



Bar Menu.

Starters.

Garlic Turkish Bread 8.90

Confit garlic, parsley, chives, margarine. ve, v, df.
• Try cheese on me +2. •

Pizza Bread 8.90

Turkish pita, homemade beer mustard, parmesan, cheddar & mozzarella. v, ve*. • Add smokey bacon +2 •

Crostini 14.90

Duck breast prosciutto, homemade fig jam, honeycomb, goat's feta mousse, sourdough, red mizuna, raspberry balsamic glaze. v*, df*.

Spring Rolls (2) 14.90

12 hour confit Peking duck & shiitake mushroom spring rolls, coriander cress, hoisin glaze, red mizuna. df.

Terrine 14.90

Country style pork terrine, pork scratchings, brioche crisps, red rocket, house made beer mustard, cornichons. df*.

Atlantic Oysters 17.90 / 32.90

Served on rock salt with lemon wedges. df, gf.

• Natural •

• Smoky Kilpatrick +1 / +2 •

• Cured salmon & *Yarra Valley* caviar +2 / +4 •

Chef's Charchuterie 25.90

All products made in house by our chefs.

Duck breast prosciutto, dry aged beef bresaola, smoked Atlantic salmon, pork terrine, scratchings, beer mustard, cornichons, brioche crisps. df*, gf*

\$17.90 Express Lunch*

Mon-Fri*
12pm-2pm

with a complimentary
pot of house beer,
house wine or soft drink.

*Excludes Weekends & public holidays

Lamb Roast

Fruit & nut stuffing, duck fat potatoes, pumpkin puree, roasted vine tomatoes, smashed peas & jus. df*

The Boundary Burger

Homemade Black Angus beef patty, lettuce, tomato, aioli, American cheddar, beer mustard, milk bun, cornichon & steakhouse fries.

Prawns in Filo (8)

Petite prawns in crispy filo pastry, Chef's salad, steakhouse fries, confit garlic aioli, lemon wedge. df.

Lasagne

Housemade bolognese, egg pasta, milk béchamel, house salad. • Add steakhouse fries +3. •

Avocado Salad,

Baby spinach, toasted pinenuts, Danish feta, Spanish onion, pesto dressing. ve*, df*, gf. • Herbed chicken +6 •

Minute Steak

200g sirloin, served medium, steakhouse fries, runny free range egg, red wine jus. gf*, df.

Market Fish

See our friendly staff for today's market fish.

Grilled or beer battered, steakhouse fries, Chef's salad. gf*, df*.

Caesar Wrap

Herbed chicken breast, smoky bacon, cos leaves, shaved parmesan, homemade Caesar dressing, tortillia, steakhouse fries.

Mains.

The Boundary Burger 14.90

Homemade Black Angus beef patty, American cheese, homemade beer mustard, lettuce, tomato, red onion, aioli & fries.

Steak Sandwich 14.90

Lettuce, tomato, onion, roasted garlic aioli, smoky bacon, fried free range egg, steakhouse fries. df*

Chicken Burger 16.90

Crispy Japanese chicken, lightly pickled slaw, tonkatsu sauce, milk bun, steakhouse fries.

Rolled Lamb Shoulder 17.90

Fruit & nut stuffing, roasted pumpkin puree, potato gratin, blistered vine tomato, rosemary jus.

Pasta 22.90

Chilli tiger prawns, herb poached chicken, cashews, roasted red peppers, creamy white wine sauce, tagliatelle, shaved parmesan.

Calamari 21.90

Tender Australian calamari, native lemon myrtle crumb, lettuce, squid ink aioli, crisp red chilli, lime cheek.

400g Porterhouse 27.90

Grain fed yearling, Chef's salad, steakhouse fries, your choice of sauce. gf*, df*.

Mixed Grill 27.90

200g yearling sirloin, lamb cutlet, banger, smoky bacon, runny free range egg, gravy, fries.

Lamb Cutlets (3) 25.90

Sour cream & chive crumb, Paris mash, smashed peas & rich gravy.

Chicken Parma 18.90

Double crumbed breast topped with napoli & mozzarella, steakhouse fries, house salad. • Add bacon +2 •

Battered Whiting 17.90

Beer battered, Chef's salad, tartare & lemon wedge. df. • Add Lemon myrtle squid & grilled tiger prawns +10 •

Thai Salad 20.90

Lettuce, red onion, cucumber, cashews, crispy noodles, cherry tomato, bean shoots, herbs, lime cheek, green sweet chilli dressing. • Thai marinated beef **OR** Karaage chicken • gf*, df.

Sauces.

• Rich Gravy • Mushroom Gravy • Peppercorn Cream • Garlic Butter • Red Wine Jus • Chilli Bacon •

• Creamy Honey Mustard • Seeded/ Mild/ Hot Mustard • Creamy garlic prawns +8 •

Sides.

Chef's Salad 6.90

Mixed leaves, basic salad, Italian dressing. v, ve, gf*, df.

Chef's Vegetables 7.90

See staff for this weeks seasonal vegetable medley. v, ve, gf*, df.

Roasted Heirloom Baby Beets 9.90

Red rocket, Meredith Dairy goat's feta mousse, candied walnuts, raspberry balsamic reduction. gf, df*.

Steakhouse Fries 5.90

Smoked salt. df. • Load me with crispy pork belly, jus & aioli. +5.9 •

Cauliflower Gratin 9.90

milk bechamel, three cheese, confit garlic. gf, df*.

Miners Meals.

Strictly Children 12 & Under

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

Desserts.

The Boundary Vacherin 11.50

Layers of honeycomb, dark chocolate drizzle, crisp meringue & icecream, warm chocolate sauce. gf.

Dark Chocolate Brownie 11.50

Chocolate sauce, salted caramel popcorn, raspberry coulis, Favourite Flavours pistachio gelato. v, gf.

Sticky Date Pudding 11.50

Steamed date & ginger pudding, candied pineapple, spiced coconut butterscotch, Favourite Flavours coconut sorbet. ve, v, gf, df.

Hosts.

Kane & Nat Gould

&

Matt & Jenny Pinniger

Managers.

Luke Goodson - Head Chef

Brodie Rivett - Sous Chef

Matt Chandler - Bistro Manager

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	8.5	36
Balgownie Pinot Gris (Yarra Valley)	9	38
De Bortoli Vivo Sauvignon Blanc	8.5	36
Oyster Bay Sauvignon Blanc (NZ)	9	38
Georgiana Sauvignon Blanc (Cape Mentelle WA)		40

Rose.

Glass/Bottle

Rose Rose (King Valley)	8.5	34
-------------------------	-----	----

Reds.

Glass/Bottle

De Bortoli Vivo Shiraz	8	32
Ellis Shiraz (Heathcote)	9	38
Water Wheel Shiraz (Bendigo)	9	38
De Bortoli Regional Reserve Pinot Noir (King Valley)	9	34
Balgownie Estate Shiraz (Bendigo)		52
Whistling Eagle- Eagles Blood Shiraz (Heathcote)		69
Mandurang Valley Merlot (Bendigo)	9	38
Ellis Cabernet Sauvignon (Heathcote)	9	38
Connor Park Cabernet Sauvignon (Bendigo)	9	38
Balgownie Estate Cabernet Sauvignon (Bendigo)		50
Turners Crossing Shiraz (Bendigo)	9.5	38
Turners Crossing Cabernet Sauvignon (Bendigo)	9.5	38
Turners Crossing "The Crossing" Shiraz (Bendigo)		80

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

Suppliers.

We would like to shout out to our fantastic local suppliers:

- Hasty Tasty Honey • Oya's Turkish Kitchen • Meat Matters Eaglehawk • Travis Diss Fine Foods •
- Bendigo Fresh Seafood • Thomas Poultry • B&B Basil • Keane's Eggs •
- Favourite Flavours • Wild & Tamed Sourdough • Murphy's Creek Pork •

• Ph: 5443 6502 • Fax: 5441 1967 • Open 7 days • 12-2pm / 6-8.30pm •

• facebook.com/oldboundaryhotel • www.oldboundaryhotel.com.au • info@oldboundaryhotel.com.au •