

## Breads

<b>Garlic Turkish Bread</b>	v	<b>8.90</b>
Roasted garlic & parsley butter, Turkish pide. • Try me with cheese. +2 •		
<b>Pizza Bread</b>	v	<b>8.90</b>
Seeded mustard, parmesan, Turkish pita, mozzarella. • Throw some bacon on me! +2 •		
<b>Bruschetta</b> (3)	v ve*	<b>8.90</b>
Heirloom tomato, basil, goat's feta, sourdough, raspberry balsamic reduction.		

## Shared Entrees.

<b>Kuro Prawns</b> (4)		<b>13.50</b>
Activated charcoal crumb, wasabi-lime aioli, microgreens.		
<b>Myrtle Squid</b> (3)		<b>14.50</b>
Lemon myrtle crumb, mojo verde, angelhair chili, pickled radish.		
<b>Duck Spring Rolls</b> (2)		<b>12.90</b>
Confit Peking duck, vegetables, vermicelli, orange-hoisin glaze, Asian herb salad.		
<b>Beef Tataki</b>	gf	<b>15.90</b>
Japanese style, rare roasted yearling beef carpaccio, pickled radish, lime, asian herbs, wasabi aioli, ponzu, crisp vermicelli.		
<b>Chicken Tenders</b>		<b>13.50</b>
Boundary's spice crumbed chicken tenders, sriracha ranch dipping sauce.		

## Hustlers Steaks.

<b>Fillet Mignon</b>	200gr	<b>32.50</b>
Grain Fed, Prime Grade.	400gr	<b>40.90</b>
<b>Scotch Fillet</b>	300gr	<b>34.90</b>
Grain Fed, Yearling.		
<b>Porterhouse</b>	400gr	<b>34.90</b>
Grain Fed, Yearling.		
<b>Rib-Eye</b>	500gr	<b>40.90</b>
Grass Fed, Prime Grade.		

Cooked to your liking, your choice of sauce served with fries & garden salad or seasonal vegetables.

Please allow 30 minutes minimum cooking time due to the quality of our beef & cooking methods. All weights are approximate prior to cooking.

## Sauces.

- Gravy • Mushroom • Pink Peppercorn • Garlic Butter •
- Red Wine Jus • Chili Bacon • Seeded / Mild / Hot Mustard •
- Creamy garlic prawns +8 •

(gf) - Gluten Free, (df) - Dairy Free, (v) - Vegetarian, (ve) - Vegan



## Salads.

<b>Sweet Potato &amp; Grain</b>	v ve* df*	<b>19.90</b>
Roasted sweet potato, red peppers, Spanish onion, ancient grain salad, toasted nuts, seeds & Meredith Dairy goat's yogurt.		
<b>Thai Beef</b>	v gf* df	<b>24.90</b>
Marinated eye fillet, rocket, Spanish onion, cherry, dried tomato, cashews, crispy noodles, beanshoots, sweet soy-chili dressing.		
<b>Chicken Caesar</b>	v gf*	<b>24.90</b>
Herby oven poached chicken tossed through Cos leaves with smoky bacon, garlic & parmesan Turkish croutons, poached egg, shaved parmesan & homemade Caesar dressing. • Add some Anchovies +2 •		

## See our Chef's Suggestions Board for Pastas, Risottos & Specials!

**SIDES.**  
All 5.9

<b>Bowl of Chips</b>
Bowl of chips.
<b>Bowl of Steamed Veg</b>
Seasonal vegetable medley.
<b>Buttered Chats</b>
Roasted chat potatoes, garlic butter.
<b>House Salad</b>
Garden salad, Italian dressing.
<b>Mashed Potato</b>
Seasoned creamy potato mash.
<b>Beetroot Salad</b>
Roasted baby beets, goat's feta, candied walnuts.

## Little Miners.

<b>Children 12 &amp; Under</b>		
<b>Cheeseburger*</b>	df*	<b>9</b>
<b>Steak*</b>	df* gf*	<b>10</b>
<b>Fish*</b>	df*	<b>9</b>
<b>Lasagne*</b>		<b>9</b>
<b>Chicken Nuggets*</b>		<b>9</b>
<b>Bolognese Pasta</b> (Contains hidden veg)		<b>9</b>
* Served with Chips. Complimentary salad or veg available on request		
<b>Busy Nipper kid's activity packs</b>		<b>3</b>

## Classics.

<b>Battered Whiting</b>	df	<b>19.90</b>
Cascade beer batter, chips, house salad, tartare & lemon.		
<b>Chicken Parmigiana</b>		<b>22.90</b>
Double crumbed breast, napoli, mozzarella, chips & house salad. • Throw some bacon on me! +2 •		
<b>Seasoned Calamari</b>		<b>25.90</b>
Tenderised, salt & pepper crumb, house salad, citrus aioli. • Add some chips +5 •		
<b>Souvlaki</b>	v df*	<b>24.90</b>
Your choice of; Beef Brisket, Pulled Lamb or Poached Chicken. Turkish pita, beetroot hummus, Greek salad, Meredith Dairy goat's feta & roasted garlic aioli.		
<b>Beef Lasagne</b>		<b>22.90</b>
Hidden vegetable bolognese sauce, egg pasta, mozzarella, parmesan, béchamel, chips & house salad.		
<b>Pumpkin Cannelloni</b>	v	<b>19.90</b>
Sage roasted pumpkin, ricotta & pinenuts rolled in egg pasta, napoli, mozzarella, rocket salad, candied walnuts, goat's feta, raspberry balsamic reduction.		

## Mains.

<b>Salmon Fillet</b>	gf* df*	<b>27.90</b>
180g crispy skinned, Atlantic salmon fillet, Boundary style Nicoise salad, homemade anchovy & walnut dressing, lemon.		
<b>Massaman Curry</b>	v ve gf df	<b>19.90</b>
Roasted sweet potato, roasted red peppers, spanish onion, chickpeas, cashews, beanshoots, spiced jasmine rice. • Try me with Prawns +8 •		
<b>12 Hour Lamb Shank</b>	df	<b>24.90</b>
Braised in white wine & sugo, creamy mash potato, roasted cherry tomatoes, white beans, minted peas, lamb jus. • Add another Shank +8 •		
<b>Chicken Breast</b>	gf	<b>27.90</b>
Camembert & basil stuffed, prosciutto wrapped, roasted chat potatoes, vegetable medley, honey seeded mustard sauce.		
<b>Smoked Duck</b>	df*	<b>28.90</b>
Applewood smoked breast, roasted baby heirloom beetroots, ancient grains, goats feta, candied walnuts, raspberry balsamic reduction.		
<b>Pork Belly</b>	gf df	<b>29.90</b>
Applewood smoked, 12-hour braised belly, roasted chat potatoes, shaved fennel & apple slaw, Bulmer's cider jus.		
<b>Open Steak Sandwich</b>	df*	<b>24.90</b>
200g yearling porterhouse, caramelised onion jam, smoky bacon, Cos leaves, tomato, American cheese, Béarnaise, sourdough, chips. • Add a Free Range Egg +1 •		

(\* ) - Slight modification

**\$17.50**  
**Lunch Special.\***

Monday - Saturday \*not available public holidays.  
Each lunch special comes with one complimentary beer, house wine or soft drink.

**Roast Lamb**

Slow-cooked rolled lamb shoulder, roast chat potatoes, roasted tomatoes, minted peas & lamb jus.

**Market Fish**

Cascade beer battered or grilled fish served with house salad, fries, lemon & tartare.

**Lamb Cutlets (2)**

Sour cream & chive crumb, creamy mash potato, seasonal vegetables, rich gravy.  
Add Cutlet \$5.

**Beef Lasagne**

Traditional hidden vegetable bolognese, egg pasta, béchamel, chef's salad.  
Add Chips \$3.

**Beef Pot Pie**

Braised yearling rump & vegetables in Abbotsford Invalid stout, puff pastry, house salad, fries.

**Americana Baguette**

Spicy chicken tenders or smoked Texan brisket, apple & fennel slaw, roasted garlic aioli, American cheese, olive oil baguette, chips.

**Prawns in Filo**

Garlic marinated prawns, filo pastry, house salad, chips, citrus aioli.

**Warm Chicken & Avocado Salad**

Sous vide herby chicken, baby spinach, pinenuts, avocado, Danish feta, soft poached egg, goat's yoghurt dressing. gf\*



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**Some of our amazing suppliers!**

- Meat Matters Eaglehawk •
- Wild & Tamed Sourdough •
  - Meridith Dairy •
- Oya's Turkish Kitchen •
  - B&B Basil •
- Bendigo Fresh Seafood •
  - Thomas Poultry •
- The Big Egg, Free Range Eggs •
  - Bendigo Smallgoods •
  - Hasty Tasty Honey •

**Pre-Order Lunch.**

Online via  
[www.OldBoundaryHotel.com.au](http://www.OldBoundaryHotel.com.au)

or

Call us on 5443 6502

**Friday Arvo Knockoffs.**

**Bar Happy Hours 5pm - 7pm**

Pots \$3.50 & Schooners \$5.00

**Bar Snacks.**

**Joker Poker.**

**Meat Raffle.**

**Your Managers.**

Matt Chandler & Luke Gray

**Your Chefs.**

Luke Goodson & Chris Ewart

**Sunday, Monday & Tuesday  
Nights**

**Kids Eat Free.\***

\*Miner's Meals Only

**No Surcharge on  
Sundays or Public Holidays**