

## SHARE STARTERS.

<b>Garlic Turkish Bread</b>	v	<b>8.90</b>
Roasted garlic compound buttered Turkish pide. • Add cheese +2 •		
<b>Pizza Bread</b>	v	<b>8.90</b>
Turkish Pita smeared with seeded mustard, parmesan & mozzarella. • Add Smokey Bacon +2 •		
<b>Bruschetta</b>	v, df*	<b>9.90</b>
Local Wild & Tamed beetroot sourdough topped with roasted tomato & Meredith Dairy goat's feta, extra virgin olive oil & housemade raspberry balsamic reduction.		
<b>Baked King River Gold</b>	v	<b>16.50</b>
Milawa Cheese Co. King River Gold, washed rind cheese, baked with white wine & topped with a savoury nut crumble & served with Wild & Tamed beetroot sourdough toasts.		
<b>Crispy Duck Spring Rolls</b>	df	<b>14.90</b>
Two large, hand rolled, 12 hour confit peking duck spring rolls, with fresh asian vegetables & rice noodles with hoisin dipping sauce.		
<b>Cheese &amp; Bacon Balls</b>		<b>9.90</b>
Four house made smoky bacon, cheddar, tasty, mozzarella & parmesan croquette served drizzled with sweet roasted garlic aioli & side of tomato relish. • Add another ball +2 •		
<b>Oysters</b>	gf*, df*	<b>six 16.90 / doz 31.90</b>
Tasmanian Atlantic oysters served on rock salt with your choice of kilpatrick sauce, mornay sauce or natural.		

**See our Chef's Suggestions Board for Our Awesome Specials!**

## HUSTLER'S STEAKS.

<b>Fillet Mignon, 200g</b>	gf*, df*	<b>33.90</b>
<b>400g</b>	gf*, df*	<b>41.90</b>
200g Smoky bacon wrapped Grain Fed, Prime Grade Eye-Fillet, cooked to your liking with your choice of sauce served with two sides; fries, creamy potato mash, chef's salad, or seasonal vegetables.		
<b>Scotch, 300g</b>	gf*, df*	<b>34.90</b>
100 day, Grain Fed, Yearling, cooked to your liking with your choice of sauce served with two sides; fries, creamy potato mash, chef's salad, or seasonal vegetables.		
<b>Porterhouse, 400g</b>	gf*, df*	<b>34.90</b>
100 day, Grain Fed, Yearling, cooked to your liking with your choice of sauce served with two sides; fries, creamy potato mash, chef's salad, or seasonal vegetables.		
<b>Rib-Eye, 500g</b>	gf*, df*	<b>41.90</b>
60 day dry aged, 100 day, Grain Fed, Prime Grade, cooked to your liking with your choice of sauce served with two sides; fries, creamy potato mash, chef's salad, or seasonal vegetables.		

**Due to the quality of our beef, cooking time & resting time. Please allow 30 MINUTES wait for our steaks. All weights are approximate prior to cooking.**

- Gravy • Mushroom • Pink Peppercorn • Garlic Butter •
- Red Wine Jus • Chilli Bacon • Seeded / Mild / Hot Mustard •
- Creamy Garlic Tiger Prawns +8 •

## PUB CLASSICS.

<b>Battered Whiting</b>	gf*, df*	<b>19.90</b>
Lemon & thyme Cascade beer battered fillet served on fries with house salad, homemade tartare & lemon wedge.		
• Add Salt'n'Pepper Squid (3) & Grilled Tiger Prawns (2) +10 •		
<b>Chicken Parmigiana</b>		<b>23.90</b>
Double crumbed breast topped with napoli & house cheese blend, served on fries, with house salad. • Add Bacon +2 •		
<b>Salt &amp; Pepper Calamari</b>	e	<b>13.90 m 25.90</b>
Tenderised Australian calamari in the house blend seasoning, flash fried, with House salad drizzled with lemon-dill aioli.		
• Add some chips +5 •		
<b>Souvlaki</b>	v, gf*, df*	<b>24.90</b>
Your choice of pulled lamb, poached chicken or smoked beef brisket on a Turkish pita smeared with beetroot hummus & topped with a Greek salad with Meredith Dairy goat's feta & slow roasted garlic aioli.		
<b>Beef Lasagne</b>		<b>22.90</b>
Layers of homemade beef sauce with hidden vegetables, egg pasta, house cheese blend, milk béchamel, served with fries & house salad.		
<b>Pumpkin Cannelloni</b>	v	<b>19.90</b>
Baked sage roasted pumpkin & pinenut cannelloni, topped with napoli & house blend cheese topped with a light rocket, candied walnuts & Meredith Dairy goat's feta salad dressed with a homemade raspberry balsamic reduction.		
<b>Boundary Pot Pie</b>		<b>19.90</b>
House made Pie served with creamy potato mash & steamed seasonal vegetable medley. See Specials Board for today's flavour.		

**SIDES. SIDES. SIDES. all 5.90**

<b>Chips</b>
Bowl of chips.
<b>Steamed Veg</b>
Chef's selection of seasonal vegetable medley.
<b>Chats</b>
Roasted chat potatoes & whipped garlic butter.
<b>Chef's Salad</b>
Garden salad, Italian dressing.
<b>Mashed Potato</b>
Seasoned creamy potato mash.
<b>Heirloom Beetroot Salad</b>
Heirloom baby beets, goat's feta, candied walnuts.
<b>Roasted Vegetable Medley</b>
Chef's selection of roasted winter vegetables.

## MINERS MEALS.

**Strictly Children 12 & Under**

<b>Cheeseburger &amp; Chips</b>	<b>9.00</b>
<b>Schnitzel, Chips &amp; Veg</b>	<b>9.00</b>
<b>Fish &amp; Chips</b>	<b>9.00</b>
<b>Lasagne, Chips &amp; Veg</b>	<b>9.00</b>
<b>Chicken Nuggets &amp; Chips</b>	<b>9.00</b>
<b>Lamb Roast, Chats &amp; Veg</b>	<b>9.00</b>
<b>Bolognese Pasta</b>	<b>9.00</b>
<b>Busy Nipper kid's activity packs</b>	<b>3.00</b>

## BISTRO MAINS.

<b>Massaman Curry</b>	v, ve, gf, df	<b>21.90</b>
Roasted sweet potato, roasted red peppers, Spanish onion, chickpeas & cashews finished in our housemade massaman coconut sauce with spiced jasmine rice & fresh beanshoots.		
• Try me with Chicken +5 or add Tiger Prawns (6) +8 •		
<b>Atlantic Salmon</b>	df, gf*	<b>28.90</b>
Crispy skinned salmon fillet served in a spanish style tomato, roasted vegetable & white bean stew, wilted baby spinach & a dollop of creamy potato mash & microherbs.		
<b>12 Hour Lamb Shank</b>	gf, df*	<b>26.90</b>
Slow cooked rosemary lamb shank in red wine, tomato & vegetable sauce finished with creamy mash potato, baby peas & lamb jus. • Add a second Shank +8 •		
<b>Chicken Breast</b>	gf, df*	<b>28.90</b>
Sous vide breast stuffed with Milawa Cheese Co. King River Gold & basil wrapped in prosciutto served on roasted chats, roasted vegetable medley & Hasty Tasty honey & seeded mustard sauce.		
<b>Smoked Duck Breast</b>	gf, df*	<b>29.90</b>
Cherry wood smoked breast roasted baby heirloom beetroots & ancient grains, crumbled Meredith Dairy goat's feta, candied walnuts & raspberry balsamic reduction.		
<b>Pork Belly</b>	gf, df*	<b>31.90</b>
Apple wood smoked, 12-hour slow cooked, crispy skinned pork belly on roasted chat potatoes & a seasonal roasted vegetable medley topped with Bulmer's apple cider reduction.		
<b>Lamb Wellington</b>		<b>32.90</b>
200g lamb medallion smothered with bacon & mushroom duxelle on a roasted field mushroom wrapped in puff pastry & roasted medium & served on creamy mash potato, minted baby peas & rosemary lamb jus.		
<b>Open Steak Sandwich</b>	df*	<b>24.90</b>
200g yearling porterhouse, served medium, topped with smoky bacon & tomato relish nestled on Cos leaves, tomato, Spanish onion & American cheddar with aioli on toasted Wild & Tamed beetroot sourdough & side of fries.		
• Add a Keanes Free Range Egg +1 •		

## SALADS.

<b>Thai Beef</b>	gf*	<b>24.90</b>
Thai style marinated eye fillet strips tossed with rocket, Spanish onion, cherry & semi-dried tomatoes, cashews, crispy noodles, beanshoots & finished in a kecap manis & sweet chili dressing.		
<b>Sweet Potato &amp; Grains</b>	v, ve, df	<b>21.90</b>
Roasted golden sweet potato, red capsicum & Spanish onion tossed with amaranth, barley, millet, & black, red & white quinoa finished with mojo verde.		
• Try me with Chicken +5 or add Grilled Tiger Prawns (6) +8 •		
<b>Chicken Caesar</b>	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 Anchovies +2 •		

## \$17.50 LUNCH DEALS.

Monday - Saturday

\*not available public holidays.

Each Lunch Deal comes with one complimentary pot of beer, house wine or soft drink.

### Roast Lamb

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

### Market Fish

Lemon & thyme cascade beer battered market fish fillet served with house salad, fries, homemade tartare & lemon.

### Lamb Cutlets

Sour cream & chive crumbed lamb cutlets (2) served on creamy potato mash with seasonal vegetable medley & rich gravy. • Add Extra Cutlet +5.50 •

### Caesar Wrap

Herby chicken breast slices tossed with smoky bacon, Cos leaves & parmesan cheese drizzled with Caesar dressing in a tortillia with fries.

### The Old Boundary Pot Pie

Home made Pie served with creamy potato mash & steamed vegetable medley. See Chef's Specials Board for today's flavour.

### Beef Lasagne

Layers of homemade beef sauce with hidden vegetables, egg pasta, house cheese blend, milk béchamel, served with the house salad. • Add fries +3 •

### Bangers & Mash

Take a look at our Chef's Specials Board for today's flavour of gourmet sausages served on creamy mash potato with steamed vegetables & gravy.

### Warm Vegetable Salad

Seasonal roasted vegetables tossed with spinach, pinenuts, parsley & Danish feta drizzled with a herb sauce. • Add Chicken +5 •

### Prawns in Filo

Cocktail garlic prawns wrapped in filo pastry served with chef's salad & fries, drizzled with lemon & dill aioli.

## SWEET TREAT.

Add a Dessert or Cake to your lunch Deal for only \$10!



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### Our Amazing Suppliers!

- Meat Matters Eaglehawk •
- Wild & Tamed Sourdough •
  - Meredith Dairy •
  - Oya's Turkish Kitchen •
    - B & B Basil •
  - Bendigo Fresh Seafood •
    - Thomas Poultry •
- Keane's Eggs; Free Range Eggs •
  - Travis Diss Fine Foods •
- Favourite Flavours Ice Creamery •
  - Hasty Tasty Honey •
  - Milawa Cheese Company •

### Pre-Order Lunch.

Online via  
www.OldBoundaryHotel.com.au  
or  
Call us on 5443 6502

### In The Bar

#### Friday Frothies.

#### Bar Happy Hours 5pm - 7pm

Pots \$3.50 & Schooners \$5.00

#### Free Bar Snacks.

#### Joker Poker. 2 Chances Each Week.

#### \$100 Meat Tray Raffle.

#### Your Hosts.

Kane & Natalie Gould  
Matt & Jenny Pinniger

#### Your Manager.

Matt Chandler

#### Your Chefs.

Luke Goodson & Brodie Rivett

### Sunday, Monday & Tuesday Nights

#### Kids Eat Free.\*

\*Miner's Meals Only

**No Surcharge on  
Sundays or Public Holidays**