

BLVD

CAFE & BAR

SMALL BITES.

MUSHROOM & MOZZARELLA ARANCINI 16.5

(GF)

WITH TOMATO RELISH & GRATED PARMESAN

BRUSCHETTA RUSTICO (V) 17.5

TOMATO, ONION, ROASTED CAPSICUM, FETA & BASIL ON SOURDOUGH WITH AGED BALSAMIC

CHICKEN WINGS 19

CHOICE OF BUFFALO OR BBQ CHICKEN WINGS WITH A SIDE SALAD

GRILLED TURKISH BREAD (V) 13.5

WITH A TRIO OF DIPS: BEETROOT RELISH, HUMMUS & TOMATO RELISH

SALT & PEPPER CALAMARI 16.5

SEASONED WITH A LIGHT COATING & DEEP FRIED

CRUMBED BRIE CHEESE (V) 18

DEEP FRIED & SERVED WITH HARISSA SAUCE

FISH CAKE 16

GRILLED & SERVED WITH ROMESCO SAUCE

CHEFS SIGNATURE DISH.

BUTTER CHICKEN CURRY 32

SLOW COOKED CHICKEN IN A MILD CURRY SAUCE, SERVED WITH RAITA, POPPADUM, JASMINE RICE & ROTI BREAD

MAINS.

GARDEN SALAD (V, GF) 18

AVOCADO, CHERRY TOMATOES, RED ONION, CAPSICUM & LETTUCE WITH A LEMON DRESSING

ADD CHICKEN + \$6

ADD QLD KING PRAWNS + \$12

CAESAR SALAD 28

CHOICE OF SMOKED SALMON OR CHICKEN, COS LETTUCE, PARMESAN, CRISPY BACON, CROUTONS & A CAESAR DRESSING TOPPED WITH SLICED BOILED EGG

BBQ PORK RIBS 45

SUCCULENT BBQ PORK RIBS SERVED WITH YOUR CHOICE OF FRIES OR MASHED POTATO & A SIDE OF CREAMY COLESLAW

BATTERED BARAMUNDI FISH & CHIPS 29.5

SERVED WITH CHIPS & TARTARE SAUCE

*MAY CONTAIN FISH BONES

MOUNT COTTON CHICKEN PARMIGIANA 28.5

CRUMBED CHICKEN BREAST TOPPED WITH TOMATO, SUGO HAM & MOZZARELLA CHEESE, SERVED WITH A MINI GARDEN SALAD & CHUNKY FRIES

RICOTTA SPINACH CANNELLONI (V) 27.5

PASTA ROLL FILLED WITH SPINACH & RICOTTA IN A RICH TOMATO SAUCE

ADD CHICKEN + \$5

WHATABURGER (V, GF AVAILABLE) 24

LOCAL BEEF PATTY WITH LETTUCE, TOMATO, BACON, ONION, CHEESE, BBQ SAUCE & A FRIED EGG ON A BRIOCHE BUN, SERVED WITH CHIPS

NOVOTEL CLUB SANDWICH 25

GRILLED CHICKEN, BACON, LETTUCE, CHEESE, AVOCADO, TOMATO, GARLIC MAYO & BBQ SAUCE SERVED WITH CHUNKY CHIPS

GRILLED TASMANIAN SALMON 32

GRILLED MEDIUM RARE SERVED WITH POACHED ASPARAGUS, KUMARA MASH & A CREAMY LEMON BUTTER SAUCE

DARLING DOWNS QUEENSLAND PORTERHOUSE STEAK (GF) 50

300G STEAK SERVED WITH POTATO GRATIN, STEAMED VEGETABLES & A RED WINE JUS

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE

*whilst we take great care in catering to all dietary requirements and the elimination of allergens, we, as well as our suppliers, utilise machinery and facilities that may handle various allergens. As a result, we are not able to guarantee the complete absence of allergens in our foods and beverages.

ALL DAY DINING MENU AVAILABLE FROM 11:00AM TO LATE

SIDES.

PARMESAN MASH	10
POTATO CROQUETTES	17
HANDMADE WITH POTATO, PARMESAN & SEASONAL VEGETABLES	
HALOUMI FRIES (V, GF)	18
SWEET POTATO FRIES (V, GF)	13.5
THICK CUT CHIPS (V, GF)	12
CORN ON THE COB (GF)	16
STEAMED VEGETABLES (V, GF)	12

PIZZA.

MARGHERITA (V)	20
CHERRY TOMATO, BOCCONCINI, MOZZARELLA, BASIL PESTO	
PERI PERI CHICKEN PIZZA	28
TOMATO BASE, SEASONED CHICKEN, CHERRY TOMATOES, SLICED RED ONION, BABY SPINACH, PERI PERI MAYONNAISE	
NOVOTEL MEAT LOVERS	29
TOMATO BASE, MOZZARELLA, CHICKEN, HAM, GROUND BEEF, PEPPERONI, BACON, BBQ SAUCE	
HAWAIIAN	28
TOMATO BASE, MOZZARELLA, PINEAPPLE, HAM	
VEGGIE LOVERS (V)	28
TOMATO BASE, MOZZARELLA, RED ONION, CAPSICUM, MUSHROOM, CHERRY TOMATOES, OLIVES, ROCKET	

KIDS MENU.

DINO NUGGETS	13
WITH CHUNKY CHIPS, AIOLI & A SWEET CHILLI DIP	
CRUMBED FISH & CHIPS	13
WITH AIOLI & A SWEET CHILLI DIP	
HAWAIIAN PIZZA	13
TOMATO BASE, MOZZARELLA, PINEAPPLE, HAM	
SPAGHETTI POMODORO (V)	13
SPAGHETTI WITH A TOMATO SAUCE	

DESSERT.

SEASONAL FRUIT SALAD (V, GF)	14.5
WITH A MOUTH-WATERING MANGO SORBET	
STICKY DATE PUDDING (V)	16.5
WITH A BUTTERSCOTCH SAUCE, WHIPPED CREAM, FRESH BERRIES & ICE CREAM	
APPLE & RHUBARB CRUMBLE (V)	16.5
FLAVOURED WITH CINNAMON IN A SWEET VANILLA PASTRY SHELL, CREME ANGLAISE, FRESH BERRIES & WHIPPED CREAM	
GOURMET CHEESE PLATTER FOR TWO (V)	28
ASSORTMENT OF BLUE CHEESE, BRIE & CHEDDAR CHEESE	

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BREAKFAST.

SEASONAL FRUIT SALAD (V, GF) 15
TOPPED WITH GREEK YOGHURT

SIMPLICITY (V) 15
EGGS COOKED TO YOUR LIKING SERVED ON GRILLED
SOURDOUGH TOAST

CARAMEL FRENCH TOAST (V) 18
WITH MASCARPONE CHEESE & FRESH BERRIES

AVOCADO TOAST (V) 19
SMASHED AVOCADO, CHILLI JAM, DRESSED ROCKET &
CRUMBLLED FETA

BAGEL EGGS BENNY (V AVAILABLE) 24
SOFT POACHED EGGS, SAUTEED SPINACH & CREAMY
HOLLANDAISE SAUCE SERVED ON A BAGEL WITH YOUR
CHOICE OF HAM, BACON, OR SMOKED SALMON

NOVOTEL BIG BREAKFAST 27
(V AVAILABLE)
EGGS COOKED TO YOUR LIKING, GRILLED SOURDOUGH TOAST
SMOKED BACON, CHEESE KRANSKY, CLASSIC BAKED BEANS,
POTATO ROSTI, MUSHROOMS & SPINACH WITH GARLIC & HERBS

*LIKE A BIG VEGGIE FIX INSTEAD?
SIMPLY SWAP THE BACON & CHEESE KRANSKY
FOR GRILLED HALLOUMI*

BREAKFAST MENU
AVAILABLE FROM
7:00AM TO 10:30AM

SIDES.

EGGS (2) COOKED TO YOUR LIKING (V) 6

SMOKED NORTH GOLD COAST BACON 6

GRILLED HALLOUMI (V, GF) 6

GARLIC BUTTER MUSHROOMS (V, GF) 6

HASH BROWNS (V) 6

FRESHLY SLICED AVOCADO (V, GF) 6

SAUTEED SPINACH (V, GF) 6

KIDS BREAKFAST.

NOVOTEL HOT BREAKFAST 11
SCRAMBLED EGGS ON WHITE TOAST WITH BACON & A HASH
BROWN

PANCAKE STACK (V) 11
WITH ICE CREAM, MAPLE SYRUP & STRAWBERRIES

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BREAKFAST MENU

NOVOTEL

SURFERS PARADISE