

ENTREES

Garlic Bread	10. ⁰⁰
House Dip Selection w. <i>Marinated Olives and Grilled Pita Bread</i>	14. ⁰⁰
Pan Fried Halloumi w. <i>Honey, Figs, Fried Parsley and Lemon</i>	15. ⁰⁰
Mushroom and Pecorino Arancini Balls w. <i>Truffle Aioli</i>	16. ⁰⁰
Tempura Cauliflower w. <i>Jalapeño and Lime Aioli</i>	16. ⁰⁰
Fried Calamari w. <i>Tomatillo, Jalapeño and Mint Sauce</i>	18. ⁰⁰
Chicken Tenders w. <i>Jalapeño and Mint Aioli</i>	18. ⁰⁰
Grilled Octopus Skewer w. <i>Capsicum, Apple and Sauerkraut Slaw and Romesco Sauce</i>	19. ⁰⁰

PIE OF THE WEEK

Housemade Pie served with Mash and Gravy

32.⁰⁰

BRIDGE PLOUGHMAN'S BOARD

Selection of Cured Meats, Cold Cuts and Australian Cheddar
w. Grilled Sourdough, Pickles and Honey Figs

36.⁰⁰ (serves two)

48.⁰⁰ (serves four)

MAINS

Fish and Chips w. <i>Tartare Sauce and House Salad</i>	26. ⁰⁰
Market Fish w. <i>Potato Rosti, Silverbeet Purée and Asparagus Salad</i>	MP
Chicken Schnitzel w. <i>Mash, House Slaw and Gravy</i>	27. ⁰⁰
Bridge Parma w. <i>Chips and House Salad</i>	29. ⁰⁰
Beer Roasted BBQ Pork Ribs w. <i>Roasted Kipfler Potatoes and House Slaw</i>	38. ⁰⁰
Ground Beef Cheeseburger and Chips w. <i>Onion, American Mustard and Ketchup (add extra patty for +\$5)</i>	25. ⁰⁰
Seared Chicken Breast w. <i>Crushed Potatoes, Green Beans and Gravy</i>	34. ⁰⁰
Slow Cooked Beef Short Rib w. <i>Potato Rosti, Carrots, Onion Rings and Smokey Pepper Sauce</i>	42. ⁰⁰
Spiced Baked Eggplant w. <i>Baba Ganoush and Eggplant Salsa</i>	26. ⁰⁰
Housemade Gnocchi w. <i>Creamy Pesto, Roasted Tomatoes, Pine Nuts and Grated Pecorino</i>	30. ⁰⁰
Caesar Salad w. <i>Anchovies, Prosciutto, Parmesan and Egg (add Chicken for +\$6)</i>	18. ⁰⁰

KIDS MENU

<i>Penne w. Napoli Sauce</i>	13. ⁰⁰	<i>Nuggets and Chips</i>	13. ⁰⁰
<i>Fish and Chips</i>	13. ⁰⁰	<i>Burger and Chips</i>	13. ⁰⁰

STEAKS

300g Grain Fed Sirloin 39. ⁰⁰	220g Grain Fed Eye Fillet 45. ⁰⁰	350g 250-Day Grain Fed Scotch Fillet 59. ⁰⁰
Served w. Chips, House Salad and Choice of Sauce Pepper • Gravy • Mushroom • Garlic Butter		
SURF ANY MENU ITEM \$3 per Garlic Prawn		

SIDES

Green Beans w. <i>Garlic Butter, Fetta and Almonds</i>	13. ⁰⁰
Mac 'n' Cheese	12. ⁰⁰
Mash and Gravy	12. ⁰⁰
Chips and Aioli	11. ⁰⁰

DESSERT

Selection of Sorbets and Ice Cream w. <i>Housemade Biscotti</i>	12. ⁰⁰
Sticky Date and Walnut Pudding w. <i>Butterscotch Ice Cream</i>	15. ⁰⁰
Rhubarb Crumble Tart w. <i>Vanilla Bean Ice Cream</i>	14. ⁰⁰
Flourless Chocolate Brownie w. <i>Berry Compote and Vanilla Bean Ice Cream</i>	16. ⁰⁰

Weekly
Specials

TUE

All Day Parmas, \$23

Served w. Chips and Salad

Not available public holidays

THU

Steak Night, \$25

Served w. Chips and Salad

Not available public holidays

SUN

Sunday Roast, \$25

Served w. All the

Trimmings



SCAN HERE

to view a
list of
dietaries

ON TAP	Pot / Pint / Jug
Werribee Draught, Lager	6. ⁰⁰ / 12. ⁰⁰ / 23. ⁰⁰
Carlton Draught, Lager.....	7. ⁰⁰ / 14. ⁰⁰ / 26. ⁰⁰
Great Northern 'Supercrisp', Lager (3.5%)	6. ⁵⁰ / 13. ⁰⁰ / 25. ⁰⁰
Stone & Wood, Pacific Ale	7. ⁰⁰ / 14. ⁰⁰ / 27. ⁰⁰
Mountain Culture X Garage Project, Hazy IPA (6%)	8. ⁰⁰ / 16. ⁰⁰ / 30. ⁰⁰
Balter, XPA	7. ⁵⁰ / 15. ⁰⁰ / 29. ⁰⁰
Brookvale Union, Ginger Beer.....	8. ⁰⁰ / 16. ⁰⁰ / 30. ⁰⁰
Stomping Ground ‘Gipps St’, Pale Ale	7. ⁰⁰ / 14. ⁰⁰ / 27. ⁰⁰
Guinness, Stout.....	7. ⁰⁰ / 14. ⁰⁰ / 27. ⁰⁰
Hard Rated, Alcoholic Lemon.....	8. ⁰⁰ / 16. ⁰⁰ / 30. ⁰⁰

\$5 pots & \$10 pints on all tap beers during Happy Hour! Friday 4pm-6pm

PACKAGED BEER

Cascade Light, Lager (2.4%).....	8. ⁰⁰
XXXX Gold, Lager (3.5%).....	9. ⁰⁰
Werribee Draught, Lager	8. ⁰⁰
Victoria Bitter, Lager	10. ⁰⁰
Napoleone, Apple Cider	12. ⁰⁰
Moon Dog ‘Fizzer Juicy’, Apple Raspberry	12. ⁰⁰
Blackman’s Brewery ‘Coast’, Blood Orange Seltzer	12. ⁰⁰
CBCo Brewing, South West Sour	12. ⁰⁰
Kaiju, Cerveza	12. ⁰⁰
Two Bays, Gluten Free Lager	13. ⁰⁰
Local Brewing Co, XPA	13. ⁰⁰
Hop Nation X Balter 'Full Circle' West Coast Pilsner	13. ⁰⁰
CBCo Brewing, IPA (6.5%)	13. ⁰⁰
Guinness ‘Extra’, Stout (6%).....	13. ⁰⁰
Melbourne Bitter, Longneck.....	16. ⁰⁰

ALCOHOL FREE

Asahi Super Dry 0.0%, Lager	8. ⁰⁰
Heaps Normal, XPA (<0.5%)	9. ⁰⁰
Hop Nation ‘Stars Align’, Stout (<0.5%).....	10. ⁰⁰
Red Bull, Energy Drink	6. ⁰⁰

Locals Night

EVERY FRIDAY AT THE BRIDGE

Live Music Every Week ~ Happy Hour 4pm-6pm
Weekly Cash Draw for Members ~ Meat Raffle

BRIDGE COCKTAILS

Aperol Spritz	16. ⁰⁰
<i>Aperol, Prosecco, Soda, Orange</i>	
Strawberry Negroni	20. ⁰⁰
<i>Gin, Strawberry-Infused Campari, Sweet Vermouth</i>	
Musk Stick Sour.....	20. ⁰⁰
<i>Musk Stick Vodka, Violet Liqueur, Citrus, Sugar, Egg White</i>	
Classic Margarita	18. ⁰⁰ / 45. ⁰⁰
<i>Blanco Tequila, Triple Sec, Citrus, Agave</i>	
Lemon Meringue Pie.....	20. ⁰⁰
<i>Caramel Vodka, Lemon Curd, Whipped Cream, Citrus, Sugar</i>	
Pornstar Martini.....	20. ⁰⁰
<i>Vanilla Vodka, Passoa, Passionfruit, Citrus, Prosecco</i>	
Penicillin.....	20. ⁰⁰
<i>Starward, Lemon, Ginger, Honey, Ardbeg</i>	
An Apple a Day	18. ⁰⁰ / 45. ⁰⁰
<i>Fireball, Cloudy Apple Juice, Cinnamon</i>	
Espresso Martini.....	18. ⁰⁰
<i>Vodka, Coffee Liqueur, Stache House Cold Brew Coffee</i>	
Spiced Sangria	18. ⁰⁰ / 45. ⁰⁰
<i>Fortified Red Wine, Fireball, Pineapple Juice, Citrus, Sugar</i>	

Can't see your favourite cocktail?

We make all classics so simply ask our bartenders.

TAP COCKTAILS
Fruit Tingle..... 16. ⁰⁰ / 45. ⁰⁰ <i>Vodka, Blue Curacao, Raspberry Syrup, Lemonade</i>
Long Island Iced Tea 18. ⁰⁰ / 45. ⁰⁰ <i>Vodka, Gin, White Rum, Tequila, Triple Sec, Citrus, Coke</i>

MOCKTAILS
Juicy Mai Tai..... 12. ⁰⁰ <i>Apple, Orange, Citrus, Orgeat, Raspberry</i>
Lemongrass and Ginger Collins 12. ⁰⁰ <i>Lemongrass and Ginger Tea, Citrus, Sugar, Soda</i>
Fruit Orchard..... 12. ⁰⁰ <i>Lyre's Dry, Cranberry, Citrus, Strawberry, Cucumber</i>

BRIDGE SATURDAYS

Line-up of Resident DJs
Happy Hour 9pm-10pm, Open 'til Late

WINE

Bandini, <i>Prosecco, Italy</i>	125ml	13. ⁰⁰ / 72. ⁰⁰
Montalto ‘Pennon Hill’, <i>Sparkling Rosé, Mornington Pen.</i>	125ml	12. ⁰⁰ / 68. ⁰⁰
Mountadam ‘High Eden’, <i>Pinot Chardonnay, Barossa Valley</i>		70. ⁰⁰
Taittinger Brut Reserve, <i>Champagne, France</i>		125. ⁰⁰
Kismet, <i>Moscato, Victoria</i>		12. ⁰⁰ / 55. ⁰⁰
Miss Zilm ‘Watervale’, <i>Riesling, Clare Valley</i>		13. ⁰⁰ / 60. ⁰⁰
Black Cottage, <i>Sauvignon Blanc, Marlborough NZ</i>		13. ⁰⁰ / 60. ⁰⁰
Pete’s Pure, <i>Pinot Grigio, Euston</i>		12. ⁰⁰ / 55. ⁰⁰
Mountadam ‘Fifty-Fifty’, <i>Chardonnay, Eden Valley</i>		14. ⁰⁰ / 65. ⁰⁰
Rieslingfreak ‘No. 4’, <i>Riesling, Eden Valley</i>		66. ⁰⁰
Longview ‘Macclesfield’, <i>Grüner Veltliner, Adelaide Hills</i>		66. ⁰⁰
Cullen, <i>Semillon Sauvignon Blanc, Margaret River</i>		76. ⁰⁰
Shaw + Smith, <i>Sauvignon Blanc, Adelaide Hills</i>		62. ⁰⁰
Babich, <i>Sauvignon Blanc, Marlborough NZ</i>		75. ⁰⁰
Tomfoolery ‘Fox Whistle’, <i>Pinot Gris, Eden Valley</i>		68. ⁰⁰
Motley Cru, <i>Pinot Grigio, King Valley</i>		58. ⁰⁰
Shadowfax, <i>Chardonnay, Macedon Ranges</i>		86. ⁰⁰
Juniper ‘Three Fields’, <i>Chardonnay, Margaret River</i>		90. ⁰⁰
Pascal Bouchard ‘Les Classique’, <i>Chablis, France</i>		105. ⁰⁰
Shadowfax ‘Minnow’, <i>Rosé, Geelong</i>		14. ⁰⁰ / 65. ⁰⁰
Sticks, <i>Pinot Noir, Yarra Valley</i>		14. ⁰⁰ / 65. ⁰⁰
Dal Zotto, <i>Sangiovese, King Valley</i>		14. ⁰⁰ / 65. ⁰⁰
Hesketh ‘Midday Somewhere’, <i>Shiraz, Limestone Coast</i>		12. ⁰⁰ / 55. ⁰⁰
Mojo, <i>Cabernet Sauvignon, Coonawarra</i>		14. ⁰⁰ / 65. ⁰⁰
Giant Steps, <i>Pinot Noir, Yarra Valley</i>		78. ⁰⁰
Stonier, <i>Pinot Noir, Mornington Peninsula</i>		88. ⁰⁰
Harvest Moon, <i>Pinot Noir, King Valley</i>		65. ⁰⁰
Fighting Gully Road, <i>Sangiovese, Beechworth</i>		72. ⁰⁰
Longview ‘Fresco’, <i>Nebbiolo Blend, Adelaide Hills</i>		65. ⁰⁰
Babo, <i>Nero D’Avola, Italy</i>		68. ⁰⁰
Tomfoolery ‘Young Blood’, <i>Shiraz, Barossa Valley</i>		62. ⁰⁰
Gibson ‘The Dirtman’, <i>Shiraz, Barossa Valley</i>		82. ⁰⁰
La Nerthe ‘Les Cassagnes’, <i>Cotes du Rhone, France</i>		94. ⁰⁰
Save Our Souls, <i>Grenache, Heathcote</i>		64. ⁰⁰
Yalumba ‘The Cigar’, <i>Cabernet Sauvignon, Coonawarra</i>		68. ⁰⁰
Blind Corner, <i>Cabernet Sauvignon, Margaret River</i>		80. ⁰⁰

Sunday Sessions

Live Music from 3pm