



Bar Menu

Share Plates

Garlic Bread 9.90

Turkish bread, confit garlic & parsley. Add Cheese +2

Mustard Pizza Bread. 9.90

Homemade beer mustard, pizza cheese, Turkish pita. Add Bacon +2

Tomato & Black Garlic Bruschetta. 9.90

Wild & Tamed sourdough, Spanish onion, basil, raspberry balsamic reduction, extra virgin olive oil. (V, DF) Add Meredith Dairy goat's feta mousse +3

Bowl of Steakhouse Fries. 8.90

Old Boundary seasoning, your choice of sauce. (Low Gluten, df).

Loaded Belly. 12.50

Large chips, cheese, crispy pork belly, cider jus, aioli, spring onion.

Korean Duck Spring Rolls. 14.90

Confit Korean BBQ basted duck leg, spring vegetables, wombok, chilli jam dipping sauce. (df).

Oysters

Served on rock salt with fresh lemon. (gf, df).

Natural half 17.90 / dozen 32.90

Smoky bacon & Kilpatrick half 18.90 / dozen 34.90

Burgers

The Boundary Burger 15.90

180g Black Angus beef patty, double American cheddar, homemade beer mustard, homemade dill pickles, cos leaves, tomato, red onion, confit garlic aioli, milk bun, steakhouse fries. (DF*).

Steak Sandwich 15.90

Minute steak, smoky bacon, American cheddar, runny egg, cos leaves, tomato, red onion, confit garlic aioli, toasted sourdough, steakhouse fries.

Schnitzel Burger 17.90

Fried chicken breast schnitzel, avocado, smoky bacon, cos leaves, tomato, red onion, pickled green tomato aioli, American cheddar, milk bun, steakhouse fries. Add jalapenos +2

Sauces

All sauces are gluten free.

- Rich gravy (df) • Mushroom gravy • Brandy & pink peppercorn
 - Chilli bacon • Creamy Hasty Tasty honey mustard
 - Beef & red wine jus (df) • Creamy garlic prawns +8.
- (Mustards also available, see staff)

Mains

Battered Whiting 17.90

Chef's salad, steakhouse fries, homemade tartare, fresh lemon. Add calamari & tiger prawns +10

Chicken Parmigiana 18.90

Double crumbed breast schnitzel, Napoli sauce, mozzarella & cheddar blend, steakhouse fries, house salad. Add bacon +2

Pasta 22.90

Chili tiger prawns, herb poached chicken, cashews, roasted red peppers, creamy white wine sauce, spring onions, fettuccini, shaved parmesan.

Open Souvlaki 20.90

Greek salad, hummus, Meredith Dairy goat's feta mousse, lemon vinaigrette, confit garlic aioli. (GF*, DF*). Greek style lamb rump OR Herbed Chicken OR Pea & cumin falafels

Lasagne 21.90

Homemade Bolognese sauce, egg pasta, milk béchamel, mozzarella & cheddar blend, house salad, steakhouse fries.

Pumpkin Cannelloni 19.90

Sage, pinenuts, baby spinach, napoli sauce & cheese. Rocket & parmesan salad, homemade raspberry balsamic glaze.

Soft Tacos. (3) 18.90

Spiced beef or Karaage chicken, fine slaw, tomato salsa, chipotle aioli, lime, steakhouse fries. (DF, GF*) Add Taco +6.50

Chicken Caesar Salad 20.90

Herb poached chicken, smoky bacon, Cos leaves, Turkish croutons, parmesan cheese, poached egg, homemade Caesar dressing. Add anchovies +2.

Thai Salad 20.90

Thai marinated beef or Karaage chicken. Rocket, red onion, tomato, cucumber, bean shoots, crispy noodles, cashews, lime, Thai herbs, Thai dressing.

Lamb Cutlets (3) 25.90

Sour cream & chive crumb, Paris mash, steamed vegetable medley, rosemary lamb jus.

Lemon Pepper Calamari Entree 15.40 / Main 24.90

Lemon pepper crumb, pickled green tomato aioli, lemon & steakhouse fries. (LG).

Rolled Lamb Shoulder 19.90

Smashed chat potatoes, roasted tomato, heirloom beans, shallot, lamb jus.

400g Porterhouse 27.90

100 day grain fed yearling, Chef's salad, steakhouse fries, your choice of sauce.

• Please see our staff about our vegan menu

Express Lunch*

\$18.90 (Mon - Fri) | \$21.90 (Sat) 12pm-2pm
Including a pot of house beer, wine or soft drink
***not available Sundays or public holidays**

Lamb Roast

Smashed chat potatoes, buttered peas, shallot, rich gravy. (DF, GF*).

Squid

Lemon pepper crumb, rocket salad, picked green tomato aioli, lemon, steakhouse fries.

Steak Sandwich

Minute steak, smokey bacon, runny fried egg, lettuce, tomato, roasted garlic aioli, American cheddar, toast, steakhouse fries.

Soft Tacos (2)

Spiced beef or Karaage chicken, fine slaw, tomato salsa, chipotle aioli, lime, steakhouse fries. (DF, GF*) Add Taco +6.50

Market Fish

See our friendly staff for this week's market fish. Steakhouse fries, house salad, home made tartare, fresh lemon. (DF, GF*).

Lamb Cutlets (2)

Sour cream & chive crumb, Paris mash, buttered peas, gravy.

Lasagne

Homemade Bolognese sauce, egg pasta, milk béchamel, mozzarella & cheddar blend, house salad.

Filo Prawns

Garlic petite shrimp, filo pastry, Chef's salad, lemon, aioli, steakhouse fries.

Avocado Salad

Baby spinach, avocado, sweet corn, Danish feta, spring onion, fresh lemon, spiced yoghurt dressing. (GF*, DF*). Add chicken +6, Add falafels +5

Caesar Wrap

Herb poached chicken breast, smokey bacon, Cos leaves, shaved parmesan, homemade Caesar dressing, thin tortilla, steakhouse fries. (GF*).

Present all dietary requirements when ordering.

(v) - Vegetarian // (df) - Dairy Free // (gf) - Gluten Free // (LG) - Low Gluten // (*) - Alteration to suit

Mini Miner's Meals

Strictly Children 12 & Under

Cheeseburger & chips	9.00
Battered Fish & chips gf*	9.00
Schnitzel, chips & salad df	9.00
Lasagne, chips & salad	9.00
Bolognese Pasta	9.00
Chicken Nuggets & chips	9.00
Busy Nipper kid's activity packs	3.00

Wines

Sparkling

Glass/Bottle

De Bortoli Vivo Sparkling	8	30
Balgownie Cuvee NV Brut (Bendigo)	9	36
De Bortoli Prosecco	9	36

Whites

Glass/Bottle

De Bortoli Vivo Chardonnay	8	32
Water Wheel Chardonnay (Bendigo)	9	38
De Bortoli Vivo Moscato	8	32
Pizzini Riesling (King Valley)	9	38
La Boheme Act Three Pinot Gris (Yarra Valley)	9	38
Willowglen Pinot Grigio	8	36
Balgownie Pinot Gris (Yarra Valley)		38
De Bortoli Vivo Sauvignon Blanc	8	32
3 Tales Sauvignon Blanc (Marlborough NZ)	9	36

Rose

Glass/Bottle

Rose Rose (King Valley)	8.5	34
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Reds

Glass/Bottle

De Bortoli Vivo Shiraz	8	32
Ellis Shiraz (Heathcote)	9	38
Water Wheel Shiraz (Bendigo)	9	38
Turners Crossing Shiraz (Bendigo)	9.5	40
De Bortoli Woodfired Shiraz	9	38
Balgownie Estate Shiraz (Bendigo)		52
Whistling Eagle "Eagles Blood" Shiraz (Heathcote)		69
Turners Crossing "The Crossing" Shiraz (Bendigo)		80
Mandurang Valley Merlot (Bendigo)	9	38
Ellis Cabernet Sauvignon (Heathcote)	9	38
Balgownie Estate Cabernet Sauvignon (Bendigo)		52
Turners Crossing Cabernet Sauvignon (Bendigo)	9.5	38
De Bortoli Regional Reserve Pinot Noir (King Valley)	9	38
Pizzini Sangiovese (King Valley)	9.5	38

Cocktails

Fruit Tingle	15.50
Cosmopolitan	15.50
Melon Ball	15.50
Sex on the Beach	15.50
Espresso Martini	16.50
Bloody Mary	15.50

Hosts

Kane & Nat Gould
 &
 Matt & Jenny Pinniger

Managers

Luke Goodson - Head Chef
 Brodie Rivett - Sous Chef
 Matt Chandler - Bistro Manager

Open 7 days | 12-2pm / 6-8.30pm

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