

THE OLD BOUNDARY HOTEL

STARTERS

Garlic Bread (DF, V)		11
Turkish bread, confit garlic butter		
Add cheese	1	
Grazing Board		26
2 Arancini Balls, sour dough, lavosh, olives, goats cheese, prosciutto, semi sun-dried tomatoes, pork, veal & pistachio terrine, Olive Oil & Balsamic		
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 34
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)	½ Doz	1 Doz
Natural oysters, w/ a Cucumber, Lime & Jalapeno Granita	22	41
Kilpatrick, fresh lemon	24	44

*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	5	
Steak Sandwich		28
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)		24
Chickpea pattie, rocket, aioli, red onion, roast capsicum, turkish bread roll & chips		

STEAKS

400g Porterhouse (GF*, DF*)		44
300g Eye Fillet Mignon		45
Bacon wrapped eye fillet		
350g Scotch Fillet		47

*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)		34
Slow cooked lamb shoulder, roasted pumpkin, herbed chat potatoes, roast baby carrots, lamb jus		
Seafood Pasta (DF)		35
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		37
Served w/ creamy mash, buttered veg & lamb jus		
Salmon (GF, DF*)		35
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*)		26
Beer Battered Flathead Fillets, Salad or Buttered Veg w/ Chips, Tartare & 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		
Crispy Skin Duck Leg (GF)		34
Sweet potato puree, baby carrots, broccolini, roast onions & duck jus		
Lamb Salad		36
Marinated lamb backstrap, Roast Vegetable & Pearl Cous Cous 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	Add Bacon 2
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

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

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 Nior (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 Vodka blue curacao lemonade raspberry	20
Sex on the Beach Vodka peach schnapps cranberry juice orange juice	20
Espresso Martini Vodka kahlua coffee shot	22
Bloody Mary Vodka tomato juice worcestershire sauce tabasco	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
P: (03) 5443 6502

www.oldboundaryhotel.com.au
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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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