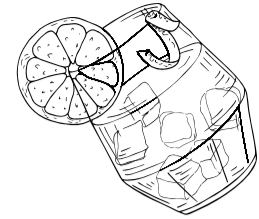




# THE BOUNDARY

## DRINKS MENU



### CLASSIC COCKTAILS - \$18

- Cosmopolitan- Vodka, Cointreau, Cranberry, Lime
- Espresso martini- Vodka, Butterscotch, Espresso, Kahlua
- Mojito- White Rum, Lime, Sugar, Fresh Mint
- Boundary Bramble- Gin, Chambord, Lemon
- Pornstar Martini- Vanilla Vodka, Passionfruit Liqueur, Lime
- Margarita- Tequila, Cointreau, Lime, Sugar
- Pina Colada- Coconut Cream, Malibu, Bacardi, Pineapple
- Old Fashioned- Woodford Rye, Orange Bitters, Old Fashioned Aromatics

### MOCKTAILS- \$12

- Grove42 & Tonic W Fresh Lime
- Nojito - Apple juice, Passionfruit, Lemon, Mint, Soda
- Berry Sparkler - Cranberry Juice, Strawberry, Lemon,
- Tropical Smash - Mint, Lemonade Tropical Smash, Pineapple Juice, Lime, Lemonade
- Pink Panther - Lemoade, Raspberry, Cream
- Spider - Coke, Vanilla Ice Cream

### SIGNATURE COCKTAILS- \$20

- Glass Slipper - Vodka, Lychee, Lime, Sugar
- Banana Daiquiri - Bacardi, Banana, Lime
- Boundary Blush - Strawberry, Lime, Prosecco
- Sugar Rush - Lychee Liqueur, Gin, Lime
- Peach Martini - Peach Martini Vodka, Lime, Cointreau
- Boundary Paradise - Malibu, Bacardi, Passionfruit, Lime

### REFRESHMENTS

GLASS - \$5, PINT - \$6, JUICE - \$6

Coke, Coke Zero, Sprite, Ginger Beer, Ginger Ale, Lemon Lime Bitters, Tonic, Soda Juices- Orange, Pineapple, Apple, Cranberry, Tomato

### BEER ON TAP

Heineken	\$15
Tiger	\$15
Tiger Crystal Ultra Low Carb	\$15
Tuatara hazy pale ale	\$15
Monteiths Apple Cider	\$12
Export Gold	\$10
Guest Tap- MP	

### BOTTLED BEER

Heineken 0	\$10	Mont. Original Ale	\$10
Sol	\$10	Mont. Radler Bier	\$10
Mont. Golden Lager	\$10	Export Citrus 2.5	\$10
Mont. Golden Light 2.5	\$10	Panhead Super Charger	\$12
Guinness Beer	\$15		

### CIDER - \$12

- Rekordlg- Strawberry n Lime
- The Orchard Thieves - Passionfruit and Lime

### SPIRIT

#### WHISKEY

Glenfiddich 12 yo	\$15
Black Label	\$13
Jameson	\$12
Rum	\$10
Bourbon	\$10

#### HOUSE SPIRIT

Vodka	\$12
Gin	\$12

#### RUMS

Sailorjerry	\$13
Kraken	\$13
Diplomatico	\$15

#### BOURBON

Jack Daniel	\$13
Woodford Rye	\$15

#### GINS

Malfy	\$15
Botanist	\$16
Hendricks	\$17

### WINES

#### WHITE

	GLASS	BOTTLE
House Sauv	\$10	\$45
Baby Doll Sav	\$12	\$55
Stoneleigh Sav Organic	\$14	\$78
House PG	\$10	\$45
Baby Doll PG	\$12	\$55
Church Road Macdonald Pinot Gris	\$16	\$75
The Grayling Chardonnay	\$10	\$45
Baby Doll Chardonnay	\$12	\$55
Church Road Macdonald Chardonnay	\$16	\$75

#### ROSE

House Rose	\$10	\$45
Babydoll Rose	\$12	\$55
Triplebank Rosé	\$14	\$70
Ultimate Provence Rosé		\$120
House Chardonnay		

#### BUBBLES

	GLASS	BOTTLE
Makers Anonymous Prosecco	\$12	\$65
Baby Doll Blush Rose	\$12	\$65
Deutz Cuvee 200ml	\$18	
Mumm Grand Cordon		\$120
Moet & Chandon		\$140
Perrier-Jouet Grand Brut		\$160

#### RED

House Pinot Noir	\$10	\$45
Baby Doll Pinot Noir	\$14	\$73
The Last Shepard PN	\$15	\$93
Muade Pinot Noir		\$145
Stoneleigh Merlot	\$12	\$55
Jacobs Creek Double Barrel Shiraz	\$16	\$75
House Syrah	\$12	\$65
Brown Brother Australian Tawny		\$90

# THE BOUNDARY RESTAURANT + BAR

## LUNCH

12 PM - 4 PM

### Crispy Chicken Tacos \$18

Slaw, habanero, guacamole, chipotle aioli, coriander, pickled onions (GFO)

### Beer Battered Fish Tacos \$18

Slaw, capers, pickled onions, tartare

### Veggie Tacos \$18

Mushrooms, capsicum, mild chilli beans, onion, corn, coriander, guacamole, spinach (GFO)

### Beef Brisket Nachos \$18

Slow cooked brisket, fresh guacamole, coriander, sour cream, jalapenos (GF)

### Pork & Chive Dumplings \$15

Soy sauce, chilli oil

### Mussel Mania \$22

New zealand green-lipped mussels, steamed in a white wine, shallots, garlic and coconut cream served with toasted Sourdough (GFO / DFO)

### Open Steak Sandwich \$25

Sourdough, mesclun, caramelised onion, mustard, tomato, mushroom sauce, beer battered fries (GFO)

### Bourbon Pork Ribs 300gm \$25

Asian style cooked, slaw, wedges, sesame (GFO)

### Fish & Chips \$26

Beer battered snapper, salad, beer battered fries, Tartare and tomato sauce

### Thai Salad \$26

Choose 1 from (Chicken, Beef, Prawns)  
Cabbage, Carrots, Zucchini, Peanuts and Mushrooms (GFO)

### Korean Fried Chicken \$20

Slaw, pickled onions, coriander, sesame (GFO)

### Creamy Chicken and Bacon Carbonara \$25

Fettuccine cooked in creamy sauce with bacon, mushrooms chicken finished with grana padano cheese

## SIDES

Seasonal Vegetables \$12

Duck Fat Potatoes \$12

Jalapeno Poppers \$15  
Served with garlic aioli

Side Salad \$8

## LITTLE SOMETHING

Mozzarella Sticks \$14  
Chilli jam

Beer Battered Fries \$12  
Garlic aioli, tomato sauce

Loaded Wedges \$16  
Bacon, sour cream, cheese, sweet chilli

Pear Salad \$12

## ENTREES

5 PM - 9:30 PM

### Garlic Pizza Bread \$18

Cream fraiche, caramelised onion, mozzarella (GFO)

### Korean Fried Chicken (GFO) \$20

Slaw, pickled onions, coriander, sesame

### Mussel Mania (GFO) \$22

Green lipped Mussels, coconut cream, white wine, sourdough

### Salt & Pepper Squid (GFO) \$18

Jalapeno aioli, roquette, romesco

### Crispy Honey Cauliflower \$20

Sesame seeds, fried shallots (GFO, VEG)

### Salmon Crudo \$22

Pickled onion, ora king salmon, capers, shallot dressing, pomegranate, dill

## MAINS

5 PM - 9:30 PM

### Grass Fed Scotch Fillet 220gm \$48

Truffle mash, seasonal vegetables, mushroom pepper sauce (GF)

### Lamb Rack \$46

Truffle Mash, seasonal Vegetables, salsa verde, romesco, red wine jus.

### Fish of The Day - MP

Please enquire with our friendly waitstaff

### Beef Ragù \$38

Pappardelle, slow cooked beef brisket, salsa verde, grana Padano

### Pork Belly roulade \$40

Roasted potato & kumara wedges, seasonal vegetables, bacon jam, spiced apple sauce

### Pork Ribs ½ kg \$40

Asian style cooked, slaw, wedges, sesame

### Special of The Day - MP

Please enquire with our friendly waitstaff

### Stuffed Chicken Breast (GFO) \$42

Free Range Chicken breast stuffed with cream cheese, feta and bacon Served with seasonal vegetable, onion mashed potato

### Spiced Cauliflower Steak (VEG, GFO) \$36

Dukkah Spiced Cauliflower, salsa verde, romesco, caponata pomegranate

## PIZZAS

AVAILABLE ALL DAY

### Quattro Formaggio \$18

Mozzarella, blue cheese, ricotta, grana Padano, toasted walnuts, caramelised onion

### Calzone Al Forno

Passata, Ham, prosciutto, pepperoni, bbq chicken, caramelised onion, fior de latte, mozzarella

### Meat Lovers

Passata, pastrami, pepperoni, prosciutto, meatballs, mushrooms, caramelised, fresh roquette, EVOO

### Margarita \$27

Passata, fior de latte, cherry tomato, fresh basil

### Portofino \$28

Passata, garlic prawns, cherry tomato, chilli, cream fraiche

### Veggie Supreme \$28

Passata, pumpkin, capsicum, red onion, corn, mushrooms, olives, baby spinach

### Hawaiian \$25

Passata, ham, pineapple

### Pepperoni \$27

Passata, pastrami, pepperoni, fior de latte grana Padano

### Butter Chicken Pizza \$28

Butter sauce, marinated chicken, onion, capsicum, coriander, spring onion.

### Salmon Cream Cheese \$28

Cream fraiche, smoked salmon, capers, cream cheese, dill

### Gf Base \$4

### Df Cheese \$4

## BURGERS

### Wagyu Beef Burger \$28

Swiss cheese, pickle, crispy bacon, fried egg, Burger sauce, Beer battered fries (GFO)

### Korean fried Chicken Burger \$27

Lettuce, Swiss cheese, Kimchi, chipotle, Beer battered fries (GFO)

### Fish Burger \$27

Battered Snapper fillet, coleslaw, pickled onions, tartar sauce, swiss cheese, Beer battered fries

## DESSERTS

### Tiramisu \$15

### Crème Brûlée \$15

Orange flavoured, macadamia crumb, gelato

### Apple & Strawberry Crumble \$15

Vanilla bean ice cream (GFO)

### Walnut & Macadamia Chocolate Brownie \$15

Double chocolate, ice cream (GFO)

## DIY PLATTER

AVAILABLE ALL DAY

CHOOSE ANY  
6 for \$65 | 8 for \$80

Garlic Prawns

Sirlion Steak / Pork Ribs

Korean Fried Chicken

French Cheese

Honey Crispy Cauliflower

Smoked Salmon

Jalapeno Poppers

Sourdough Bread

Beer Battered Fried

Salt Pepper Squid