

# OLD BOUNDARY HOTEL

## STARTERS

<b>Garlic Bread (DF)</b> Turkish bread, confit garlic butter	9
<b>Bread &amp; Dips</b> House made dips served with warm turkish bread	14
<b>Bruschetta</b> Sourdough, garlic, fresh tomato, onion, basil, balsamic glaze	12
<b>Duck Spring Rolls (DF)</b> Confit duck leg, spring vegetables, chilli jam dipping sauce, fresh lemon	14
<b>Salt &amp; Pepper Calamari (LG*, DF)</b> Lemon & lime aioli, fresh lemon, wild rocket salad	16
<b>Arancini Balls (LG, NF)</b> Pumpkin, pesto & semi dried tomatoes, roast garlic aioli, rocket & parmesan salad	14
<b>Creamy Garlic Prawns</b> Tiger prawns, garlic butter, jasmine rice	16
<b>Australian Oysters</b>	
Natural, fresh lemon	1/2 Doz 18 Doz 32
Kilpatrick, fresh lemon	20 36

## MAINS

<b>Rolled Lamb Shoulder</b> Slow cooked lamb shoulder, roasted pumpkin, herbed chat potatoes, confit carrot, lamb jus	28
<b>Crumbed Lamb Cutlets</b> Served w/ creamy mash buttered veg and lamb jus	32
<b>Salt and Pepper Calamari</b> Wild rocket salad, lemon-lime aioli, fresh lemon wedge	32
<b>Pork Belly (GF, DF*)</b> Braised belly, crackle, potato rosti, pear, walnut and wild rocket salad, apple cider jus	32
<b>Chicken Breast (GF, NF)</b> Rolled with spinach, roasted capsicum & bocconcini, wrapped in Prosciutto, potato gratin, honey mustard sauce, wild rocket salad	29
<b>Atlantic Salmon (GF)</b> Crispy skinned salmon filet, potato gratin, watercress salad, citrus bearnaise sauce, fresh lemon wedge	29
<b>Seafood Pasta</b> Mussels, prawns, squid, pippies, scallops fresh chilli & garlic, cherry tomatoes, lemon oil, rocket, spaghetti	30

<b>Gnocchi</b> Roasted pumpkin, semi dried tomatoes, baby spinach, creamy pesto sauce <i>Add chicken</i>	20
<b>Chicken Schnitzel</b> Chicken breast schnitzel, salad or buttered veg, fresh lemon, chips	+ 6 24
<b>Chicken Parmigiana</b> Chicken breast schnitzel, napoli, cheese, salad or buttered veg, chips <i>Add bacon</i>	+ 2 24
<b>Lasagne</b> Layers of bolognaise, cheese, pasta topped with our house made bechamel, salad or buttered veg	21
<b>Battered Whiting (DF)</b> Beer battered whiting fillet, salad or buttered veg, chips, tartare sauce, lemon wedge	22
<b>Pie of the day</b> See special board. All served with creamy mash and peas	24
<b>Greek Salad (DF*, V*)</b> Greek salad, beetroot hummus, tzatziki, danish fetta, pita bread. Your choice of herb chicken breast, spice lamb rump, homemade falafels	26

<b>Pumpkin Cannelloni (V)</b> Roasted pumpkin, baby spinach, pine nut filling, Napoli, cheese, rocket & parmesan salad, balsamic dressing	21
<b>Thai Beef Salad (GF*, DF)</b> Marinated beef, cucumber, tomato, Spanish onion, bean shoots, rocket, cashews, crisp noodles, chilli jam dressing	27
<b>Chicken Caesar Salad</b> Smokey bacon, parmesan, croutons, cos lettuce and poached egg. <i>+ anchovies available</i>	24

## BURGERS

<b>Beef Burger</b> Beef patty, bacon, double cheese, lettuce, fried onions, chipotle aioli, pickles, chips	22
<b>Steak Sandwich</b> Porterhouse steak, smokey bacon, lettuce, tomato, caramelised onion, cheese, garlic aioli, tomato relish, turkish bread, chips	24
<b>Vegan Burger (VE)</b> 100% plant based burger, rocket, roast peppers, red onion, beetroot, hummus, aioli, chat potatoes, milk bun	22

## STEAKS

<b>400g Porterhouse (GF*, DF*)</b> Served with chips & salad or veg w/ a choice of sauce	39
<b>300g Eye Fillet Mignon</b> Bacon wrapped eye fillet. Served with chips & salad or veg w/ a choice of sauce	40

## SAUCES

Jus, peppercorn, mushroom, gravy, chilli bacon, compound garlic butter	
<b>EXTRAS</b>	
Garlic prawns	+10
Extra sauce	+2

## SIDES

Bowl of chips	
Buttered veg	
House salad	
.....	
<b>ALL 7</b>	

## KIDS MEALS

<b>Chicken nuggets &amp; chips</b>	
<b>Fish &amp; chips</b>	
<b>Cheeseburger &amp; chips</b>	
<b>Calamari &amp; chips</b>	
<b>Schnitzel &amp; chips</b>	
<b>Spaghetti Bolognese</b>	
<b>Kids Sundae</b>	7
Ice cream, wafer, and choice of topping	
.....	

## DESSERTS

<b>Vacherin (GF)</b> Layered honeycomb, dark chocolate ganache, meringue, vanilla ice cream, hot chocolate sauce, crisp meringue, strawberry	ALL 12
<b>Dark Chocolate Brownie (GF, DF*)</b> Raspberry coulis, chocolate ganache, double cream	
<b>Sticky Date Pudding (GF, DF*)</b> Bourbon butterscotch, honeycomb, and vanilla bean ice cream	
<b>See dessert special board</b>	
.....	

(V) – Vegetarian // (VE) – Vegan // (DF) – Dairy Free  
(GF) – Gluten Free (NF) – Nut Free // (LG) – Low Gluten  
(\* ) – Alteration to suit

# DRINKS

## SPARKLING

De Bortoli Vivo Sparkling	8.5	37
Balgownie Cuvee NV Brut (Bendigo)	9.5	41
De Bortoli Prosecco	9.5	41

## WHITES

De Bortoli Vivo Chardonnay	8.5	37
Water Wheel Chardonnay (Bendigo)	9.5	41
De Bortoli Vivo Moscato	8.5	37
Pizzini Riesling (King Valley)	9.5	41
La Boheme Act Three Pinot Gris (Yarra Valley)	9.5	41
Willowglen Pinot Grigio	8.5	37
Balgownie Pinot Gris (Yarra Valley)	-	42
De Bortoli Vivo Sauvignon Blanc	8.5	37
3 Tales Sauvignon Blanc	9.5	41

## ROSÉ

Rose Rose (King Valley)	9	38
----------------------------	---	----

## REDS

De Bortoli Vivo Shiraz	8.5	37
Ellis Shiraz (Heathcote)	9.5	41
Water Wheel Shiraz (Bendigo)	9.5	41
Turners Crossing Shiraz (Bendigo)	9.5	41
Rutherglen Estate Shiraz	9.5	41
Balgownie Estate Shiraz (Bendigo)	-	60
Whistling Eagle "Eagles Blood" (Heathcote)	-	75
Turners Crossing "The Crossing" Shiraz (Bendigo)	-	80
Mandurang Valley Merlot (Bendigo)	9.5	41
Ellis Cabernet Sauvignon (Heathcote)	9.5	41
Balgownie Estate Cabernet Sauvignon (Bendigo)	-	60
Turners Crossing Cabernet Sauvignon (Bendigo)	9.5	41
De Bortoli Regional Reserve Pinot Noir (Yarra Valley)	9.5	41
Pizzini Sangiovese (King Valley)	9.5	41

## COCKTAILS

<b>Fruit Tingle</b> Vodka   blue curacao   lemonade   raspberry	17
<b>Sex on the Beach</b> Vodka   peach schnapps   cranberry juice	17
<b>Espresso Martini</b> Vodka   kahlua   coffee shot	20
<b>Bloody Mary</b> Vodka   tomato juice   worcestershire sauce	17
<b>Aperol Spritz</b> Prosecco   aperol   soda	17
<b>Dark &amp; Stormy</b> Kraken rum   ginger beer	17
<b>Boundary Sunset</b> Vodka   orange juice   raspberry	17
<b>Barny Banana</b> Banana liqueur   kahlua   milk	17
<b>Campfire Mule</b> Gin   ginger beer	17



Take Away and UberEats Available  
Phone: 5443 6502  
E-mail: [info@oldboundaryhotel.com.au](mailto:info@oldboundaryhotel.com.au)