

Boulevard
Brasserie & Bar

@novotel_sop @boulevardbrasserie_sop

BAR MENU

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 /24

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

4 CHEESES /28 v

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

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

COFFEE & CAKE OF THE DAY / 10

lf = lactose free v = vegetarian gf = gluten free