



DRINKS

BEER



TAP - POT/PINT

Furphys	\$6 / \$11
Boags Draught	\$6 / \$11

BOTTLE

James Boags Light	\$8
Heineken	\$9
Hahn	\$9
Sol	\$9
James Squire 50 Lashes Pale Ale	\$10
James Squire The Chancer Golden Ale	\$10
White Rabbit Dark Ale	\$11
Little Creatures IPA	\$12

CIDER

5 Seeds Crisp Apple Cider	\$10
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SPARKLING



Bancroft Bridge Brut, Riverina, New South Wales	\$10 / \$40
Zonte's Footstep Prosecco, Fleurieu Peninsula South Australia	\$11 / \$48

WHITE



Bancroft Bridge Sauvignon Blanc, Riverina, New South Wales	\$10 / \$40
Mr Mick Pinot Grigio, Limestone Coast South Australia	\$10 / \$42
Lake Breeze Moscato, LangHorne Creek South Australia	\$10 / \$42
Kingston Estate Chardonnay, Coonawarra South Australia	\$11 / \$45
Little Goat Creek Sauvignon Blanc, Marlborough New Zealand	\$12 / \$48

RED



Bancroft Bridge Shiraz Cabernet, Riverina, New South Wales	\$10 / \$40
Bullant Shiraz Langhorne Creek, South Australia	\$11 / \$45
Ingram Road Pinot Noir, Coldstream, Yarra Valley, Victoria	\$11 / \$45
Kingston Estate Cabernet Sauvignon, Coonawarra, South Australia	\$12 / \$50

CAFE



TEA 300ML POT

English Breakfast Early Grey Camomile Peppermint Lemon & Ginger Green Tea	\$4
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ESPRESSO COFFEE

Cappuccino Latte Flat White Long Black Mocha Hot Chocolate	\$4 / \$5
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JUICES

Orange Apple Pineapple	\$4
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SOFT DRINKS

Pepsi Pepsi Max Lemonade Solo	\$4
Sparkling Water - 500ml	\$5

EATS

SNACKS



GARLIC BREAD

sour dough - zatar - house made dip - EVO (V)

\$14

SALT AND PEPPER SQUID

lemon - rocket - pickle mayo (GFO)

\$15/25

GRILLED CHORIZO KEBABS

chimichurri - fresh lemon (GFO)

\$13

FRIED KARAAGE CHICKEN

umami kewpie

\$14

TOMATO AND MOZZARELLA ARANCINI

parmesan aioli (V)

\$12

BARRAMUNDI TACOS

salt water barra - avocado - chilli - lime - coriander

\$12

CHOOSE ANY THREE SMALL PLATES FOR \$34

LARGE PLATES



CRISPY SKIN ATLANTIC SALMON

grilled asparagus - sweetcorn and avocado salsa (GFO)

\$28

GNOCCHI SORRENTINO

dried tomato - sugo - spinach - ricotta (V)

\$25

SLOW BRAISED LAMB SHOULDER

spring greens - dukkah - pea shoots (GFO)

\$28

KING ISLAND SCOTCH FILLET 250G

charred vine tomato - signature gravy beer battered chips house salad (GFO)

\$37

SUMMER SALAD

cumin roasted cauliflower seasonal greens - ancient grains toasted seeds (V)

\$22

+ Slow cooked lamb

\$30

CLASSICS



BOUNDARY LINE SIGNATURE PARMI

free-range chicken breast - double smoked ham San marzano sugo - herb fries - house salad

\$26

FISH AND CHIPS

daily fish - herb fries - house salad- pickle aioli - fresh lemon

\$25

WAGYU BEEF BURGER

certified grass fed beef - bacon - aged cheddar - chunky chips - burger sauce

\$25

MEDITERRANEAN BURGER

smashed falafel - korma yoghurt - vine tomato - fetta - spinach - herb fries (V)

\$23

CLASSIC CURRY

Chef's premium homemade curry - garlic naan basmati rice - accompaniments (GFO)

\$26

ORDER AT BAR WHEN READY

PLEASE DO NOT FORGET YOUR TABLE NUMBER

SIDES



BROCCOLINI

almonds - lemon

\$10

BEER BATTERED CHIPS

parmesan aioli

\$12

SWEET POTATO WEDGES

fetta - parsley

\$12

ROCKET AND APPLE SALAD

parmesan - balsamic (GFO)

\$10

STEAMED BASMATI RICE

\$5

DESSERTS



DARK CHOCOLATE MUD CAKE

vanilla bean ice cream - chocolate soil

\$12

BOUNDARY LINE MESS

macerated stone fruit - Cream Chantilly - meringue - berries (GFO)

\$12

SELECTION OF ICE CREAM

waffle cone (GFO)

\$12

\$2 GOES TO ACCOR COMMUNITY FUND ON ANY DESSERT YOU BUY

KIDS MENU

ALL \$10 INCLUDING SOFT DRINK

MINI HAM AND CHEESE PIZZA

GNOCCHI Napoli sauce - parmesan

CHICKEN SCHNITZEL with chips

FISH FINGERS with chips

+ OUR SEASONAL KIDS SUNDAE

+\$5

