



# Bar Menu

## Share

**Loaded Fries** 7.90  
Steakhouse fries, smoked salt, cheese, rich gravy, spring onions.

**Loaded Belly** 11.50  
Steakhouse fries, twice cooked Murphy's Creek pork belly, smoked salt, cheese, Bulmer's cider jus, confit garlic aioli, spring onions.

**Garlic Bread** 8.90  
Confit garlic & parsley. (df, v) Add cheese +2

**Pizza Bread** 8.90  
House made beer mustard, mozzarella & cheddar blend. (df\*, v) Add smokey bacon +2.

**Bruschetta** 9.90  
Wild & Tamed sourdough, fresh tomato, basil, red onion, raspberry balsamic reduction, extra virgin olive oil. Add Meredith Dairy goat's feta mousse +3

**Duck Spring Rolls (2)** 14.90  
Korean BBQ confit duck leg, chilli jam dipping sauce, lemon. (df)

**Lemon Pepper Calamari** Entree 15.90 Main 24.90  
Flash fried, lemon & caper aioli dipping sauce, crisp capers, fresh lemon. Main served with house salad. (low gluten, df)

**Soft Tacos (3)** 16.90  
Soft tortillas, cos leaves, tomato, onion, shredded cheese, salsa verde, chipotle aioli. Your choice of Karaage chicken, pulled pork, or falafels.

**Oysters**  
Served on rock salt with fresh lemon. (gf, df)

Natural half 17.90 / dozen 32.90  
Smokey bacon & Kilpatrick half 18.90 / dozen 34.90

## Burgers

**The Boundary Burger** 15.90  
Double homemade black angus beef patties, double American cheese, homemade beer mustard, lettuce, tomato, red onion, confit garlic aioli, milk bun, steakhouse fries.

**Steak Sandwich** 15.90  
Minute steak, smokey bacon, runny fried egg, lettuce, tomato, roasted garlic aioli, American cheddar, toast, steakhouse fries.

**Chicken Burger** 16.90  
Crispy Japanese Karaage chicken, shaved slaw, szechuan kewpie mayo, milk bun, steakhouse fries.

## Mains

**Battered Whiting** 17.90  
Chef's salad, steakhouse fries, homemade tartare, fresh lemon. Add calamari & tiger prawns +10

**Chicken Parma** 18.90  
Double crumbed breast schnitzel, napoli sauce, mozzarella & cheddar blend, steakhouse fries, house salad. Add bacon +2

**Pasta** 22.90  
Chilli tiger prawns, herb poached chicken, cashews, roasted red peppers, creamy white wine sauce, spring onions, tagliatelle, shaved parmesan.

**Open Souvlaki** 20.90  
Beetroot hummus, Greek salad, Meredith Dairy goat's feta mousse, tortilla. (gf\*, df\*) Choice of herb poached chicken, Greek style lamb rump, falafels (v).

**Lasagne** 21.90  
Homemade Bolognese sauce, egg pasta, milk béchamel, mozzarella & cheddar blend, house salad, steakhouse fries.

**Pumpkin Cannelloni** 19.90  
Roasted pumpkin, ricotta & pine nut cannelloni, napoli sauce, mozzarella & cheddar blend, rocket & parmesan salad, raspberry balsamic reduction.

**Chicken Caesar Salad** 20.90  
Herb poached chicken, smokey bacon, Cos leaves, Turkish croutons, poached egg, shaved parmesan, homemade Caesar dressing. (gf\*) Add anchovies +2

**Thai Salad** 20.90  
Lettuce, red onion, bean shoots, cucumber, cashews, crispy noodles, cherry tomatoes, Thai herbs, lime, thai dressing. (v, df, gf\*) Your choice of Karaage chicken or Thai marinated beef.

**Lamb Cutlets (3)** 25.90  
Sour cream & chive crumb, Paris mash, steamed vegetable medley, rosemary lamb jus.

**Rolled Lamb Shoulder** 19.90  
Leek & caper stuffing, roasted hand cut kipfler potatoes, roasted baby root vegetables, rosemary lamb jus.

## Grilled

**400g Porterhouse** 27.90  
100 day grain fed yearling, Chef's salad, steakhouse fries, your choice of sauce.

**Mixed Grill** 27.90  
200g yearling porterhouse, crumbed lamb cutlet, banger, smokey bacon, runny free range egg, steakhouse fries, gravy.

## Sauces

All sauces are gluten free.

- Rich gravy (df) • Mushroom gravy • Brandy & pink peppercorn
  - Chilli bacon • Creamy Hasty Tasty honey mustard
  - Beef & red wine jus (df) • Creamy garlic prawns +8.
- (Mustards also available, see staff)

• Please see our staff about our vegan menu

## Express Lunch\*

**\$17.90 (Mon - Fri) | \$20.90 (Sat) 12pm-2pm**  
**Including a pot of house beer, wine or soft drink**  
 \*not available Sundays or public holidays

### Lamb Roast

Leek & caper stuffing, roast kipfler potatoes, steamed vegetable medley, rich gravy.

### Beef Burger

Homemade beef patty, homemade beer mustard, lettuce, tomato, roasted garlic aioli, American cheddar, milk bun, steakhouse fries.

### Steak Sandwich

Minute steak, smokey bacon, runny fried egg, lettuce, tomato, roasted garlic aioli, American cheddar, toast, steakhouse fries.

### Soft Tacos (2)

Soft tortillas, cos leaves, tomato, onion, salsa verde, chipotle aioli, steakhouse fries. Choose from Karaage chicken, pulled pork, or falafel.

### Market Fish

See our friendly staff for this week's market fish. Steakhouse fries, house salad, home made tartare, fresh lemon.

### Lamb Cutlets (2)

Sour cream & chive crumb, creamy potato mash, steamed vegetable medley, rich gravy.

### Lasagne

Homemade Bolognese sauce, egg pasta, milk béchamel, mozzarella & cheddar blend, house salad.

### Filo Prawns

Garlic baby shrimp, filo pastry, house salad, steakhouse fries, Bearnaise, fresh lemon.

### Avocado Salad

Baby spinach, avocado, sweet corn, Danish feta, spring onion, fresh lemon, spiced yoghurt dressing. Add chicken +6, Add falafels +5

### Caesar Wrap

Herb poached chicken breast, smokey bacon, Cos leaves, shaved parmesan, homemade Caesar dressing, thin tortilla, steakhouse fries.

## Mini Miner's Meals

**Strictly Children 12 & Under**

<b>Cheeseburger &amp; chips</b>	<b>9.00</b>
<b>Battered Fish &amp; chips</b> gf*	<b>9.00</b>
<b>Schnitzel, chips &amp; salad</b> df	<b>9.00</b>
<b>Lasagne, chips &amp; salad</b>	<b>9.00</b>
<b>Bolognese Pasta</b>	<b>9.00</b>
<b>Chicken Nuggets &amp; chips</b>	<b>9.00</b>
<b>Busy Nipper kid's activity packs</b>	<b>3.00</b>

## Wines

### Sparkling

	Glass/Bottle	
De Bortoli Vivo Sparkling	8	32
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	36
Balgownie Pinot Gris (Yarra Valley)		38
De Bortoli Vivo Sauvignon Blanc	8	32
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
Turners Crossing Shiraz (Bendigo)	9.5	38
Balgownie Estate Shiraz (Bendigo)		52
Whistling Eagle "Eagles Blood" Shiraz (Heathcote)		69
Turners Crossing "The Crossing" Shiraz (Bendigo)		80
Mandurang Valley Merlot (Bendigo)	9	38
Ellis Cabernet Sauvignon (Heathcote)	9	38
Balgownie Estate Cabernet Sauvignon (Bendigo)		52
Turners Crossing Cabernet Sauvignon (Bendigo)	9.5	38
De Bortoli Regional Reserve Pinot Noir (King Valley)	9	38

## 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

## Hosts

Kane & Nat Gould  
 &  
 Matt & Jenny Pinniger

## Managers

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

Open 7 days | 12-2pm / 6-8.30pm  
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