

# 300 acres

THE BOULEVARD  
WEMBLEY DOWNS

## bread

Focaccia, salt and pepper butter (v)	2.50
Charred sourdough, evoo, lemon and herb dukkah, warmed olives (v)	12.00
Garlic pizza bread, evoo, rosemary sea salt (v)	11.00

## Small plates

Hand cut chips, paprika, rosemary salt, aioli (gf, vegan)	9.50
Cumin roasted Cauliflower, Cucumber and coriander salsa, with minted yoghurt (gf, vegan)	14.00
Crispy master stock chicken wings, chilli caramel, toasted peanuts (sf)	12.00
Pumpkin croquettes, red capsicum jam, pea and parmesan salad (v)	10.50
Char grilled Exmouth king prawns, grilled apple, sweet roasted red peppers (gf,sf)	14.00
Sweet corn risotto, squid, cabbage, radish (gf,sf)	14.00

## pizza

Pork belly, roast onion, apple sauce, rocket	19.50
Chorizo, potato, feta, fried garlic, evoo and rosemary salt	19.00
Sautéed peppers, spanish onion kalamata olives basil pesto	18.00

## Light meals

Salt and pepper squid salad, charred pineapple, Asian slaw, toasted peanuts (gf, sf)	23.50
Grilled rump steak sandwich, toasted Turkish, balsamic onions, tomato chutney, hand cut chips	21.50
Beer battered fish and chips, spinach salad, with house made tartare (sf)	24.50
Roast chicken, chorizo, chick pea, quinoa salad, lemon vinaigrette (gf)	23.50

## substantial

Pork belly, pak choy, pickled fennel and chilli caramel vinegar (sf)	27.50
Fresh North West WA snapper, asparagus, smoked eggplant, mussels & sweet potato fries (gf, sf)	30.50
Braised lamb, fresh peas, potato gnocchi	27.00
Roasted chicken breast, wild mushrooms, creamy mash, spinach and red wine jus (gf)	28.00
Char grilled 300gm rump cap steak, herb butter, roast root vegetables, baby green beans	32.00
Beetroot risotto, basil, caramelised walnuts and Danish feta (gf, v)	24.50
Rosemary roasted lamb shoulder, butternut pumpkin mash, pickles and mint with red wine sauce (serves 2)	50.00

## sides

Roasted root vegetables (gf, v)	6.50
Mixed greens and walnuts (gf, v)	6.00
Petite spinach salad (gf, vegan)	5.50
Grilled sweet corn cobs with lime butter (gf, v)	6.00
Asian greens, crispy garlic and soy (gf, vegan)	6.00

## dessert

White chocolate, berry, rhubarb, vanilla meringue (gf)	
Saffron and lemon tart, lemon curd, toasted coconut (gf)	
Salted caramel panna cotta, popcorn, ganache (gf)	
Milk chocolate and hazelnut cake, vanilla bean ice cream, hazelnut crumble (gf)	
Warm apple and cinnamon crumble, boysenberry ice cream (gf)	
	Each 11.50
Chef's selection of cheese, crackers and accompaniments	
	Two cheeses 16.00
	Three cheeses 24.00

gf = gluten free v = vegetarian sf = seafood

The majority of our dishes can be adjusted to suit your dietary requirements. Simply ask our friendly wait staff for all the options available.