

ENTREES

Garlic Bread (V)	10. ⁰⁰
House Dip Selection w. <i>Marinated Olives and Grilled Pita Bread (V)</i>	14. ⁰⁰
Pan Fried Halloumi w. <i>Honey, Figs, Fried Parsley and Lemon (V, GF)</i>	15. ⁰⁰
Mushroom and Pecorino Arancini Balls w. <i>Truffle Aioli (V)</i>	16. ⁰⁰
Tempura Cauliflower w. <i>Jalapeño and Lime Aioli (V, DFO, VGO)</i>	16. ⁰⁰
Fried Calamari w. <i>Tomatillo, Jalapeño and Mint Sauce (DF, GFO)</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 (GFO)</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 (GFO)

36.⁰⁰ (serves two)

48.⁰⁰ (serves four)

MAINS

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

KIDS MENU

<i>Penne w. Napoli (V, DFO)</i>	13. ⁰⁰	<i>Nuggets and Chips</i>	13. ⁰⁰
<i>Fish and Chips (DF)</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

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

Trimblings

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

Aperol, Prosecco, Soda, Orange

Strawberry Negroni 20.⁰⁰

Gin, Strawberry-Infused Campari, Sweet Vermouth

Musk Stick Sour..... 20.⁰⁰

Musk Stick Vodka, Violet Liqueur, Citrus, Sugar, Egg White

Classic Margarita 18.⁰⁰ / 45.⁰⁰

Blanco Tequila, Cointreau, Citrus, Agave

Lemon Meringue Pie..... 20.⁰⁰

Caramel Vodka, Lemon Curd, Whipped Cream, Citrus, Sugar

Pornstar Martini..... 20.⁰⁰

Vanilla Vodka, Passoa, Passionfruit, Citrus, Prosecco

Penicillin..... 20.⁰⁰

Starward, Lemon, Ginger, Honey, Ardbeg Wash

An Apple a Day 18.⁰⁰ / 45.⁰⁰

Fireball, Cloudy Apple Juice, Cinnamon

Espresso Martini..... 18.⁰⁰

Vodka, Coffee Liqueur, Stache House Cold Brew Coffee

Spiced Sangria..... 18.⁰⁰ / 45.⁰⁰

Fortified Red Wine, Fireball, Pineapple Juice, Citrus, Sugar

Can't see your favourite cocktail?
We make all classics so simply ask our bartenders.

TAP COCKTAILS

Fruit Tingle..... 16.⁰⁰ / 45.⁰⁰

Vodka, Blue Curacao, Raspberry Syrup, Lemonade

Long Island Iced Tea 18.⁰⁰ / 45.⁰⁰

Vodka, Gin, White Rum, Tequila, Triple Sec, Citrus, Coke

MOCKTAILS

Juicy Mai Tai..... 12.⁰⁰

Apple, Orange, Citrus, Orgeat, Raspberry

Lemongrass and Ginger Collins 12.⁰⁰

Lemongrass and Ginger Tea, Citrus, Sugar, Soda

Fruit Orchard..... 12.⁰⁰

Lyre's Dry, Cranberry, Citrus, Strawberry, Cucumber

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
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