THE OLD BOUNDARY HOTEL

STARTERS

Garlic Bread (DF, V) 11
Turkish bread, confit garlic butter
Add cheese 1
Add bacon 2

Soup of the Day (DF*) 16
w/ homemade warmed sourdough roll & butter

Bruschetta (DF) 14
Tomato, basil, red onion, avocado, goats cheese on toasted sour dough

Duck Spring Rolls (DF) 16
Confit duck leg, spring vegetables, thai chilli dipping sauce, fresh lemon

Salt & Pepper Calamari (LG*, DF) Entree 15 Main 35
Wild rocket salad, lime & cracked pepper aioli, fresh lemon

Arancini Balls (LG, NF) 15
Butternut Pumpkin, Semi Sun Dried Tomatoes, Parmesan, Goats Cheese Mousse & Rocket

Creamy Garlic Prawns (GF) Entree 16 Main 35
Tiger prawns, garlic cream sauce, jasmine rice

Australian Oysters* (GF) ½ Doz 1 Doz
Natural oysters, w/ a Cucumber, Lime & Jalapeno Granita 23 42
Kilpatrick, fresh lemon 25 45
**Subject to availability*

BURGERS *GF ROLLS AVAILABLE*

Beef Burger 26
Beef pattie, bacon, double cheese, pickles, lettuce, burger sauce, battered onion rings, turkish roll & chips
+ extra pattie 5

Steak Sandwich 29
Porterhouse, smokey bacon, caramelised onion, egg, lettuce, tomato, aioli, cheese, tomato relish, thick cut toast & chips

Chicken Burger 26
Grilled chicken breast, bacon, Swiss cheese, lettuce, tomato, pickeled red onion, cheese sauce, crispy roll & chips

Veggie Burger (VE) 24
Chickpea pattie, rocket, aioli, red onion, roast capsicum, avocado, turkish bread roll & chips

STEAKS

400g Porterhouse(gf,lg,nf) 45

300g Eye Fillet Mignon 46
Bacon wrapped eye fillet

350g Scotch Fillet 48

*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

Rolled Lamb Shoulder (GF, DF) 35
Slow cooked lamb shoulder, roasted pumpkin, herbed chat potatoes, roast baby carrots, lamb jus

Seafood Pasta (DF) 36
Mussels, prawns, squid, scallops, fresh chilli & garlic, cherry tomatoes, lemon oil, rocket, spaghetti

Risotto (GF)
Please ask staff.

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 38
Served w/ creamy mash, buttered veg & lamb jus

Salmon (GF, DF*) 36
w/ Crispy Skinned Salmon Fillet, Roast Beetroot, Orange, Fennel, Red Onion, Rocket Salad w a Lemon & Herb Yoghurt

Pasta
Please ask staff.

Chicken Parmigiana 29
Chicken breast schnitzel, napoli, cheese, w/ salad or buttered veg & chips
Add bacon 1

Chicken Schnitzel 26
Chicken breast schnitzel served w/ salad or buttered veg, chips & gravy

Lasagne 26
Layers of bolognaise, cheese & pasta topped w/ our housemade bechamel, salad or buttered veg & chips

Beer Battered Flathead Fillets (DF, GF*) 27
Beer Battered Flathead Fillets, Salad or Buttered Veg w/ Chips, Tartare & Lemon

Pie of the day 27
Please ask staff.

Pumpkin Cannelloni (V) 24
Roasted pumpkin, baby spinach, pepitas, ricotta cheese, filling, napoli, cheese w/ a rocket & parmesan salad

Thai Beef Salad (GF*, DF) 30
Marinated beef, cucumber, tomato, red onion, bean shoots, rocket, cashews, crispy noodles, w/ a mild thai chilli dressing

Chicken Caesar Salad (GF) 25
Smokey bacon, parmesan, croutons, cos lettuce & poached egg
*Anchovies available

CC's Smokehouse Trio of Sausages (GF) 34
creamy mash, sauerkraut, broccolini, tomato relish & barvarian mustard

Crispy Skin Duck Leg (GF) 34
Sweet potato puree, baby carrots, broccolini, roast onions & duck jus

12hr Braised Beef Cheek (GF) 42
creamy parmesan & chive mash, broccolini, Gremolata w/ red wine jus sauce

SIDES

Bowl of chips w/ aioli 10
Buttered veg 9
House salad 9
Mash potato 9
Onion rings w/ aioli 12

KIDS MEALS *(UNDER 12)* ALL 13

Chicken Nuggets & Chips
Fish & Chips
Cheeseburger & Chips Add Bacon 2
Calamari & Chips
Chicken Schnitzel & Chips
Parma & Chips
Spaghetti Bolognaise

BUSY NIPPER KIDS PACKS 5
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

The Old Boundary Hotel · Bar · Bistro

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

We take food allergies seriously. Please advise our staff of any allergies or intolerances when placing your order so we can assist you with suitable menu choice.

All our seafood is Australian sourced.

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)	12	48
De Bortoli Prosecco	12	48
De Bortoli Woodfired Sparkling Shiraz	11	44

WHITES

	GLASS	BOTTLE
De Bortoli Vivo Chardonnay	9	37
De Bortoli Vivo Sauvignon Blanc	9	37
De Bortoli Vivo Moscato	9	37
De Bortoli DB Pinot Grigio	12	48
Buttery Chardonnay (Yarra Valley)	12	48
Pizzini Riesling (King Valley)	12	48
La Boheme Act Three Pinot Gris (Yarra Valley)	12	48
3 Tales Sauvignon Blanc	12	48

ROSÉ

	GLASS	BOTTLE
Rose Rose (King Valley)	12	48

REDS

	GLASS	BOTTLE
De Bortoli Vivo Shiraz	9	37
Ellis Shiraz (Heathcote)	12	48
Water Wheel Shiraz (Bendigo)	12	48
Chrismont Nebbiolo (King Valley)	12	48
Tellurian Redline Shiraz (Heathcote)	12	48
La Boheme Pinot Noir (Yarra Valley)	11	48
Rutherglen Estate Tempranillo (Rutherglen)	12	48
DB Merlot (Heathcote)	12	48
Ellis Cabernet Sauvignon (Heathcote)	12	48
Turners Crossing Cabernet Sauvignon (Bendigo)	12	48
Pizzini Sangiovese (King Valley)	12	48
Balgownie Estate Cabernet Sauvignon (Bendigo)	-	68
Whistling Eagle “Eagles Blood” (Heathcote)	-	80

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 | tobasco

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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