



*Bistro*  
*Boulevard*



ENTRÉES

HUÎTRES (GF)

*Freshly shucked Sydney rock oysters served with red wine vinegar and eschallots*  
1~\$4 • 3~\$12 • 6~\$22 • 12~\$44

ESCARGOTS (GF)

*Snails served in their shell with garlic butter*  
6~\$18 • 12~\$30

BEIGNETS DE FLEURS DE COURGETTE

*Tempura zucchini flowers with French goats cheese and pesto*  
\$22

COQUILLE SAINT JACQUES (GF)

*Seared scallops served with pea purée and balsamic glaze*  
\$23

SOUFFLÉ AU FROMAGE DE CHÈVRE

*Twice baked goats cheese soufflé served in the traditional Le Boulevard style*  
\$22

LE PÂTÉ DU CHEF

*Our chef's house-made pâté served with cornichons and toasted rounds of baguette*  
\$19

SALADE DE CHÈVRE CHAUD

*Beetroot and walnut salad with warm goats cheese croutons*  
\$19

SOUPE À L'OIGNON

*French onion soup served with croutons and Gruyère cheese*  
\$19

STEAK TARTARE AU COUTEAU (GF)

*Classic hand cut steak tartare served with condiments and fresh baguette*  
E~\$22 • M~\$40

(GF) GLUTEN FREE

10% SURCHARGE ON PUBLIC HOLIDAYS





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LE PLAT PRINCIPAL

STEAK FRITES \$42

Grilled beef fillet served with French fries and your choice of sauce  
~ Café de Paris butter or Bearnaise or green peppercorn ~

*Wine suggestion: Smallfry ~ "Organic" Shiraz ~ Barossa Valley \$11  
(Rich and full bodied with juicy flavours)*

POISSON DU JOUR (GF) \$42

Fish of the day

*Wine suggestion: Andre Dupuis ~ Chardonnay ~ Burgundy \$11  
(Medium body, hint of apricot with good structure)*

CONFIT DE CANARD (GF) \$40

Duck confit served with pommes fondant, carrot purée, caramelised onions and a port jus

*Wine suggestion: Givry ~ Pinot Noir ~ Burgundy \$13  
(Plum, mushroom characters with long finish)*

BOUILLABAISSE (GF) \$40

Fish stew served with rouille and toasted croutons

*Wine suggestion: Sancerre ~ Sauvignon Blanc ~ Loire Vallee \$12  
(Fresh and crisp with some floral notes)*

CHEVREUIL ROTI (GF) \$42

Seared venison with parsnip purée, sautéed spinach and mushrooms, with a berries sauce

*Wine suggestion: Cote du Rhone ~ Shiraz/ Grenache ~ \$12  
(Fully ripe flavours, with some licorice notes)*

CÔTE DU BŒUF POUR 2 PERSONNES \$95

Rib of beef (900gms)~ on the bone ~ for 2 people,  
served with Béarnaise sauce, French fries and leafy greens

*Wine suggestion: Chateauneuf du Pape ~ Shiraz/ Grenache ~ \$20  
(Big and elegant)*

SIDES

SALADE ~ Leafy greens drizzled with French vinaigrette ~ \$9

LEGUMES ~ Steamed seasonal vegetables ~ \$9

POMMES FRITES ~ Shoe-string cut French fries ~ \$9

POMME DE TERRE ~ Potatoes of the day ~ \$9

PAIN À L'AIL ~ Garlic bread ~ \$6

BAGUETTE ~ Freshly baked baguette served with butter ~ \$4

