

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. • Add smokey bacon +2 •

Crostini 14.90

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

Salmon Tataki 16.50

Soy cured Atlantic salmon, pickled cucumber, skin crisp, *Yarra Valley* caviar, green sweet chilli. gf*, df.

Duck Spring Rolls (2) 14.90

12 hour confit Peking duck & shiitake hand rolled 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

• half doz • full doz •

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

- Natural •

- Smoky Bacon & Kilpatrick +1 / +2 •

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

Chef's Charcuterie 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*

Hustler's Steaks.

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

Fillet Mignon 33.90 / 41.90

Smoky bacon, Paris mash, broccolini, 200g / 400g smashed peas, whipped confit garlic butter. gf, df*

Scotch Fillet 36.90 / 300g

100 day grain fed yearling, deep seasoned, baby spinach, warm potato & smoky bacon salad, jus. gf*, df*

Porterhouse 35.90 / 400g

100 day grain fed yearling, deep seasoned, Chef's salad, steakhouse fries, your choice of sauce. gf*, df*.

Rib-Eye 42.90 / 500g

90 day dry aged, 100 day grain fed, duck fat roasted potatoes, cauliflower gratin, red wine jus. df.

Sauces.

- All Sauces are Gluten Free •

- Gravy • Mushroom • Confit Garlic Butter • Chilli Bacon •

- Creamy Peppercorn Jus • Red Wine Jus •

- Seeded / Mild / Hot Mustard • Creamy garlic prawns +10 •

Express Lunch*.

Mon-Fri - \$17.90

Sat - \$20.90

12pm - 2pm

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

*Excludes Sundays & public holidays

Lamb Roast

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

The Old Boundary Burger

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

Steak Sandwich

Thin yearling porterhouse strips, lettuce, tomato, onion, roasted garlic aioli, smoky bacon, runny free range egg, steakhouse fries. df*

Lasagne

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

Avocado Salad,

Baby spinach, toasted pinenuts, Danish feta, red onion, pesto dressing. ve*, df*, gf. • Add herbed chicken +6 •

Minute Steak

200g sirloin, served medium, steakhouse fries, runny free range egg, 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, thin tortillia, steakhouse fries.

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. v, ve, gf*, df.

Roasted Beets 9.90

Heirloom baby beets, red rocket, *Meredith Dairy* goat's feta mousse, candied walnuts, raspberry balsamic reduction. gf, df*.

Steakhouse Fries 7.90

Smoked sea salt. df.

Cauliflower Gratin 9.90

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

Mini 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

Miner's Classics.

Battered Whiting 19.90

Chef's salad, homemade tartare, lemon wedge. df.

- Add Calamari & Grilled Tiger Prawns +10 •

Chicken Parmigiana 23.90

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

Calamari 24.90

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

Mediterranean Salad 24.90

Cucumber, roma tomato, red onion, black & green Kalamata olives, citrus emulsion, *Meredith Dairy* goat's feta mousse, Turkish crisps. gf*

- Add herbed chicken +6 • Add lamb & rosemary shish +8 •

Lasagne 22.90

Housemade bolognese sauce, egg pasta, mozzarella, milk béchamel, fries, house salad.

Pumpkin Cannelloni 19.90

Sage roasted pumpkin, ricotta & pinenut cannelloni, napoli & mozzarella, mezuza & shaved parmesan salad, raspberry balsamic reduction.

Chicken Caesar Salad 24.90

Herbed chicken, Cos leaves, smoky bacon, Turkish crisps, poached egg, parmesan crisp, homemade Caesar dressing. gf*

- Add anchovies +2 •

Lamb Cutlets (3) 30.90

Sour cream & chive crumb, Paris mash, broccolini, rosemary red wine reduction.

Thai Salad 19.90

Lettuce, red onion, cucumber, cashews, crispy noodles, cherry tomato, bean shoots, Thai herbs, lime, green sweet chilli dressing. v, ve* gf*, df.

- Thai marinated steak +6 • Karaage Chicken +6 • gf*, df.

Mains.

Massaman Curry 21.90

Massaman coconut sauce, roasted sweet potato, chickpeas, cashews, toasted coconut, spiced jasmine, beanshoots. v, ve, df, gf.

- Try some tiger prawns +8 •

Rolled Lamb Shoulder 24.90

Herb & nut stuffing, roasted pumpkin puree, duck fat roasted potatoes, smashed peas, rosemary jus.

Atlantic Salmon Nicoise 28.90

Flaked apple wood hot smoked salmon, the *Old Boundary* Nicose salad, poached egg, salmon skin crisp, squid ink aioli. gf, df*

Pesto Chicken Roulade 28.90

Prosciutto & pistou rolled whole chicken, asparagus, duck fat potatoes, poached egg, parmesan crisp, *Hasty Tasty* honey mustard. gf, df*.

Smoked Duck 29.90

Apple wood smoked breast, quinoa tabbouleh, roasted beetroot, *Meredith Dairy* goat's feta mousse, orange & cherry glaze. gf, df*

Crispy Pork Belly 31.90

Twice cooked pork belly, seared scallops, shaved fennel & rocket salad, cauliflower puree, *Bulmer's* cider reduction, pork scratching. gf*, df*

Welcome to the Old Boundary Hotel.

Our mission is to provide you with the freshest seasonal produce from local suppliers.

We have been reinventing our classics & bringing more traditional flavours to create more authentic dishes.

We are constantly striving to provide the best customer service in our busy environment.

We are always finding ways to surpass our old boundaries.

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 Microherbs •
- Keane's Free Range Eggs •
- Favourite Flavours Gelato •
- Wild & Tamed Sourdough •
- Murphy's Creek Pork •



• Ph: 5443 6502 •

• Fax: 5441 1967 •

• Open 7 days •

• 12-2pm / 6-8.30pm •

• [facebook.com/oldboundaryhotel](https://www.facebook.com/oldboundaryhotel) •

• www.oldboundaryhotel.com.au •

• info@oldboundaryhotel.com.au •

Hosts.

Kane & Nat Gould
&
Matt & Jenny Pinniger

Managers.

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



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