

THE BRIDGE HOTEL MENU

SEE BLACKBOARDS FOR DAILY SPECIALS

PLEASE ORDER AND PICK UP CUTLERY AT THE BAR

(v=vegetarian, vg= vegan, gf= gluten free, gfo= gluten free optional)

NB Additional sides of chips, salad, or seasonal veg \$4
Additional gravy or aioli \$2

Starters

Beer battered fries w/ aioli (v) 6

Potato wedges w/ spiced salt, sour cream & sweet chilli or vegan aioli (vgo) 8

Pan fried haloumi w/ capers, lemon & parsley vinaigrette (v) 12

Trio of house made dips w/ warm Turkish bread (vo) 12

House marinated olives w/ garlic pita (v) 9
add istra proscuttio 13

Mains

Chickpea & Bean Burger

Burger pattie w/ tomato, leaves, balsamic onion jam, hummus & mint on a toasted Sprout Bakery roll. Served w/ beer battered chips (vg) 16

Haloumi Burger

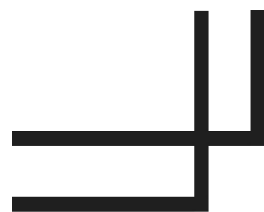
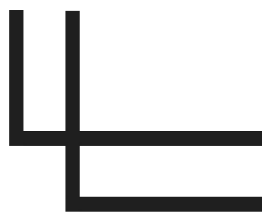
Grilled haloumi w/ tomato, leaves, beetroot, onion jam & aioli on a toasted Sprout Bakery roll. Served w/ beer battered chips (v) 16

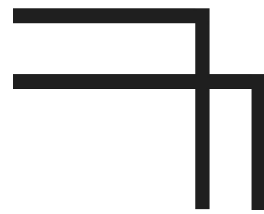
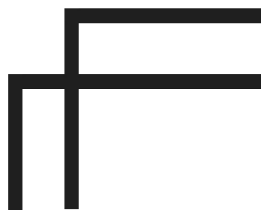
Pork & Chorizo Burger

Smokey pork pattie w/ tomato, leaves, beetroot & onion jam on a toasted Sprout Bakery roll. Served w/ beer battered chips 18

Fish & Chips

Beer battered trevally fillets w/ chips, salad, aioli & fresh lemon 18





The Bridge Parma

Freshly crumbed free range chicken breast w/ Istra prosciutto, Napoli & mozzarella cheese. Served w/ seasonal veg or beer battered chips & salad 22

Kangaroo Fillet

Grilled kangaroo fillet w/ polenta, beetroot, artichoke salad w/ roasted shallot jus (gf) 23

Braised BBQ Beef Short Rib

Served w/ house slaw & beer battered chips or wedges (gfo) 20

Crispy Leek Polenta

Served w/ a carrot and caraway sauce & beetroot & pepita salad (veg, gf) 17

Porterhouse Steak

Grilled to your liking w/ pepper sauce, jus or garlic butter. Served w/ seasonal veg or chips & salad. (gfo) 24

Kids Menu

House made chicken nuggets & chips 9

Fish & chips 9

Macaroni & cheese w/ salad (v) 9

Crispy polenta fingers w/ pumpkin & fetta salad (v,gf,vgo) 9

Ice cream 4

Sides as Mains

Seasonal vegetables 8

Salad 8

