

BRIDGE HOTEL

ENTREES

Garlic Bread (V)	10. ⁰⁰
House Dip Selection w. Marinated Olives and Grilled Pita Bread (V).....	14. ⁰⁰
Pan Fried Halloumi w. Honey, Figs, Fried Parsley and Lemon (V, GF)	15. ⁰⁰
Mushroom and Pecorino Arancini Balls w. Truffle Aioli (V).....	16. ⁰⁰
Tempura Cauliflower w. Jalapeño and Lime Aioli (V, DFO, VGO).....	16. ⁰⁰
Fried Calamari w. Tomatillo, Jalapeño and Mint Sauce (DF, GFO)	18. ⁰⁰
Chicken Tenders w. Jalapeño and Mint Aioli.....	18. ⁰⁰
Grilled Octopus Skewer w. Capsicum, Apple and Sauerkraut Slaw and Romesco Sauce (GF).....	18. 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 (GFO)

36.⁰⁰ (serves two)
48.⁰⁰ (serves four)

MAINS

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

KIDS MENU

Penne w. Napoli (V, DFO).....	13. ⁰⁰	Nuggets and Chips.....	13. ⁰⁰
Fish and Chips (DF).....	13. ⁰⁰	Burger and Chips.....	13. ⁰⁰

STEAKS

<p>300g Grain Fed Sirloin 39.⁰⁰</p>	<p>220g Grain Fed Eye Fillet 45.⁰⁰</p>	<p>350g 250-Day Grain Fed Scotch Fillet 59.⁰⁰</p>
<p>Served w. Chips, House Salad and Choice of Sauce Pepper • Gravy • Mushroom • Garlic Butter</p>		
<div style="border: 1px solid black; padding: 5px; display: inline-block;"> <p>SURF ANY MENU ITEM \$3 per Garlic Prawn</p> </div>		

SIDES

Green Beans w. Garlic Butter, Fetta and Almonds.....	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. Housemade Biscotti	12. ⁰⁰
Sticky Date and Walnut Pudding w. Butterscotch Ice Cream.....	15. ⁰⁰
Rhubarb Crumble Tart w. Vanilla Bean Ice Cream.....	14. ⁰⁰
Flourless Chocolate Brownie w. Berry Compote and Vanilla Bean Ice Cream.....	16. ⁰⁰

Weekly Specials

TUE

Parma Day, \$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

IF YOU HAVE ANY ALLERGIES OF DIETARY REQUIREMENTS PLEASE SEE ONE OF OUR STAFF

(V) Vegetarian (VO) Vegetarian Option (VG) Vegan (VGO) Vegan Option
 (DF) Dairy Friendly (DFO) Dairy Friendly Option (GF) Gluten Friendly (GFO) Gluten Friendly Option
 Traces of gluten, dairy or nuts may be present in any of our dishes

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

Sunday Sessions

Live Music from 3pm