

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 Lamb Skewer w. <i>Tzatziki, Mint and Grilled Pita Bread</i>	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

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, Heirloom Carrots, Onion Rings and Pepper Sauce</i>	42. ⁰⁰
Spiced Baked Eggplant w. <i>Baba Ghanoush 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</i>	
Classic Margarita	18. ⁰⁰ / 45. ⁰⁰
<i>Blanco Tequila, Cointreau, 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, Cointreau, 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.....	125ml13. ⁰⁰ / 72. ⁰⁰
Montalto ‘Pennon Hill’, Sparkling Rosé, Mornington Pen.	125ml12. 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
Mountadam 'Fifty-Fifty', Chardonnay, Eden Valley	14. ⁰⁰ / 65. ⁰⁰
Miss Zilm ‘Watervale’, Riesling, Clare Valley	13. ⁰⁰ / 60. ⁰⁰
Spinning Top, Sauvignon Blanc, Marlborough NZ.....	12. ⁰⁰ / 55. ⁰⁰
Mazzini, Pinot Gris, Geelong	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
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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