

THE OLD BOUNDARY HOTEL

STARTERS

Garlic Bread (DF, V)		
Turkish bread, confit garlic butter		
Add cheese		
Grazing Board		
Olive oil, sour dough, lavosh, olives, goats cheese, prosciutto, semi sun-dried tomatoes, pork, veal & pistachio terrine		
Bruschetta (DF)		
Tomato, basil, red onion, avocado, goats cheese		
on toasted sour dough		
Duck Spring Rolls (DF)		
Confit duck leg, spring vegetables, thai chilli		
dipping sauce, fresh lemon		
Salt & Pepper Calamari (LG*, DF)	Entree 15	Main 33
Wild rocket salad, lime & cracked pepper mayo, fresh lemon		
Arancini Balls (LG, NF)		15
Wild mushrooms, Gruyère cheese, whipped goats cheese		
mousse, rocket		
Creamy Garlic Prawns (GF)	Entree 16	Main 34
Tiger prawns, garlic cream sauce, jasmine rice		
Australian Oysters* (GF)	1/2 Doz	1Doz
Natural oysters, w/ a Vietnamese &		
Tabasco dipping sauce	22	38
Kilpatrick, fresh lemon	24	42
*Subject to availability		

BURGERS *GF ROLLS AVAILABLE*

Beef Burger	26
Beef pattie, bacon, egg, lettuce, tomato, cheese, beetroot	
relish, tomato relish, Turkish roll & chips	
+ extra pattie	
Steak Sandwich	27
Porterhouse, smokey bacon, caramelised onion, egg, lettuce,	
tomato, aioli, cheese, tomato relish, thick cut toast & chips	
Chicken Burger	25
Southern fried chicken schnitzel, bacon, cheese, slaw, pickles,	
ranch sauce, burger bun & chips	
Veggie Burger (VE)	23
Chickpea pattie, rocket, aioli, red onion, roast capsicum,	
turkish bread roll & chips	

STEAKS

400g Porterhouse (GF*, DF*)	43
300g Eye Fillet Mignon	45
Bacon wrapped eye fillet	
350g Scotch Fillet	46
*All steaks are served w/ chips & salad or buttered veg	
w/ a choice of sauce	
Sauces: Jus, peppercorn, mushroom, gravy, chilli bacon,	
compound garlic butter, seeded mustard, dijon mustard,	
hot english mustard & tomato relish	
Extras:	
Garlic prawns	10
Extra sauce	2

MAINS

11	Rolled Lamb Shoulder (GF, DF)	33
1	Slow cooked lamb shoulder, roasted pumpkin,	
	herbed chat potatoes, roast baby carrots, lamb jus	
23	Seafood Pasta (DF)	34
	Mussels, prawns, squid, scallops, fresh chilli & garlic,	
	cherry tomatoes, lemon oil, rocket, spaghetti	
14	Risotto (GF)	
	Please ask staff.	
16	Pork Belly (GF, DF*)	34
	Braised belly, crackle, fennel & apple salad,	
	apple cider jus, potato rosti	
	Prosciutto Wrapped Chicken Breast (GF, NF)	34
	Stuffed w/ feta, spinach, semi sundried tomatoes, duck fat	
	potatoes, seasonal greens, creamy honey mustard sauce	
	Crumbed Lamb Cutlets	37
	Served w/ creamy mash, buttered veg & lamb jus	
	Salmon (GF, DF*)	34
	Crispy skinned salmon fillet, roasted vegetable salad	
	w/ rocket, topped w/ herb, lemon & garlic yoghurt	
	Pasta	
	Please ask staff.	
	Chicken Parmigiana	27
	Chicken breast schnitzel, napoli, cheese,	
	w/ salad or buttered veg & chips	
	Add bacon	2
	Chicken Schnitzel	25
	Chicken breast schnitzel served w/ salad or	
	buttered veg, chips & gravy	
	Lasagne	25
	Layers of bolognaise, cheese & pasta topped w/ our	
	housemade bechamel, salad or buttered veg & chips	
	Beer Battered Flathead Fillets (DF, GF*)	25
	Beer battered flathead fillets, salad or buttered veg	
	w/ chips, tartare sauce & lemon	
	Pie of the day	26
	Please ask staff.	
	Pumpkin Cannelloni (V)	23
	Roasted pumpkin, baby spinach, pepitas, ricotta cheese,	
	filling, napoli, cheese w/ a rocket & parmesan salad	
	Thai Beef Salad (GF*, DF)	29
	Marinated beef, cucumber, tomato, red onion, bean shoots,	
	rocket, cashews, crispy noodles, w/ a mild thai chilli dressing	
	Chicken Caesar Salad (GF)	24
	Smokey bacon, parmesan, croutons, cos lettuce	
	& poached egg	
	*Anchovies available	
	CC's Smokehouse Trio of Sausages (GF)	32
	Colcannon mash, broccolini, bavarian mustard,	
	spiced tomato relish, pickled red onion	

33	Crispy Skin Duck Leg (GF)	33
	Sweet potato puree, baby carrots, broccolini,	
	roast onions & duck jus	
	Lamb Salad	35
	Marinated lamb backstrap, pearl couscous, roasted veg salad	
	w/ a harissa yoghurt sauce	
	*or with falafels (V)	28

SIDES

Bowl of chips w/ aioli	10
Buttered veg	9
House salad	9
Mash potato	9
Onion rings	10

KIDS MEALS (UNDER 12) ALL 12

Chicken Nuggets & Chips	
Fish & Chips	
Cheeseburger & Chips	
Calamari & Chips	
Chicken Schnitzel & Chips	
Parma & Chips	
Spaghetti Bolognaise	
BUSY NIPPER KIDS PACKS	4
Activities for the kids to do while you dine!	
Kids Sundae	5
Vanilla ice cream, wafer, sprinkles & choice of topping	
(chocolate, strawberry, caramel, lime)	

PLEASE ASK STAFF FOR VEGAN MENU



(V) - Vegetarian // (VE) - Vegan // (DF) - Dairy Free
(GF) - Gluten Free // (NF) - Nut Free // (LG) - Low Gluten

Take Away Available
P: (03) 5443 6502

THE OLD BOUNDARY HOTEL

SPARKLING

	GLASS	BOTTLE
De Bortoli Vivo Sparkling	9	37
Balgownie Cuvee NV Brut (Bendigo)	11	46
De Bortoli Prosecco	11	46
De Bortoli Woodfired Sparkling Shiraz	10	40

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WHITES

	GLASS	BOTTLE
De Bortoli Chardonnay	9	37
De Bortoli Vivo Sauvignon Blanc	9	37
De Bortoli Vivo Moscato	9	37
De Bortoli DB Pinot Grigio	11	46
Regional Reserve Chardonnay (Yarra Valley)	11	46
Pizzini Riesling (King Valley)	11	46
La Boheme Act Three Pinot Gris (Yarra Valley)	11	46
3 Tales Sauvignon Blanc	11	46

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ROSÉ

	GLASS	BOTTLE
Rose Rose (King Valley)	10	43

REDS

	GLASS	BOTTLE
De Bortoli Vivo Shiraz	9	37
Ellis Shiraz (Heathcote)	11	46
Water Wheel Shiraz (Bendigo)	11	46
Turners Crossing Shiraz (Bendigo)	11	46
Tellurian Redline Shiraz (Heathcote)	11	46
La Boheme Pinot Noir (Yarra Valley)	11	46
Rutherglen Estate Tempranillo (Rutherglen)	11	46
DB Merlot (Heathcote)	11	46
Ellis Cabernet Sauvignon (Heathcote)	11	46
Turners Crossing Cabernet Sauvignon (Bendigo)	11	46
Pizzini Sangiovese (King Valley)	11	46
Balgownie Estate Cabernet Sauvignon (Bendigo)	-	60
Whistling Eagle “Eagles Blood” (Heathcote)	-	75

COCKTAILS

Fruit Tingle	20
Vodka blue curacao lemonade raspberry	
Sex on the Beach	20
Vodka peach schnapps cranberry juice orange juice	
Espresso Martini	22
Vodka kahlua coffee shot	
Bloody Mary	20
Vodka tomato juice worcestershire sauce tabasco	
Aperol Spritz	20
Prosecco aperol soda	
Dark & Stormy	20
Kraken rum ginger beer	
Boundary Sunset	20
Vodka orange juice raspberry	
Barny Banana	20
Banana liqueur kahlua milk	
Campfire Mule	20
Gin ginger beer	



OPEN HOURS

Monday-Saturday
11am - Late
Sunday
11am - 11pm

Meals available 7 Days a week:
12pm - 2pm
5:30pm - 8:30pm

All day dining - Friday, Saturday and Sunday

2 Milroy Street, Bendigo 3550
P: (03) 5443 6502

www.oldboundaryhotel.com.au
E: info@oldboundaryhotel.com.au



Don't forget to rate us on TripAdvisor!



Hosts: Matt & Jen Pinniger
Kane & Nat Gould

Venue Manager: Clint Pearson

Head Chef: Aaron Clark

Sous Chef: Brodie Rivett

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