

BITES

Woodfired Garlic Flatbread \$12.0
olive oil, caramelised balsamic, basil pesto • v

Woodfired Potato Flatbread \$15.0
spanish onion, fresh herbs • df, v, vg

Warmed Mount Zero Olives \$15.0
aromats, charred sourdough • v, gfo

Fried Baby Squid \$18.0
baby gem, romesco sauce, lemon • df

Coconut Cauliflower Bites \$16.0
adobe marmalade, aioli • vg, df, gf

Baked Jersey Brie \$23.0
pink lady marmalade, toasted pistachios, charred sourdough • v

Stracciatella \$22.0
fig, toasted hazelnuts, balsamic, olive oil, sourdough • v, gf

Butterbean & Lemon Hummus \$17.0
pepita, olive oil, turkish bread • vg, df

Chargrilled WA Octopus \$25.0
salsa verde, nduja oil, cherry tomatoes, lemon • gf, df

Truffle Parmesan Fries \$15.0
aioli • v, gf

Wagyu Bresaola Carpaccio \$19.0
grana-padano, wild roquette, lemon • gf, df

Dry Aged Beef Meatball \$19.0
crumbed mozzarella, warm sugo, grana-padano, basil

Charcuterie Board \$29.0
sopressa milano, parma prosciutto, jersey brie, mixed olives, basil pesto, pickled vegetables, woodfired flatbread

BURGERS & SANGAS

All served with chips and aioli | Gluten friendly buns available on request +\$4.0

+ add bacon \$4.0

+ add extra patty \$8.0

+ add extra cheese \$3.0

+ add dairy friendly cheese \$3.0

Cheeseburger \$20.0
wagyu beef, American cheese, onion, pickles, ketchup, mustard

Boundary Burger \$22.0
wagyu beef, American cheese, oak lettuce, tomatoes, pickles, special sauce

Buttermilk Fried Chicken Burger \$22.0
chipotle aioli, American cheese, pickles, oak lettuce

Pulled BBQ Mushroom Burger \$21.0
American Cheese, pickles, oak lettuce, chipotle aioli • v

Steak Sandwich \$26.0
charred sourdough, wild roquette, tomato, caramelised onion, gruyere cheese, truffle aioli

Gruyere Cheese Steak \$26.0
dark rye bread, pastrami, sauerkraut, pickles, gruyere, Russian dressing

THE BOUNDARY



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MAINS

Beer Battered Humpty- Doo Barramundi \$29.0
tartare, lemon, salad, chips

Chicken Schnitzel \$26.0
garden salad, gravy, chips, lemon

Chicken Parmi \$30.0
sugo, smoked ham, mozzarella, garden salad, chips

Rigatoni alla Vodka \$26.0
fresh egg rigatoni, passata, cream, Ketel One vodka, basil, pangrattato, grana-padano • v

Beetroot Risotto \$25.0
carnaroli, roasted beetroot puree, thyme, goats curd, toasted walnuts, crispy kale • v, gf

Grilled Swordfish \$34.0
caramelised onion rings, bearnaise sauce, green beans, toasted almonds, lemon butter, watercress • gf

Roasted Zucchini \$24.0
salsa verde, blistered vine ripened tomatoes, pepitas, crispy kale, watercress • gf, df, vg

GRILL

All our steaks are served with chips, green salad and your choice of sauce
Sauces: wild mushroom & rosemary jus (gf), peppercorn & whiskey jus (gf), red wine jus (gf, df), Bearnaise sauce (gf), gravy

250g Rump \$35.0
120 days grain fed, Beef City Black, QLD

300g Sirloin \$47.0
150 days grain fed, Thousand Guineas Shorthorn, NSW

250g Fillet Mignon \$42.0
70 days grain fed, Royal, QLD, smoked bacon

SALADS/BOWLS

+ add grilled chicken \$8.0

+ add baby squid \$9.0

+ add halloumi \$8.0

Classic Caesar \$21.0
baby gem, bacon, croutons, egg, parmesan, anchovy

Artichoke & Butterbean \$21.0
green beans, baby gem, heirloom cherry tomatoes, pepitas, lemon dressing • vg, df, gf

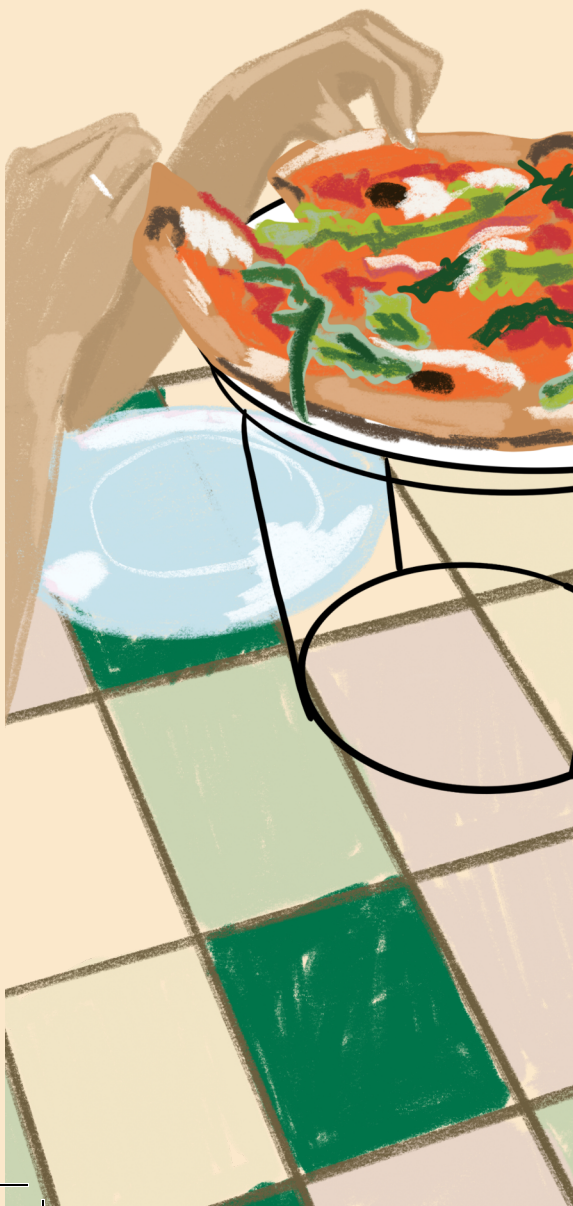
Pumpkin & Beetroot \$21.0
quinoa, wild roquette, baby gem, heirloom cherry tomatoes, goats curd, balsamic dressing • v, gf

U N Z E M

THE BOUNDARY



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PIZZERIA

**Pizzas will come out separately*

GF bases available \$4 add on

Margherita • v	\$20.0
pomodoro, fior di latte, basil	
Quattro Formaggi • v	\$24.0
mozzarella, parmigiano, brie, gorgonzola	
Vegetariana • v	\$23.0
pomodoro, mozzarella, mushroom, zucchini, potato, onion, parmigiano, basil	
Mare e Monti	\$27.0
pomodoro, mozzarella, mushroom, pancetta, prawns, parsley, chilli oil	
Gamberi	\$27.0
mozzarella, zucchini, prawns, rocket, cherry tomatoes, lemon infused oil	
Montanara	\$24.0
mozzarella, mushroom, gorgonzola, prosciutto, truffle oil	
Salsiccia e Friarielli	\$26.0
mozzarella, Italian sausage, friarielli, parmigiano, cracked pepper	

Gustosa	\$26.0
pomodoro, mozzarella, salame, pancetta, Italian sausage	
Capricciosa	\$23.0
pomodoro, mozzarella, mushrooms, ham, artichokes, olives	
Prosciutto & Stracciatella	\$27.0
pomodoro, fior di latte, rocket, prosciutto, cherry tomato, parmigiano, stracciatella	
Vulcano	\$26.0
pomodoro, mozzarella, salami, red onion, olives, nduja, chilli oil	
Fresca	\$24.0
mozzarella, salame, parmigiano, rocket, truffle oil	

SIDES

Garden Salad	\$8.0
radish, chives • vg, v, gf, df	
Green Beans	\$11.0
toasted almonds, lemon butter, grana-padano • gf, v	
Sweet Potato Wedges	\$14.0
sour cream, sweet chilli sauce • v, gf	
Chips	\$11.0
aioli • v, vg, gf, df	
Charred Sourdough • v, df	\$5.0

SWEETS

Flourless Brownie	\$15.0
vanilla bean ice cream, hazelnut • gf	

All credit, debit card and Mr Yum mobile order transactions will incur a bank surcharge fee of 1% + GST. Eftpos and The Pass transactions are surcharge free. All public holidays incur a 15% surcharge.

KIDS MENU

Nuggets & Chips	\$12.0
Fish & Chips	\$12.0
Cheeseburger & Chips	\$12.0
Pasta	\$12.0

**ORDER FROM YOUR TABLE
AND WE'LL BRING YOUR
MEAL
TO YOU!**

Just scan the QR code with your phone camera or visit avcmenu.com/boundary



V - Vegetarian | GF - Gluten Free | DF - Dairy Free | VG - Vegan

GFO - Gluten Free Option | VO - Vegetarian Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.