



## Where to begin

.....  
Pork belly with smoked ham hock terrine, 16.5  
sambal mayo, pickled jelly, crisp bread,  
capers  
.....

.....  
Cauliflower soup, crisp bacon lardons, 15.0  
truffle oil, chives  
.....

.....  
House vodka cured salmon, green pea, 16.5  
salad of citrus, preserved lemon,  
picked baby herb, dill aoli  
.....

.....  
Pan fried gnocchi, king prawns, 17.0  
chilli butter, wilted spinach  
.....

.....  
Salad of beets, beetroot jelly, 16.5  
balsamic glazed beets,  
creamed goat's cheese, beetroot chips,  
toasted hazel nuts, bread cigar  
.....



WHERE TO BEGIN

## Main course

Spanish, mushroom topped lamb loin, 38  
parsnip, green pea puree, shimiji mushroom,  
red wine jus

Grilled Barramundi, green ramesco sauce, 33  
orange scented polenta chips,  
semi dried tomato, petite corn

Crumbed lentil arancini, 32  
picked buffalo mozzarella, cherry tomato,  
salsa verde, baby frisse

Prosciutto wrapped pork fillet, 35  
apple calvados puree, nashi celeriac slaw

Pan seared spatchcock, tomato, spinach, 35  
pearl barley salad, salsa verde

Steamed cod, miso risotto, fish crackling, 35  
broth of bok choy and mushroom, sambal

Premium steak selection 40  
350gm Rib Eye Cape Grim

350gm Sirloin Riverin 37  
Served with hand cut fondant potato,  
green beans, pea tangles

Sides 8

Steak cut chips  
Creamy mash potato  
Sautéed zucchini and pumpkin,  
toasted pine nuts  
Vegetable medley carrots peas and  
broccoli  
Boulevard garden salad

6

MAIN COURSE

## All mine to finish!

---

Chocolate cookie pie, caramel fudge, ice cream 14.5

---

A hit for two, today's ice cream selection, homemade fudge, mixed berries, waffle cones 25.5

---

Classic sticky date pudding, butterscotch ice cream, salted caramel sauce 15

---

---

Caramelised bananas and custard, rich chocolate log, meringue buds, raspberries, white chocolate mousse 15

---

Chilled bread and butter pudding, wattle seed ice cream, coffee anglaise, macerated fruits 15

---

# Wine List

Wine Name	Regionality	Bottle	By the Glass
<b>With bubbles</b>			<b>150ml Glass</b>
NV Azahara Sparkling	Murray Darling, VIC	\$39.00	\$10.00
NV Thorn-Clarke Pinot Noir Chardonnay	Eden Valley, SA	\$42.00	
NV Louis Roederer	Champagne, FRA	\$120.00	
NV Canaletto Prosecco	Vento, ITA	\$45.00	\$12.00
Mojo Moscato	Multi-regional, SA	\$42.00	\$11.00
<b>Bright, aromatic whites</b>			
Totara Sauvignon Blanc	Marlborough, NZ	\$39.00	\$10.00
Shaw and Smith Sauvignon Blanc	Adelaide Hills, SA	\$54.00	
Cullen Sauvignon Blanc Semillon	Margaret River, WA	\$60.00	
Rockbare Riesling	Clare valley, SA	\$44.00	\$11.00
La Boheme "Act Three" Pinot Gris and Friends	Yarra Valley, VIC	\$48.00	\$12.00
Cockfighters Ghost Pinot Gris	Adelaide Hills, SA	\$40.00	\$10.00
<b>Textural, bold whites</b>			
Olivers Taranga Vermentino	Mclaren vale, SA	\$44.00	
Sticks Chardonnay	Yarra Valley, VIC	\$44.00	\$11.00
Cape Barren Chardonnay	Adelaide Hills, SA	\$50.00	
<b>Rose</b>			
Audrey Wilkinson Rose	Hunter Valley, NSW	\$42.00	\$11.00
<b>Elegant, refined reds</b>			
Robert Oatley "Finisterre" Pinot Noir	Gladysdale, VIC	\$68.00	
Rockbare Tempranillo	Mclaren vale, SA	\$48.00	\$12.00
Louis jadot Bourgogne Pinot Noir	Burgundy, FRA	\$65.00	
Nanny Goat Pinot Noir	Central Otago, NZ	\$60.00	\$14.00
<b>Spicy, earthy reds</b>			
Snake and Herring "Calypso" Merlot Cabernet	Margaret River, WA	\$65.00	
Cape Barren "Native Goose" GSM	Mclaren Vale, SA	\$48.00	\$12.00
Kieth Tulloch Merlot	Hunter valley, NSW	\$42.00	\$11.00
<b>Full, meatier reds</b>			
Robert Oatley "Signature" Shiraz	Mclaren Vale, SA	\$48.00	\$12.00
Two hands "Gnarly Dudes" Shiraz	Barossa Valley, SA	\$62.00	
Poole's Rock Shiraz	Hunter Valley, NSW	\$68.00	
Mitchell "Seven Hills" Cabernet Sauvignon	Clare Valley, SA	\$55.00	
Penley "Pheionx" Cabernet Sauvignon	Coonawarra, SA	\$44.00	\$11.00