

Bistro Menu

Settler's Starters

Garlic Bread **8.90**
Confit garlic & parsley. (df, v)

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

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

Field Mushroom Tart **12.90**
Puff pastry, thyme roasted field mushroom, Meredith Dairy goat's feta
mousse, dressed rocket salad, fresh lemon. (v)

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

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

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

Natural **half 17.90 / dozen 32.90**

Smokey bacon & Kilpatrick sauce **half 18.90 / dozen 34.90**

Bistro Classics

Battered Whiting **19.90**
Chef's salad, steakhouse fries, homemade tartare, fresh lemon.
Add calamari & tiger prawns +10

Chicken Parma **23.90**
Double crumbed breast schnitzel, napoli sauce, mozzarella & cheddar blend,
steakhouse fries, house salad. Add bacon +2

Open Souvlaki **24.90**
Beetroot hummus, Greek salad, Meredith Dairy goat's feta mousse, tortilla.
(gf*, df*) Choice of herb poached chicken, Greek style lamb rump, or
falafels (v).

Lasagne **22.90**
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 **24.90**
Herb poached chicken, smokey bacon, Cos leaves, Turkish croutons,
poached egg, shaved parmesan, homemade Caesar dressing. (gf*)
Add anchovies +2

Thai Salad **19.90**
Lettuce, red onion, bean shoots, cucumber, cashews,
crispy noodles, cherry tomatoes, Thai herbs, lime, Thai dressing. (v, df, gf*)
Add Karaage chicken +6, or add Thai marinated beef +6

Lamb Cutlets (3) **30.90**
Sour cream & chive crumb, Paris mash, steamed vegetable medley,
rosemary lamb jus.

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.

Hustler's Steaks

All Steaks served with roasted hand cut kipfler chips,
battered seasonal greens & your choice of sauce.

Porterhouse **400g 35.90**
100 day grain fed, yearling grade.

Scotch **300g 36.90**
100 day grain fed, yearling grade.

Eye Fillet Mignon **200g 33.90**
400g 41.90
Smoky bacon wrapped Prime grade medallion/s.

Rib-Eye **500g 42.90**
100 day grain fed, 90 day dry aged, Prime grade.

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)

Miner's Mains

American Ribs **25.90**
Bourbon & cola slow cooked Murphy's Creek pork ribs,
Bourbon-B-Q glaze, corn, avocado & sweet potato salad,
spiced yoghurt dressing. (gf, df*)

Massaman Curry **21.90**
Roasted sweet potato, chickpeas, cashews, bean shoots,
toasted coconut, homemade Massaman sauce, spiced jasmine rice.
(gf, df, v) Add herbed chicken +6 or tiger prawns +8

Rolled Lamb Shoulder **24.90**
Leek & caper stuffing, roasted hand cut kipfler potatoes,
roasted baby root vegetables, rosemary lamb jus.

Atlantic Salmon **28.90**
Crispy skinned fillet, Paris mash, buttered seasonal greens,
charred naval orange, Bearnaise. (gf)

Stuffed Chicken Breast **28.90**
Danish feta & baby spinach stuffing, prosciutto wrapped,
buttered greens, Paris mash, creamy Hasty Tasty honey mustard sauce.
(gf)

Smoked Duck Breast **29.90**
Cherry wood smoke, hand cut roasted kipfler chips, roasted baby root
vegetables, caramelised beetroots, duck jus. (gf, df)

Murphy's Creek Pork Belly **31.90**
Seared Japanese scallops, cauliflower puree,
roasted baby root vegetables, Bulmer's cider jus. (gf, df*)

Sides

Mixed Vegetables **7.90**
Steamed carrot, green beans, cauliflower, broccoli, sweet corn.

House Salad **6.90**
Mixed leaves, tomato, cucumber, onion, carrot, celery, sprouts,
homemade Italian dressing.

Buttered Greens **8.90**
Seasonal greens, confit garlic butter.

Small Chips **3.90**
Small single serve of steakhouse fries, smoked salt.

Large Chips **7.90**
Share bowl of steakhouse fries, smoked salt.

Kipflers **9.90**
Share bowl of roasted hand cut kipfler potato chips, thyme, garlic.

Mini Miner's Meals

Strictly Children 12 & Under

Cheeseburger & chips **9.00**
Battered Fish & chips ^{gf*} **9.00**
Schnitzel, chips & salad ^{df} **9.00**
Lasagne, chips & salad **9.00**
Bolognese Pasta **9.00**
Chicken Nuggets & chips **9.00**
Busy Nipper kid's activity packs **3.00**

• Please order and pay at counter

• Please see our staff about our vegan menu

• No surcharges

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



Hosts

Kane & Nat Gould
&
Matt & Jenny Pinniger

Managers

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

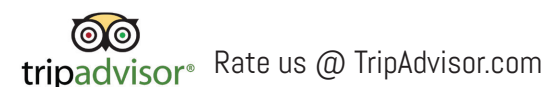
Open 7 days

12-2pm / 6-8.30pm

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