# BLVD

CAFE & BAR

"EAKFAST . LUNCH . DINN

# **BREAKFAST ON THE RUN**

Freshly Baked Croissant \$5.50 Ham, cheese & tomato

Toasted Banana Bread (v) \$5.50 Served with butter & honey

Bacon And Egg Muffin \$6.50 Choice of sauce – tomato, bbq or hollandaise

Daily Smoothie bowl (gf, vegan) \$6.50 Dried fruits, nuts & seeds

Additional Daily specials located on display in BLVD Cafe & Bar

# **Breakfast**

# NOVOTEL CLASSICS

Eggs cooked to your liking served with grilled sourdough toast

#### Surfers Sunrise (v) \$17

Freshly baked open bagel, topped with herb roasted mushrooms, smashed avocado, bush tomato chutney & a fried free-range egg

#### Chef's Eggs Benny \$18

Free-range poached eggs, grilled halloumi, prosciutto, chard and hollandaise sauce on toasted brioche

#### The Big Veg Fix (v) \$18

Eggs cooked to your liking, sautéed mushrooms, spinach, grilled asparagus, house-made baked beans, potato rosti & sourdough toast

#### Novotel's Breakfast Of Champions \$24

Eggs cooked to your liking, smoked bacon, chorizo sausage, grilled asparagus, king brown mushroom, vine-tomato, potato rosti & sourdough toast

Naughty But Nice (v) \$16 Brioche french toast with Nutella, strawberries, banana & white chocolate chips

### ADD ME!

Smoked bacon \$4 Spicy chorizo sausage \$4 Grilled halloumi \$5 Garlic buttered mushrooms \$4 Vine tomatoes \$3

Hash browns \$3

Avocado \$5

## <u>NIPPER'S MENU</u> (<u>12 & UNDER)</u>

Novotel's Hot Breakfast \$10.50 Egg cooked to your liking, white toast, bacon, & a hash brown

Belgian Waffle (v) \$12 Ice cream, maple syrup, & strawberries

#### Healthy Breakfast Box (v) \$14.50

Cornflakes, milk, fruit juice, mini muffin, & a piece of whole fruit

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# NIPPER'S MENU

<u>(12 & UNDER)</u>

Spaghetti Bolognese \$9.5 Novotel Mini Hamburger \$12.5 Novotel Crumbed Fish & Chips \$12.5 6" Ham & Pineapple Pizza \$9.5 \*\*\*

Banana Split \$12.50 New Zealand Natural Cookies & Cream Ice-cream (100ml) \$5

## **PIZZA & PASTA**

Garlic Pizza Bread (V) \$12 With mozzarella cheese & soft herbs

Margherita Pizza (V) \$22 With mozzarella cheese, napoli sauce, cherry tomatoes & fresh basil

#### Novotel Signature Pizza \$26

With mozzarella cheese, napoli sauce, wagyu beef, double smoked ham, prosciutto, cherry tomatoes, jalapeno peppers & Italian parsley

> Spaghetti Bolognese \$22 Ground beef, tomato passata, shaved parmesan & basil

**Penne Boscaiola \$18** Bacon, mushroom, white wine, cream, parmesan & soft herbs

# **All Day Dining**

# NOVOTEL CLASSICS

Chicken Caesar Salad \$22 Poached egg, gem lettuce, crisp prosciutto, grilled chicken, parmesan, croutons & anchovies

C<mark>orn chips, melting mo</mark>zzarella, sour cream, guacamole & salsa

#### Wagyu Beef Burger \$26 Bacon, cheese, tomato, caramelized onion and lettuce on a sourdough bun served with thick cut chips

#### Steak Sandwich \$22

Angus beef cube roll on toasted turkish bread, lettuce, tomato beetroot, caramelised onions, bbq sauce & aioli served with thick cut chips

#### Southern-fried Chicken Burger \$18

Brioche bun, asian slaw, sriracha mayonnaise served with thick cut chips

Chef's "Signature" Salt & Pepper Squid (df) \$16 Chili, shallots & royal sauce

#### Club Sandwich \$22

Toasted turkish bread, grilled chicken, bacon, egg, lettuce, tomato, avocado and mayonnaise served with thick cut chips

#### Fish & Chips \$24

Crisp<mark>y Qld "XXXX Gold" batter</mark>ed barramundi goujons, lemon and tartare sauce, served with thick cut chips

#### Chicken Parmy "Queensland style" \$24

Panko crumbed chicken breast, topped with tomato sauce, shredded double smoked ham, pineapple and mozzarella cheese, served with a green salad & thick cut chips

# **CHEF'S CHOICE**

**Grilled Barramundi \$34** Pommes lotus, broccolini, sauce vierge, & hollandaise

Wagyu Rump Steak \$36 200gr Wagyu rump, potato gratin,

carrot puree, brocollini, onion rings, & marchand de vin

Braised Lamb Shank (gf) \$32 Garden greens, potato mash, & dutch carrots

#### SIDES

Thick Cut Chips (V) \$9 With tomato sauce & aioli

Sweet Potato Fries (v) \$9 With sweet chili sauce & aioli

## DESSERT

Vanilla Bean Pannacotta (gf) \$14 Seasonal berries, & passionfruit

**Chocolate Tart (v) \$16** Bitter mo<mark>usse, chocolate custard, fre</mark>eze dried raspberries, & edible flowers

> **Cheese platter (v) \$24** Dried fruits & lavosh crackers