

Entrees.

Garlic Bread – 8.90

Homemade garlic butter spread over Turkish bread.

- Try me with cheese. +2. •

Seeded Mustard Pizza – 8.90

Seeded mustard & mozzarella over a pita topped with mozzarella cheese.

- Throw some bacon on me! +2. •

Bruschetta – 8.90

Tomato & buffalo mozzarella on Wild & Tamed sourdough boule slices drizzled with raspberry balsamic reduction & basil. df*

Double Dip – 9.90

Beetroot hummus & smoky eggplant topped with dukkah spiced nuts, extra virgin olive oil & a warm Wild & Tamed olive oil sourdough baguette. df, v, ve*

Boule & Butters – 13.90

Baked Wild & Tamed sourdough boule served with homemade Béarnaise butter & white truffle butter.

Duck Spring Rolls – 10.90

Two homemade confit Peking duck leg spring rolls filled with vegetables & vermicelli served on orange-hoisin glaze with an Asian herb salad. df*

Buffalo Tenders – 13.50

Buttermilk fried chicken tossed in bourbon BBQ (Mild) or sriracha buffalo (Hot) sauce, American style ranch dressing, New York style relish & celery

Pork Belly Bite – 12.90

Crispy twice roasted pork belly with charred plums, warm ancient grain salad & homemade plum sauce. gf*

Hustlers Steaks.

Eye-Fillet Mignon, Grass Fed, Prime Grade 200g 32.50 – 400g 39.90

Smoky bacon wrapped medallion atop a creamy potato mash, steamed vegetable medley & mushroom gravy. gf*

300g Scotch Fillet, Grain Fed, Yearling – 34.90

Served with triple cooked fat chips & house salad or steamed vegetable medley & one sauce. gf*, df*

400g Porterhouse, Grass Fed, Yearling – 34.90

Served with triple cooked fat chips & house salad or steamed vegetable medley & one sauce. gf*, df*

500g Rib-Eye, 21 Day Dry Aged, Prime Grade – 39.90

Served with triple cooked fat chips & house salad or steamed vegetable medley & one sauce. gf*, df*

- All Sauces are Gluten Free •

- Rich Gravy • Mushroom Gravy • Pink Peppercorn & Brandy Cream •
- Garlic Butter • Red Wine Jus • Chili Bacon • Creamy Honey Mustard •
- Seeded/ Mild/ Hot Mustard • Caesar Dressing • Plain, Citrus or BBQ aioli •
- Béarnaise or Béarnaise Butter • Creamy garlic prawns \$8 •

Please allow 30 minutes minimum cooking time due to the quality of our beef and cooking methods. Beef weights are approximate prior to cooking.

Salads.

Pumpkin & Grain – 19.90

Herbed pumpkin roasted with red peppers & Spanish onion served over a warm ancient grain salad of amaranth, quinoa, barley & millet finished with toasted nuts, seeds & Meredith Dairy goat's yogurt dressing. df*, v, ve*

Thai beef – 24.90

Tender Thai marinated eye-fillet tossed with rocket, Spanish onion, cherry & dried tomato, cashews, crispy noodles, bean shoots drizzled with sweet soy chili dressing. gf*, df*

Chicken Caesar – 24.90

Herby oven poached chicken tossed through Cos leaves with smoky bacon, garlic & parmesan Turkish croutons, poached egg, shaved parmesan & homemade Caesar dressing.

- Love anchovies? Add some +2 •

See our Chef's Suggestions board for Pastas, Risottos & Specials!

Mains.

Atlantic Salmon – 27.90

Crispy skinned fillet on creamy potato mash & capsicum pepperonata, wild rocket drizzled with Béarnaise sauce. gf*, df*

Pumpkin Curry – 19.90

Roasted Japanese pumpkin, Spanish onion, red peppers & chickpeas & cashews in a homemade Massaman sauce with spiced jasmine. gf*, df*, v, ve

- Try me with chicken +5 •

Brie Chicken Breast 28.90

Prosciutto wrapped chicken breast stuffed with basil & South Cape Brie served over compressed potato gratin, heirloom Dutch carrots, broccolini & finished with a Beechworth honey seeded mustard sauce. gf*

Lamb Shank – 24.90

12-hour slow cooked shank in a rosemary & red wine jus served with braised root vegetable medley on creamy potato mash topped with refreshing gremolata extra virgin olive oil. gf*, df*

- Add another shank \$8 •

Open Steak Sandwich – 24.90

200g yearling porterhouse steak served medium, Carlton Draught braised onion & grilled smoky bacon on a bed of Cos leaves, tomato, American cheese & Kansas BBQ aioli on grilled sourdough & a side of triple cooked fat chips.

Pork Belly – 29.90

Braised for 12-hours in Bulmer's cider, crispy skin pork belly served along side compressed potato gratin, Dutch carrots, Carlton Draught braised onions, blistered baby tomato, smashed peas & Bulmer's cider jus. gf*, df*

Duck Breast – 30.90

Sous vide French style duck breast with crispy skin served pink over creamed porcini & portobello mushroom risotto, crisp broccolini, white truffle olive oil & roasted duck jus. gf,

Classics.

Battered Whiting – 19.90

Lemon Thyme Cascade beer battered whiting fillet served on triple cooked chips with the house salad or vegetable medley with homemade tartare & lemon. df*

Chicken Parmigiana – 22.90

Double crumbed breast schnitzel topped with napoli & mozzarella served on triple cooked chips with the house salad or steamed vegetable medley

- Throw some bacon on me +2 •

S 'n' P Calamari – E – 12.9 / M – 25.90

Tenderised calamari tossed in a house blend of seasoning and flash fried served with a house salad & citrus aioli.

- Add some carbs with triple cooked fat chips +5. •

Beef Lasagne – 22.90

Layers of homemade Bolognese sauce, egg pasta & mozzarella topped with béchamel & served with triple cooked fat chips & the house salad.

Pumpkin Cannelloni – 19.90

Sage roasted pumpkin, ricotta, toasted pine nuts & baby spinach rolled in egg pasta, topped with napoli & mozzarella, baked & finished with a rocket, walnut, Danish feta salad & raspberry balsamic reduction. v

Souvlaki – 23.90

Choose from Greek style lamb, smoked brisket or herb poached chicken on salad of spinach, cucumber, baby tomatoes, Spanish onion, mixed Kalamata olives, Danish feta, & Turkish pita drizzled with aioli.

- Upgrade to Meredith Dairy goat's feta +5 •

Bowl of Chips – 5.90

Triple cooked fat chips. v

Bowl of Steamed Veg – 5.90

Seasonal garden vegetable medley. gf*, df*, v, ve

Buttered Chats – 5.90

Baked chat potatoes, garlic butter. v, ve*

House Salad – 5.90

Mixed leaf garden salad, vinaigrette. v, ve

Mashed Potato – 4.90

Creamy potato mash & gravy. gf, v*

Compressed Potato Gratin – 4.90

Creamy potato & cheese gratin. gf, v

Sides.

Little Miners.

Complimentary Salad or Veg & tomato sauce available on miners meals

Cheeseburger & Chips - 9

Steak & Chips - 10

Fish & Chips - 9

Lasagne & Chips - 9

Chicken Nuggets & Chips - 9

Bolognese Pasta - 9

Keep mini-me occupied with a Busy Nipper kid's activity packs – 3

Lunch Special.* \$16.90

Monday - Saturday Midday - 2:00pm *not available public holidays.
Each lunch special comes with one complimentary beer, house wine or soft drink.

Roast Lamb

Slow cooked lamb shoulder with roast chat potatoes, roasted pumpkin, blistered cherry tomato, smashed peas & minted jus. gf* df*

Lamb Cutlets

Two sour cream & chive crumbed cutlets served with creamy mash potato, steamed seasonal vegetables & rich gravy. Add Cutlet \$5.

Bangers & Mash

Thick grilled Irish pork sausages served over creamy potato mash with steamed vegetable medley & Carlton Draught braised onion gravy. gf* df*

Market Fish

Please see our friendly staff for this weeks fish.

Battered or grilled fish served with house salad, fries, lemon & tartare. gf* df*

Beef Lasagne

House-made beef and tomato sauce layered with pasta sheets & topped with cheesy béchamel served with a chef's salad. Add Chips \$3.

Steak & Stout Pot Pie

A braised yearling beef rump & Abbotsford Invalid stout stew topped with puff pastry served with triple cooked fat chips.

Americana Baguette

Fried chicken tenderloins or smoked beef brisket, sticky Bourbon BBQ sauce, slaw & Swiss cheese in a baguette with triple cooked fat chips.

Prawns in Filo

Garlic prawns wrapped in filo pastry served with a house salad, triple cooked fat chips & citrus aioli.

Warm Chicken & Avocado Salad

Sous vide herby chicken tossed baby spinach, pinenuts, avocado & Danish feta with a goat's yogurt dressing. gf*

Desserts Combo. \$9.50

Add house-made dessert below to your lunch special for only \$9.50 & receive complimentary tea or coffee.

The Old Boundary's Vacherin

Layers of vanilla ice cream, honeycomb, chocolate ganache & crisp meringue drizzled with chocolate ganache. gf*

Choc Raspberry Brownie

Decadent dark chocolate brownie studded with raspberries & topped with white chocolate & raspberry ice cream. gf*

Sticky Date Pudding

Classic Steamed Date Pudding with homemade burnt honey-butterscotch sauce & topped with candied ginger ice cream. gf*



Pre-Order Lunch.

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

Friday Arvo Knockoffs.

Bar Happy Hours 5pm - 7pm

Pots \$3.50 Schooners \$5.00

Bar Snacks.

Joker Poker.

Meat Raffle.

Your Hosts.

Kane & Natalie Gould

Your Chefs.

Luke Goodson & Chris Ewart

Sunday, Monday & Tuesday Nights

Kids Eat Free.*

*Miner's Meals Only

**No Surcharge on
Sundays or Public Holidays**