

ENTREES

Garlic Bread (V)	10. ⁰⁰
House Dip Selection w. <i>Marinated Olives and Grilled Pita Bread (V)</i>	14. ⁰⁰
Burrata and Sourdough w. <i>Heirloom Tomato, Basil and Balsamic Glaze (V, GFO)</i>	15. ⁰⁰
Mushroom and Pecorino Arancini Balls w. <i>Truffle Aioli (V)</i>	16. ⁰⁰
Potato Cakes w. <i>Chilli Salt and Aioli (V)</i>	12. ⁰⁰
Fried Calamari w. <i>Tomatillo, Jalapeño and Mint Sauce (DF, GFO)</i>	18. ⁰⁰
Hot Chicken Winglets w. <i>Ranch Sauce (GF)</i>	16. ⁰⁰
Grilled Lamb Skewers 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 FISHERMAN'S BASKET

Battered Hake Fillet, Fried Calamari, Fish Cakes, Chips and Potato Cakes.
Served with Tartare Sauce, Jalapeño Sauce and Pickled Onion.

48.⁰⁰

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>	28. ⁰⁰
Bridge Parma w. <i>Chips and House Salad</i>	30. ⁰⁰
Bangers and Mash w. <i>Caramelised Onion and Gravy (GF)</i>	29. ⁰⁰
Ground Beef Cheeseburger and Chips w. <i>Onion, American Mustard and Ketchup (extra patty, \$5) (GFO)</i>	26. ⁰⁰
Prawn Linguine w. <i>Chilli, Cherry Tomatoes, White Wine and Napoli Sauce</i>	34. ⁰⁰
Slow Cooked Beef Short Rib w. <i>Potato Rosti, Heirloom Carrots, Onion Rings and Pepper Sauce (GFO)</i> ..	42. ⁰⁰
Eggplant Parma w. <i>Chips and House Salad (V, DFO, VGO)</i>	28. ⁰⁰
Housemade Gnocchi w. <i>Creamy Pesto, Roasted Tomatoes, Pine Nuts and Grated Pecorino (V)</i> ...	32. 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>Bangers and Mash (GF)</i>	13. ⁰⁰

STEAKS

300g Grain Fed Sirloin 42. 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

Oakleaf Salad w. <i>Tomato, Cucumber, Avocado and Mustard Seed Dressing (V, GF)</i>	12. ⁰⁰
Mac 'n' Cheese (V)	12. ⁰⁰
Mash and Gravy (V, GF)	12. ⁰⁰
Chips and Aioli (V).....	11. ⁰⁰

DESSERT

Selection of Sorbets and Ice Cream w. <i>Housemade Biscotti (V, VGO)</i>	12. ⁰⁰
Sticky Date and Walnut Pudding w. <i>Butterscotch Ice Cream (V)</i>	15. ⁰⁰
Caramel Panna Cotta w. <i>Fresh Berries and Biscotti (V)</i>	14. ⁰⁰
Flourless Chocolate Brownie w. <i>Berry Compote and Vanilla Bean Ice Cream (V, GF)</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
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
Stone & Wood, Pacific Ale	7. ⁰⁰ / 14. ⁰⁰ / 27. ⁰⁰
Mountain Culture 'Neon Splice', Fruit Enhanced Hazy	7. ⁰⁰ / 14. ⁰⁰ / 27. ⁰⁰
Balter, XPA	7. ⁵⁰ / 15. ⁰⁰ / 29. ⁰⁰
Stomping Ground ‘Gipps St’, Pale Ale	7. ⁰⁰ / 14. ⁰⁰ / 27. ⁰⁰
Guinness, Stout.....	7. ⁰⁰ / 14. ⁰⁰ / 27. ⁰⁰
Great Northern 'Supercrisp', Lager (3.5%)	6. ⁵⁰ / 13. ⁰⁰ / 25. ⁰⁰
Hard Rated, Orange	8. ⁰⁰ / 16. ⁰⁰ / 30. ⁰⁰
Hard Rated, Lemon.....	8. ⁰⁰ / 16. ⁰⁰ / 30. ⁰⁰

\$5 pots & \$10 pints on all tap beers during Happy Hour!
Every 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
Barry, Shochu Vodka Soda, <i>Various Flavours</i>	15. ⁰⁰
Blackman's Brewery 'Coast', Blood Orange Seltzer	12. ⁰⁰
Cavalier Brewing 'Purple Vurple', Sour.....	12. ⁰⁰
Two Bays, Gluten Free Lager	13. ⁰⁰
Kaiju, Cerveza	12. ⁰⁰
Local Brewing Co, XPA	13. ⁰⁰
Mountain Culture 'Juice Trip', IPA (7%).....	16. ⁰⁰
Guinness 'Extra', Stout (6%).....	14. ⁰⁰
Melbourne Bitter, Longneck.....	16. ⁰⁰

ALCOHOL FREE	
Asahi Super Dry 0.0%, Lager	8. ⁰⁰
Heaps Normal, XPA (<0.5%)	10. ⁰⁰
Hop Nation ‘Opening Doors’, Hazy Pale (<0.5%).....	11. 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

Peach Rum Sour 20.⁰⁰

Plantation Dark Rum, Peach, 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

Pomegranate Caiprioska..... 18.⁰⁰

Vodka, Pomegranate Molasses, Sugar, Citrus

Peachy Iced Tea..... 18.⁰⁰ / 45.⁰⁰

Bourbon, Averna, Peach, Black Tea, Citrus, Sugar

Espresso Martini..... 18.⁰⁰

Vanilla Vodka, Kahlua, Espresso

Dark and Stormy..... 18.⁰⁰ / 45.⁰⁰

Blackstrap Rum, Lime, Ginger Beer

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, Cointreau, 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

Sparkle Hard, <i>Prosecco, King Valley</i>125ml	12. ⁰⁰ / 55. ⁰⁰
Montalto ‘Pennon Hill’, <i>Sparkling Rosé, Mornington Pen.</i>	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
Mountadam 'Five Fifty', <i>Chardonnay, King Valley</i>	14. ⁰⁰ / 65. ⁰⁰
Miss Zilm ‘Watervale’, <i>Riesling, Clare Valley</i>	13. ⁰⁰ / 60. ⁰⁰
Spinning Top, <i>Sauvignon Blanc, Marlborough NZ</i>	12. ⁰⁰ / 55. ⁰⁰
Pete's Pure, <i>Pinot Grigio, Murray Darling</i>	12. ⁰⁰ / 55. 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
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