

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 16	Main 34
Wild rocket salad, lime & cracked pepper mayo, fresh lemon		
Arancini Balls (LG, NF) 3 cheese, parmesan, mozzarella & bocconcini, aioli		
Creamy Garlic Prawns (GF)	Entree 16	Main 33
Tiger prawns, garlic cream sauce, jasmine rice		
Australian Oysters* (GF)	1/2 Doz	1 Doz
Natural oysters, w/ a Vietnamese & Tabasco dipping sauce	22	38
Kilpatrick, fresh lemon	24	42
<i>*Subject to availability</i>		

BURGERS

Beef Burger Beef pattie, bacon, double cheese, pickles, lettuce, aioli, bbq sauce, onion rings, burger bun & chips + extra pattie	25
Steak Sandwich Porterhouse, smokey bacon, caramelised onion, egg, lettuce, tomato, aioli, cheese, tomato relish, thick cut toast & chips	27
Chicken Burger Southern fried chicken schnitzel, bacon, cheese, slaw, pickles, ranch sauce, burger bun & chips	25
Veggie Burger (VE) Chickpea pattie, rocket, aioli, red onion, roast capsicum, turkish bread roll & chips <i>GF ROLLS AVAILABLE</i>	23

STEAKS

400g Porterhouse (GF*, DF*)	42
300g Eye Fillet Mignon Bacon wrapped eye fillet	44
350g Scotch Fillet *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 Extra sauce	45 10 2

MAINS

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

SIDES

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

KIDS MEALS (UNDER 12)

ALL 12

33 Chicken Nuggets & Chips	
Fish & Chips	
33 Cheeseburger & Chips	
Calamari & Chips	
34 Chicken Schnitzel & Chips	
Parma & Chips	
34 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
(*) - Alteration to suit

Take Away Available
P: (03) 5443 6502
E: info@oldboundaryhotel.com.au

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SPARKLING

	GLASS	BOTTLE
De Bortoli Vivo Sparkling	9	37
Balgownie Cuvee NV Brut (Bendigo)	10	43
De Bortoli Prosecco	10	43
De Bortoli Woodfired Sparkling Shiraz	10	40

WHITES

	GLASS	BOTTLE
De Bortoli Vivo Chardonnay	9	37
Regional Reserve Chardonnay (Yarra Valley)	10	43
De Bortoli Vivo Moscato	9	37
Pizzini Riesling (King Valley)	10	43
La Boheme Act Three Pinot Gris (Yarra Valley)	10	43
De Bortoli DB Pinot Grigio	10	43
Balgownie Pinot Gris (Yarra Valley)	-	43
De Bortoli Vivo Sauvignon Blanc	9	37
3 Tales Sauvignon Blanc	10	43

ROSÉ

	GLASS	BOTTLE
Rose Rose (King Valley)	10	43

REDS

	GLASS	BOTTLE
De Bortoli Vivo Shiraz	9	37
Ellis Shiraz (Heathcote)	10	43
Water Wheel Shiraz (Bendigo)	10	43
Turners Crossing Shiraz (Bendigo)	10	43
Tellurian Redline Shiraz (Heathcote)	10	43
Balgownie Estate Shiraz (Bendigo)	-	60
Whistling Eagle “Eagles Blood” (Heathcote)	-	75
Turners Crossing “The Crossing” Shiraz (Bendigo)	-	80
Mandurang Valley Merlot (Bendigo)	10	43
Ellis Cabernet Sauvignon (Heathcote)	10	43
Balgownie Estate Cabernet Sauvignon (Bendigo)	-	60
Turners Crossing Cabernet Sauvignon (Bendigo)	10	43
Pizzini Sangiovese (King Valley)	10	43
La Boheme Pinot Noir (Yarra Valley)	10	43

COCKTAILS

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



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
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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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