

**Layered potato slice or grilled haloumi or mushrooms \$5.00**

**Smashed Avo or Marinated Feta \$5.00**

**Grilled Tomato or Sautéed Baby spinach \$5.00**

**Herb Hollandaise or Tomato Relish \$3.50**

**Egg - Fried or poached one \$2.00 or two \$4.00**

### LUNCH MENU FROM 11 AM

**Boulevard calamari salad (GFO) \$19.50**

Boulevard five spice calamari, chilli, crispy garlic & shallots, spring onion, cucumber, carrot, nursery salad, Vietnamese mint Nam Jim sauce

**Roast pumpkin & lentil salad(v) \$19.50**

Garlic & chilli roasted pumpkin, puy lentils, baked balsamic red onions, baby spinach, feta, tahini yoghurt dressing, toasted pine nuts  
Add chicken \$6.00, prawns \$7.50, smoked salmon \$8.00

**Prawn saganaki fettucine \$28.50**

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

**Oak smoked chicken risotto (GF) \$24.50**

Oak smoked chicken, forest mushrooms, burnt leeks, truffle pecorino cheese, crispy leeks

**Fish & Chips \$27.00**

Beer battered fish fillet, fries, pickled onions, house made tartare sauce, tomato sauce, sumac lemon, nursery side salad

**Handmade Gourmet Pie of the Day \$21.50**

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

**Burger of the day \$22.50**

Served with fries (Please ask our staff for today's variety)

**Quiche of the day \$17.50**

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

**Toasted sandwich of the day w/fries \$20.50**

(Please ask our staff for today's variety)

**Wedges \$12.00**

Sour cream, sweet chilli sauce

**Fries \$9.50**

Beer battered, tomato sauce, aioli

## Don't forget to look at our daily Specials Menu

*Sorry, no alterations to menu on weekends  
15% surcharge applies all Public holidays*

## SOMETHING FOR THE CHILDREN

*Under 12 years old ...*

### Lemon, blueberry & ricotta pancakes (V) (H) \$10.00

Lemon, blueberry, ricotta & butter milk pancakes, Maple syrup, Persian floss, Ice cream

### Egg on toast \$9.00

Egg on buttered toast

**Add bacon \$1.50**

### Toast \$4.00

Butter, house made jam, peanut butter or vegemite

### Toastie \$11.50

Honey leg ham, tasty cheese

### Fettuccini pasta \$13.50

Buttered or roast tomato sauce or creamy cheese sauce

All served with parmesan cheese

### Fish & Chips \$13.50

Beer battered fillets with fries, tomato sauce, lemon

### Chicken Nuggets \$13.50

Fries, tomato sauce

### Calamari \$13.50

Fries, aioli

## SWEET TREATS

### Sticky date pudding \$9.50

House made - warm sticky date pudding, butter scotch sauce, cream

### Scones - The perfect morning or afternoon tea

House made - 2 scones served with jam & cream \$8.50

1 scone served with jam & cream \$4.50

### Assorted small cakes, cheesecakes, slices & tarts \$8.50

*Please check display cabinet for today's selection*

Hazelnut & cranberry meringue

Mandarin & polenta

Raspberry apple crumble

Fig & ginger

Chocolate Flourless

Pear & Pistachio

Sour Cherry Lemon cake

Black Forest cake

Lava cake

Carrot Flourless

New York Cheesecake

Mixed Berry Cheesecake

Caramel Macadamia Cheesecake

Lemon tart

Strawberry tart

Passions fruit puffs

Vanilla Slice - Iced

Oreo cake

Toblerone cheesecake

Hazelnut Mousse

Lemon Cheesecake

### Muffins - An all-time favourite \$5.50

House made muffin of the day - *check our display cabinet*

### Banana Bread \$8.00

Warmed & served with maple syrup & cream

### Manuko Organic Raw Slices (gf, veg, dairy free) \$6.00

*Please check display cabinet for varieties*

### Ballsy Betty Organic Raw Bliss Balls \$4.00

(vegan, gf, 100% Natural)

*Please check display cabinet for varieties*

## BEVERAGES

### Coffee \$4.00

Latte, Cappuccino, Flat white, Macchiato,

Chai Latte & Espresso Mug \$5.00

Decaf (extra).50

**MILKLAB** - Soy (extra).70 - Almond (extra).70 - Lactose free

(extra).70 - Oatmilk (extra).70

Turmeric Latte \$4.50

**MILKLAB** - Soy (extra).70 - Almond (extra).70 - Oatmilk (extra).70

Lactose free (extra).70 Mug \$5.50

Iced coffee, Iced chocolate \$6.00

Hot chocolate \$5.00

Affogato \$4.50

### Cold drip coffee

Single origin, served on ice with slice of orange \$4.50

### Assorted teas \$4.50

English breakfast, Earl grey, Lemongrass & ginger, Peppermint,

Green, Chai **Iced Tea** - Lemon, Peach

### Water

San Pellegrino mineral water 500ml \$5.00

1 Litre \$8.00

Bottled water 600ml \$4.00

### Fresh fruit juice

Apple, orange, pineapple, watermelon, carrot, ginger \$8.00

### Noah's fruit juice \$4.80

*Please ask our staff for flavours*

### Cold drinks \$4.00

Soft drink - Coke, Diet coke, Zero sugar, Lemonade, Solo, Sunkist,

Lemon & Lime or Orange & Mango mineral water,

Pepsi max

Kids- Pop tops \$3.00

Soda water and Ginger ale 300ml \$3.50

Lemon, lime & bitters \$4.00

Kombucha \$5.50

Schweppes ginger beer 330ml \$5.00

### Real milkshake \$7.00

Chocolate, strawberry, vanilla, caramel, banana