

Boulevard
Brasserie & Bar

@novotel_sop @boulevardbrasserie_sop

SNACKS

WARM OLIVE BOWL /6 v, gf, lf

HUMMUS EGGPLANT CHIPS /6 v, gf, lf

JAMON CROQUETTES, PIMENTO EMULSION /12

CHILLI & SPICE SQUID /12 lf

NATIVE SEASONED SWEET POTATO FRIES /8 v, lf

SHARED

CHARCUTERIE BOARD /26

manchego, sopressa milano, prosciutto, olives, stuffed peppers, house relish, breads

HOT WINGS /18 lf, gf
ranch, celery

SEA CREATURES & CHIPS /24 lf
salt & pepper squid, tempura whiting, fries, house tartare

BOWLS

KIM CHI TUNA /23 df

yellow fin tuna, kim chi, nori, brown rice, coriander, avocado

TOFU VEGE /20 df, v, gf

cucumber, peas, carrot, cabbage, brown rice, silken tofu, thai dressing

BREADS

ALL /18

FENNEL SAUSAGE BRETZLE

lemon thyme tzatziki, spring onions & fries

GARLIC GRILLED CHEESE BRIOCHE v

buffalo mozzarella, thyme & fries

SUB CLUB

roast chicken, ham, tomato jam, tatsoi, cream cheese & fries

SNEAKY CHEESY

gippsland beef, manhattan pickles, cheese, ketchup, mustard & fries

gluten free option available

BIGS

THE SCHNITZEL /26

parmesan sourdough crumbed corn-fed chicken breast, slaw

SHANKED /36 lf

spiced lamb shank, giant couscous salad

WHITE SAUSAGE & RELISH /34

irish white pudding, peas, goats cheese, tomato relish

BELLY OF PORK /34 lf, gf

roasted pork belly, apple jam, radish salad

BAKED FISH /34 lf, gf

tasman salmon, herbed young potatoes

OFF THE BONE /35 gf

300g beef new york cut cooked to the bone, parmesan, warm zucchini & pork salad

SIDES

YOUNG POTATOES, PORK SCRATCHINGS /8 lf, gf

GREEK SEASONED FRIES /8 v, lf

GARDEN SALAD /8 v, lf, gf

PEA & GOATS CHEESE /8 v, gf

SWEET TOOTH

WHITE CHOCOLATE BROWNIE /10 v

vanilla ice cream, caramel sauce

LEMON TART /12 v

baked lemon curd, raspberry sauce

RED VELVET CAKE /12 v

toasted marshmallow ice cream

4 CHEESES /28 v

manchego, triple brie, stilton, cheddar artisan crackers, bush trail mix, house jam

lf = lactose free v = vegetarian gf = gluten free