

# BISTRO MENU

## STARTERS

<b>Garlic Bread</b>	9.0
Turkish bread, confit garlic butter. (DF)	
<b>Bread &amp; Dips</b>	14.0
House made dips served with warm turkish bread.	
<b>Duck Spring Rolls</b>	14.0
Korean BBQ confit duck leg, spring vegetables, chilli jam dipping sauce, fresh lemon. (DF)	
<b>Salt &amp; Pepper Calamari</b>	16.0
Lemon & lime aioli, fresh lemon, wild rocket salad. (DF, LG*)	
<b>Popcorn Chicken</b>	15.0
Crispy southern fried chicken, kewpie mayo, ranch style sauce. (LG)	
<b>Australian Oysters</b>	1/2 Doz
Natural, fresh lemon. (GF, DF)	18.0
Kilpatrick, fresh lemon. (GF, DF)	20.0

## SIDES

<b>Bowl of Chips</b>	7.0
House seasoning (LG)	
<b>House Salad</b>	7.0
Mixed leaves, cucumber, tomato, red onion, house made Italian dressing. (GF, DF)	
<b>Buttered Veg</b>	8.0
Broccoli, cauliflower, corn, carrots, compound butter. (GF*, DF*)	
<b>Creamy Garlic Prawns</b>	12.0
Australian tiger prawns (6), confit garlic butter, white wine cream sauce, scallions. (GF, DF*)	

## STEAKS

<b>400g Porterhouse</b>	36.0
Yearling porterhouse steak, house salad or buttered veg, chips & sauce. (GF*, DF*)	
<b>Eye Fillet Mignon</b>	200g
Bacon wrapped Prime eye	400g
fillet, house salad or	35.0
buttered veg, chips & sauce. (GF*, DF*)	45.0

## SAUCES

Jus, peppercorn, mushroom, gravy, chilli bacon, or confit garlic compound butter.

## MAINS

<b>Rolled Lamb Shoulder</b>	28.0
250g 12hr slow cooked Lamb shoulder, roasted pumpkin, herbed chat potatoes, confit carrot, jus. (GF, DF*)	
<b>Crumbed Lamb Cutlets (3)</b>	32.0
Sour cream & chive crumbed lamb cutlets, creamymash, buttered veg, lamb jus.	
<b>Salt &amp; Pepper Calamari</b>	32.0
Lemon & lime aioli, fresh lemon, wild rocket salad. (DF, LG*)	
<b>Pork Belly</b>	32.0
Braised belly, crackle, potato rosti, roasted cauliflower salad; chorizo, caramelised onion & wild rocket, apple cider jus. (GF, DF*)	
<b>Stuffed Chicken Breast</b>	29.0
Danish feta & spinach stuffed free range chicken breast, prosciutto, pumpkin gnocchi, asparagus, baby spinach, roasted pumpkin pieces, honey-mustard sauce.	
<b>Atlantic Salmon</b>	28.0
180g Crispy skinned salmon fillet, potato gratin, rocket salad, citrus bearnaise sauce and fresh lemon. (GF)	
<b>Seafood Pasta</b>	28.0
Mussel, prawn, squid, scallops, fresh chilli & garlic, cherry tomatoes, lemon oil, rocket, spaghetti.	
<b>Gnocchi</b>	20.0
Roasted pumpkin, semi dried tomatoes, baby spinach, pine nuts, cream sauce.	
<b>Add Chicken</b>	+ 6.0
<b>Chicken Schnitzel</b>	22.0
Chicken breast schnitzel, house salad or buttered veg, fresh lemon, chips. (DF)	
<b>Chicken Parmigiana</b>	24.0
Chicken breast schnitzel, house made Napoli, cheese, house salad or buttered veg, chips. (DF*)	
<b>Traditional Lasagne</b>	20.0
Layers of Bolognese, mozzarella and tasty cheese, egg pasta topped with béchamel, chips, house salad or buttered veg, Italian dressing.	
<b>Battered Whiting</b>	21.0
Beer battered whiting fillet, house salad or buttered veg, chips, tartare sauce, fresh lemon wedge. (DF)	
<b>Open Souvlaki</b>	25.0
Greek style salad, hummus, tzatziki, Danish feta, tortilla. Your choice of herb poached chicken breast, spiced lamb rump, homemade cumin & pea falafels. (DF*, V*)	

<b>Pumpkin Cannelloni</b>	20.0
Roasted pumpkin, baby spinach, pine nut cannelloni, napoli, cheese, rocket & parmesan salad, red wine dressing. (V, Contains nuts)	
<b>Thai Beef Salad</b>	26.0
Thai marinated beef, cucumber, tomato, Spanish onion, bean shoots, mixed leaves, cashews, crisp noodles, coriander, mint, chilli jam dressing. (GF*, DF)	

## BURGERS

<b>Beef Burger</b>	20.0
180g Beef brisket patty, bacon, cheese, confit garlic aioli, lettuce, tomato, caramelised onion, milk bun, chips.	
<b>Schnitzel Burger</b>	20.0
Fried chicken schnitzel, bacon, cheese, confit garlic aioli, lettuce, tomato, red onion, milk bun, chips.	
<b>Turkish Steak Sandwich</b>	20.0
200g yearling porterhouse, smoky bacon, lettuce, tomato, caramelised onion, confit garlic aioli, cheese, Turkish bread, chips.	
<b>Vego Burger</b>	20.0
Moroccan style patty, cheese, confit garlic aioli, lettuce, tomato, red onion, milk bun, chips. (v)	

## KIDS MEALS

	(ALL) 9.0
<b>Chicken nuggets</b>	
<b>Bolognese</b>	
<b>Battered Fish</b> (GF*, DF*)	
<b>Cheeseburger</b> (DF*)	
<b>Lasagne</b>	
<b>Schnitzel</b> (DF)	

## DESSERTS

	(ALL) 12.0
<b>Vacherin</b>	
Layered honeycomb, dark chocolate ganache, crisp meringue, & vanilla ice cream, hot chocolate sauce, meringue, strawberry. (GF)	
<b>Dark Chocolate Brownie</b>	
Caramel popcorn, raspberry coulis, chocolate ganache, Chantilly cream. (GF, DF*)	
<b>Sticky Date Pudding</b>	
Bourbon butterscotch, Hasty Tasty honeycomb, Favourite Flavours vanilla bean gelato. (GF, DF*)	
<b>Apple &amp; Blueberry Crumble</b>	
Harcourt apples & blueberry, cinnamon oat crumble, warm brandied custard, Chantilly cream.	

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

# DRINKS

## SPARKLING

De Bortoli Vivo Sparkling	8.0	30.0
Balgownie Cuvee NV Brut (Bendigo)	9.0	36.0
De Bortoli Prosecco	9.0	36.0

## WHITES

De Bortoli Vivo Chardonnay	8.0	32.0
Water Wheel Chardonnay (Bendigo)	9.0	38.0
De Bortoli Vivo Moscato	8.0	32.0
Pizzini Riesling (King Valley)	9.0	38.0
La Boheme Act Three Pinot Gris (Yarra Valley)	9.0	38.0
Willowglen Pinot Grigio	8.0	32.0
Balgownie Pinot Gris (Yarra Valley)	-	38.0
De Bortoli Vivo Sauvignon Blanc	8.0	32.0
3 Tales Sauvignon Blanc	9.0	36.0

## ROSÉ

Rose Rose (King Valley)	8.5	34.0
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## REDS

De Bortoli Vivo Shiraz	8.0	32.0
Ellis Shiraz (Heathcote)	9.0	38.0
Water Wheel Shiraz (Bendigo)	9.0	38.0
Turners Crossing Shiraz (Bendigo)	9.5	40.0
De Bortoli Woodfired Shiraz	9.0	38.0
Balgownie Estate Shiraz (Bendigo)	-	55.0
Whistling Eagle "Eagles Blood" (Heathcote)	-	70.0
Turners Crossing "The Crossing" Shiraz (Bendigo)	-	80.0
Mandurang Valley Merlot (Bendigo)	9.0	38.0
Ellis Cabernet Sauvignon (Heathcote)	9.0	38.0
Balgownie Estate Cabernet Sauvignon (Bendigo)	-	55.0
Turners Crossing Cabernet Sauvignon (Bendigo)	9.5	40.0
De Bortoli Regional Reserve Pinot Noir (King Valley)	9.0	38.0
Pizzini Sangiovese (King Valley)	9.5	38.0

## COCKTAILS

Fruit Tingle	16.0
Cosmopolitan	16.0
Melon Ball	16.0
Sex on the Beach	16.0
Espresso Martini	16.0
Bloody Mary	16.0



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