

# BOUDOIR

LOUNGE

## MAINS

### MUSHROOM RISOTTO \$23.50

W/ button mushrooms & optional parmesan

### MEDIUM RARE ANGUS SIRLOIN \$31

(chicken & vegetarian options)

W/ Chimichurri  
Potato purée and  
and seasonal vegetables

### PUMPKIN SALAD \$19

Roasted pumpkin,  
feta, almond and  
glaze sauce

### CHICKEN SALAD \$22.50

Cos lettuce,  
croutons, parmesan &  
cheese dressing

### BURGER & FRIES \$23.50

W/ melted american  
smoky cheese,  
lettuce & tomato

### NACHOS PLATE \$26.50

Beef and black bean,  
salsa, sour cream,  
cheese

### ADD ON TO ANY MEAL

Seasonal Veg \$7

Salad \$7

Chicken \$7

Turkish Bread \$3.50

Truffle Mayo \$2

### Desert Of The Day \$15.50

(Living In the  
Moment)

## PIZZA

### PROSCIUTTO \$24.50

W/Bocconcini, wild  
roquette, basil  
pesto, kalamata olives  
& napoli sauce

### DIAVOLA \$23

W/ Tomato sauce,  
spicy salami, black  
olives

### MARINARA \$23

Tomato, oregano,  
olive oil, garlic

### MARGHERITA \$23

Mozzerella cheese,  
tomato, parmesan,  
basil

### CAPRICCIOSA \$23

Ham,  
artichoke, olives,  
mushroom, cheese

## TAPAS

### TRIO OF DIPS \$15.50

Served with oven  
baked Turkish Bread

### TRUFFLE FRIES \$12.50

Housemade  
seasoning & truffle  
aioli

### SLICED SIRLOIN (GF) \$18.50

Medium rare Angus  
sirloin served with  
chimichurri sauce on  
top of mashed potato  
spread

### CHERRY BOMB (GF) \$17.50

Hand-rolled beef  
rissoles with slow-  
cooked wild cherry  
glaze served on small  
bite tart topped with  
Labneh yoghurt

### COCONUT PRAWNS (GF) \$17.50

Crispy prawns served  
with mango butter

### HUMMUS WITH SEASONED BEEF \$16.50

Exquisite  
Hummus, layered with  
Mediterranean  
minced beef, pine  
nuts & extra olive oil,  
served with pita  
bread

### ARANCINI BALLS (VEG) \$16.50

Mushroom, napoli  
sauce topped with  
parmesan cheese

### HOUSE-MADE CHICKPEA FALAFEL (VG,GF) \$16.50

Yoghurt & salsa

### MUSHROOM DELIGHT(VEG) \$17.50

Button mushrooms  
with feta and truffle  
oil, topped with pesto,  
parmesan & roasted panko

### SASHIMI (GF) \$18.50

Beetroot cured  
Salmon w/  
housemade teriyaki  
sauce

### CHICKEN SKEWERS (GF) \$17

W/pickled onion &  
seasoned milk  
yoghurt

### JALEPEÑO POPPERS (VEG) \$17

Filled with cream  
cheese, topped with  
yoghurt & salsa

