

OLD BOUNDARY HOTEL

STARTERS

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

MAINS

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

Gnocchi Roasted pumpkin, semi dried tomatoes, baby spinach, creamy pesto sauce <i>Add chicken</i>	20
Chicken Schnitzel Chicken breast schnitzel, salad or buttered veg, fresh lemon, chips	14
Chicken Parmigiana Chicken breast schnitzel, napoli, cheese, salad or buttered veg, chips <i>Add bacon</i>	12
Lasagne Layers of bolognaise, cheese, pasta topped with our house made bechamel, salad or buttered veg	16
Battered Whiting (DF) Beer battered whiting fillet, salad or buttered veg, chips, tartare sauce, lemon wedge	14
Pie of the day See special board. All served with creamy mash and peas	16
Open Souvalaki (DF*, V*) Greek salad, beetroot hummus, tzatziki, danish fetta, tortilla. Your choice of herb chicken breast, spice lamb rump, homemade falafels	20

Pumpkin Cannelloni (V) Roasted pumpkin, baby spinach, pine nut filling, Napoli, cheese, rocket & parmesan salad, balsamic dressing	28
Thai Beef Salad (GF*, DF) Marinated beef, cucumber, tomato, Spanish onion, bean shoots, rocket, cashews, crisp noodles, chilli jam dressing	32
Chicken Caesar Salad Smokey bacon, parmesan, croutons, cos lettuce and poached egg. <i>+ anchovies available</i>	32

BURGERS

Beef Burger Beef patty, bacon, double cheese, lettuce, fried onions, chipotle aioli, pickles, chips	22
Steak Sandwich Porterhouse steak, smokey bacon, lettuce, tomato, caramelised onion, cheese, garlic aioli, tomato relish, turkish bread, chips	24
Vego Burger (V) Moroccan style patty, cheese, confit garlic aioli, lettuce, tomato, red onion, chips	21

STEAKS

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

SAUCES

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

SIDES

Bowl of chips	
Buttered veg	
House salad	
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	ALL 7

KIDS MEALS

Chicken nuggets & chips	
Fish & chips	
Cheeseburger & chips	
Lasagne & chips	
Parma & chips	
Bolognese	
Kids Sundae	7
Ice cream, wafer, and choice of topping	
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DESSERTS

Vacherin (GF) Layered honeycomb, dark chocolate ganache, meringue, vanilla ice cream, hot chocolate sauce, crisp meringue, strawberry	24
Dark Chocolate Brownie (GF, DF*) Pistachio praline, raspberry coulis, chocolate ganache, cookies & cream ice cream	24
Sticky Date Pudding (GF, DF*) Bourbon butterscotch, honeycomb, and vanilla bean gelato	21
See dessert special board	
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(V) – Vegetarian // (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
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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
De Bortoli Woodfired 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 (King Valley)	9.5	41
Pizzini Sangiovese (King Valley)	9.5	41

COCKTAILS

Fruit Tingle Vodka blue curacao lemonade raspberry	16
Sex on the Beach Vodka peach schnapps cranberry juice	16
Espresso Martini Vodka kahlua coffee shot	20
Bloody Mary Vodka tomato juice worcestershire sauce	16
Aperol Spritz Prosecco aperol soda	16
Dark & Stormy Kraken rum ginger beer	16
Boundary Sunset Vodka orange juice raspberry	16
Barny Banana Banana liqueur kahlua milk	16
Campfire Mule Gin ginger beer	16



Take Away and UberEats Available
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