

The Border Inn

SINCE 1850

To Share

Todays Oysters	3 or dozen
Natural	\$15 \$45
Lime Granita	\$15 \$45
Kilpatric	\$16 \$48
Cheesy Garlic Pizza (V)	\$12
Trio of dips with toasted Turkish bread (V)	\$16
Bruschetta (VG) Heirloom tomatoes, basil and balsamic glaze on Turkish bread.	\$13
Vegan Sweet Potato Croquettes (VG) With green goddess sauce	\$16
Ocean Jewel (GF) 6-each half shell scallops, baked with garlic, herbs and butter.	\$29
Chilli Garlic Prawn Prawns tossed in a sizzling garlic and chilli oil. Served with toasted bread.	\$20
Salt & Pepper Calamari (GF) Fried squid served with house salad, tartare sauce and lemon wedge	\$18
Sticky Pork Belly Bites (GF) With Asian salad	\$18
Chicken Wings (GF) With house hot sauce	\$16

Extras

Add Side of Chips	\$5
Bowl of Chips	\$9
Add Side of Veg	\$6
Add Side of Salad	\$5
Add Side of Mash	\$6
Add Bacon	\$3.50
Add Egg	\$3

Dessert

Crème Brûlée Capuccino creme Brule, pistachio biscotti & burnt marshmallow	\$14
Border Inn Mess Toblerone mess of pav, double cream, crushed Oreo, caramelised berries & Toblerone	\$16
Citrus Tart Served with ice cream	\$16
Ice Cream Sundae Maraschino cherry, marshmallows, double cream, Oreo and the choice of topping	\$12

Classics

Chicken Parmigiana House made crumbed chicken schnitzel topped with Napoli, ham & cheese served with chips & salad or chips & veg	\$28
Chicken Schnitzel House made crumbed chicken breast served with lemon wedge, chips & salad or chips & veg	\$26
Beer Battered Fish & Chips Sustainably caught flat head with chips & salad or chips & veg, tartare sauce and a lemon wedge.	\$24
Bangers and Mash Local sausage served on mash with caramelised onion, green peas and a gravy.	\$28
Border Burger Double stacked beef patties, bacon, onion, cheddar cheese, lettuce and house slaw in a toasted potato buns with chips.	\$26
Roast of the day (GF) Served with roasted potatoes, medley vegetables and a gravy.	\$28
Steak Sandwich Scotch fillet, bacon, caramelised onion, cheese, beet root and tomato relish, topped with egg in a toasted Turkish bread served with chips.	\$28

Steaks

Porterhouse Portoro MB2+, grain fed, Queensland 250gm	\$38
Scotch fillet Southern Ranges MB4+ grass fed, Victoria 350gm	\$46
T-Bone King Size O' Connor MB3+, 21 days dry aged, grain fed, Gippsland	\$52
Yardstick Eye Fillet 120 days grain fed, Riverina Region NSW, MB2+ 200gm	\$42

All steaks come with chips & salad or chips & veg
Sauces: Gravy, creamy mushroom, creamy pepper, hot English mustard, Garlic butter.

Kids

Nuggets & Chips	\$12
Sausage & Chips	\$12
Fish & Chips	\$12
Kids pasta with Creamy Napoli Sauce & Cheese (V)	\$12

All kids meals come with tomato sauce & ice-cream to finish

Mains

Burrata salad (V) (GF) Fresh Burrata, Heirloom tomatoes, roquette, pickled fennel and onion, EVOO and balsamic glaze.	\$29
Garden Gnocchi (V) Tender pumpkin gnocchi tossed with mushroom, capsicum & olives, finished in light herb-infused creamy tomato sauce and aged parmesan.	\$23
Caesar Salad (V) Crispy cos lettuce, bacon and golden pangrattato in a Caesar emulsion and finished with egg and parmesan.	\$18
Add chicken schnitzel	\$8
Add prawn	\$9
Salmon & Ancient Grain Salad (GF) Flamed grilled salmon nestled on a bed of quinoa, broccoli, pea and roquette with mustard vinaigrette.	\$35
Salt & Pepper Calamari (GF) Served with chips, salad, tartare sauce and a lemon wedge.	\$29
Fish of the day Market price	
Land & Sea Nasi Goreng Wok tossed fried rice with juicy prawn, tender chicken, garlic, chilli, pea and sweet soy, crowned with golden egg and cracker.	\$29
Chilli-Prawn Linguini Succulent prawn, capers and cherry tomatoes folded through linguini in a rich house made Napoli sauce infused with chilli, garlic and fresh herbs.	\$30
Slow-Braised Lamb Ragu Overnight braised lamb in a rich tomato, Red Wine and herb sauce. Served on Linguine pasta and garnished with parmesan and pangrattato.	\$32
Lamb Cutlets (GF) 3 -each flame grilled lamb cutlets, served with caponata and roasted potatoes.	\$38
Pork Cutlet (GF) 300 gm grilled pork cutlets served with apple coleslaw and roasted potatoes.	\$32
Coastal Catch Risotto (GF) Creamy saffron arborio rice cooked with prawn cutlets and green pea, tossed with Moreton Bay bugs and finished with parmesan.	\$36
Pork Belly (GF) Twice cooked pork belly served on mash with Bok choy and apple sauce.	\$34

All menu items served as described **NO ALTERATIONS**
(GF) Glueten Free (V) Vegetarian (VG) Vegan

WINE LIST

SAUV BLANC 150ml / 250ml / Bottle

Vivo Sauv Blanc Riverina \$8 / \$12 / \$30

Aromas of stone fruits and passionfruit are backed up by a juicy tropical palate with just enough acidity to add some crunch

Blicks Lane, Marlborough Sauvignon Blanc \$12 / \$18 / \$48

A classic Marlborough Sauvignon Blanc bursting with fresh cut chive aromas and a touch of passionfruit. The palate is bright and refined, with crisp acidity leading to a lively refreshing finish. Organic

Cloudy Bay Marlborough Sauvignon Blanc \$95

This wine is a captivating blend of citrus, pink grapefruit and makrut lime, which gives way to delicate layers hibiscus and passionfruit

MOSCATO 150ml / 250ml / Bottle

5 O'clock Moscato \$10 / \$15 / \$40

Crowd pleaser for those that love sweeter style wines. This Moscato is a frizzante style, being slightly effervescent helps break through the sweet notes of pink lady apples, strawberries and nectarine. Light, fresh and sweet

PINOT GRIS/ PINOT GRIGIO 150ml / 250ml / Bottle

Goody Goody King Valley Pinot Gris \$13 / \$19 / \$50

Fresh pear aroma and spicy citrus flavors with a crisp dry finish

Dal Zotto Pinot Grigio \$15 / \$19 / \$50

Aromas of fennel and pear this wine is both savory and fresh with crunchy notes of fresh fruit and a touch of nuttiness

Rutherglen Estate Pinot Grigio \$10 / \$15 / \$40

The colour is pale straw with green hues, citrus lift with soft hazelnut and dry herb aromas. The palate has beautiful length and structure, soft texture, and nutty, citrus and delicate fruit notes

RIESLING 150ml / 250ml / Bottle

Jim Barry The Atherley Riesling, Clare Valley \$12 / \$18 / \$48

This Riesling showcases a spectrum of citrus fruits and tropical fruit flavors

CHARDONNAY 150ml / 250ml / Bottle

Vivo Chardonnay, Riverina \$8 / \$12 / \$30

Very pale straw with green tinge. Tight and bright early picked peach and melon notes carried on a weighty palate, culminating in a fresh and crisp finish with the most interesting of cashew oak nuances

Giant Steps Yarra Valley Chardonnay \$65

Aromas of stone fruit, together with a little pink grapefruit and light citrus notes

Pinot Noir 150ml / 250ml / Bottle

Regional Reserve Pinot Noir, Yarra Valley \$10 / \$15 / \$40

Medium red with bright edge. Alluring Pinot aromas of strawberry and red cherry. Soft, plump, textural, spice, gentle acidity, soft and tannins

Coombe Estate Pinot Noir, Yarra Valley \$60

Aromas of dark purple fruits layered with smokey wooded spices. A palate of red currant and wild raspberry are enhanced by firm tannins structure

ROSE 150ml / 250ml / Bottle

Vinoque Rose, Yarra Valley \$13 / \$19 / \$50

Both Sangiovese and Nebbiolo varieties are serious Rosato contenders with their pale pink hues, delicate red fruit aromas, and texture and acidity in shades. Pale, dry, saline and very delicious

Maison Francaise Rose, Provence France \$10 / \$15 / \$40

Aromas of freshly picked strawberries, complemented by subtle notes of citrus and hint of floral elegance

Golding Rose, Adelaide Hills \$12 / \$18 / \$48

Made from 100% Pinot Noir fruit, this gorgeously crisp and refreshing rose is delicate and savoury with floral aromatics and fragrant herbal notes. The vibrant palate shows plenty of fresh tangy red berries and finishes crisp, clean and dry

SHIRAZ 150ml / 250ml / Bottle

Vivo Shiraz, Riverina \$8 / \$12 / \$30

Deep red in the glass with rich flavours of blueberry, complimented by subtle notes of chocolate and spice. Generous and smooth finish Three Brothers Shiraz, South Australian
Fleshy and round in the mouth possessing loads of juicy ripe dark cherry, liquorice and dark plum flavours with a vanillin oak back palate, a spicy peppered finish and soft velvety tannins

Three Brothers Shiraz, South Australia \$10 / \$15 / \$40

Fleshy and round in the mouth possessing loads of juicy ripe dark cherry, liquorice and dark plum flavours with vanillin oak back peppered finish and soft velvety tannins.

CABERNET SAUVIGNON 150ml / 250ml / Bottle

Vivo Cab Sauv, Longhorne Creek \$8 / \$12 / \$30

Deep crimson with a youthful red hue. Rich red plum, blackcurrant with hints of dark chocolate and earth. The palate is plush and full with loads of dark fruits and balancing sweet choc oak

Wills Domain Mystic Spring Cab Sauv, Margaret River \$10 / \$18 / \$48

Indulging in aromas of blackcurrant, dark chocolate and subtle hints of eucalyptus that dance from the glass. The palate is a journey of ripe mulberries complimented by a touch of sweetness and a velvety finish

SPARKLING Glass / Bottle

Vivi Chardonnay Pinot Noir, Riverina \$8 / \$30

Very pale straw in colour with a bouquet of fresh cut lemon and subtle green apple, surrounded by raising dough. A generous mousse reveals a quite tight and complex palate of fresh buttered toast and citrusy freshness

Mitchelton NV Cuvee, Victoria \$13 / \$50

Complex aromas and character bursting with white jasmine florals and grapefruit notes coupled with toasted almonds, brioche and creamy nougat

Like it like that Prosecco, Australian \$10 / \$40

Aromas of green apples, orange and lemon

FROM THE TAP

Carlton Draught 4.6%

Carlton Dry 4.5%

Great Northern Super Crisp 3.5%

Carlton Dry Mid Strength 3.5%

Four Pines Pale Ale 5.1%

Balter XPA 5%

Kilkenny 4.3%

Guinness 4.2%

Vale Crisp Lager 4.2%

Three Oaks Cider 5%

Hard Rated 4.5%

Brookvale Ginger Beer 4.0%

Brookvale Lemon Lime Bitters 4.0%

South Ave Sour Watermelon Seltzer 4.3%

BEER

Corona \$10

Northern super crisp Stubby \$8

Carlton Dry Stubby \$9

VB Stubby \$9

VB Can \$9

Northern Zero Stubby \$6