

ENTREES

Garlic Bread (V)	10. ⁰⁰
House Dip Selection w. Marinated Olives and Grilled Pita Bread (V).....	14. ⁰⁰
Burrata and Sourdough w. Heirloom Tomato, Basil and Balsamic Glaze (V, GFO).....	15. ⁰⁰
Mushroom and Pecorino Arancini Balls w. Truffle Aioli (V).....	16. ⁰⁰
Potato Cakes w. Chilli Salt and Aioli (V).....	12. ⁰⁰
Fried Calamari w. Tomatillo, Jalapeño and Mint Sauce (DF, GFO).....	18. ⁰⁰
Hot Chicken Winglets w. Ranch Sauce (GF).....	16. ⁰⁰
Grilled Lamb Skewers w. Tzatziki, Mint and Grilled Pita Bread (GFO)	19. 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. 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	28. ⁰⁰
Bridge Parma w. Chips and House Salad	31. ⁰⁰
Bangers and Mash w. Caramelised Onion and Gravy (GF).....	29. ⁰⁰
Ground Beef Cheeseburger and Chips w. Onion, American Mustard and Ketchup (extra patty, \$5) (GFO).....	26. ⁰⁰
Prawn Linguine w. Chilli, Cherry Tomatoes, White Wine and Napoli Sauce	34. ⁰⁰
Slow Cooked Beef Short Rib w. Potato Rosti, Heirloom Carrots, Onion Rings and Pepper Sauce (GFO) ..	42. ⁰⁰
Eggplant Parma w. Chips and House Salad (V, DFO, VGO)	28. ⁰⁰
Housemade Gnocchi w. Creamy Pesto, Roasted Tomatoes, Pine Nuts and Grated Pecorino (V) ...	32. 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	Bangers and Mash (GF).....	13. ⁰⁰

STEAKS

300g Grain Fed Sirloin 42. ⁰⁰	220g Grain Fed Eye Fillet 48. 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. Tomato, Cucumber, Avocado and Mustard Seed Dressing (V, GF).....	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. Housemade Biscotti (V, VGO)	12. ⁰⁰
Sticky Date and Walnut Pudding w. Butterscotch Ice Cream (V).....	15. ⁰⁰
Caramel Panna Cotta w. Fresh Berries and Biscotti (V)	14. ⁰⁰
Flourless Chocolate Brownie w. Berry Compote and Vanilla Bean Ice Cream (V, GF).....	16. ⁰⁰

Weekly
 Specials

TUE

Parma Day, \$24

Served w. Chips and Salad
 Not available public holidays

THU

Steak Night, \$26

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. ⁵⁰ / 13. ⁰⁰ / 25. ⁰⁰
Carlton Draught, Lager.....	7. ⁰⁰ / 14. ⁰⁰ / 26. ⁰⁰
Stone & Wood, Pacific Ale	7. ⁵⁰ / 15. ⁰⁰ / 29. 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. ⁵⁰ / 15. ⁰⁰ / 29. 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

Spritz (various flavours).....	16. ⁰⁰
<i>Prosecco, Soda, Choice of Liqueur</i>	
Pomegranate Caipiroska.....	18. ⁰⁰
<i>Vodka, Pomegranate Molasses, Sugar, Citrus</i>	
Bridge Margarita.....	20. ⁰⁰
<i>Kaffir Lime-infused Tequila, Citrus, Agave</i>	
Lemon Meringue Pie.....	20. ⁰⁰
<i>Caramel Vodka, Lemon Curd, Whipped Cream, Citrus, Sugar</i>	
Strawberry Negroni	18. ⁰⁰
<i>Gin, Strawberry-infused Campari, Sweet Vermouth</i>	
Lychee Mint Fizz.....	18. ⁰⁰
<i>Vodka, Lychee, Mint, Citrus, Sugar, Soda, Egg White</i>	
Peachy Iced Tea.....	20. ⁰⁰
<i>Bourbon, Peach, Black Tea, Citrus, Sugar</i>	
Pornstar Martini.....	20. ⁰⁰
<i>Vanilla Vodka, Passoa, Passionfruit, Citrus, Prosecco</i>	
Espresso Martini.....	18. ⁰⁰
<i>Vodka, Kahlua, Salted Caramel, Espresso</i>	
Blood Orange Sour.....	20. ⁰⁰
<i>Blood Orange Gin, Citrus, Sugar, Egg White</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

Passionmint	12. ⁰⁰
<i>Lyre's Dry, Passionfruit, Lemon, Mint</i>	
Lemongrass and Ginger Collins	12. ⁰⁰
<i>Lemongrass and Ginger Tea, Citrus, Sugar, Soda</i>	
No-moretto Sour	14. ⁰⁰
<i>Lyre's Amaretti, Lemon, Sugar, Egg White</i>	

BRIDGE SATURDAYS

Line-up of Resident DJs

Happy Hour 9pm-10pm, Open 'til Late

WINE

Sparkle Hard, Prosecco, King Valley	12. ⁰⁰ / 55. ⁰⁰
Montalto 'Pennon Hill', Sparkling Rosé, Mornington Pen.	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
In Dreams, Chardonnay, Yarra 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
Pete's Pure, Pinot Grigio, Murray Darling.....	12. ⁰⁰ / 55. ⁰⁰
Rieslingfreak 'No. 4', Riesling, Eden Valley	66. ⁰⁰
Longview 'Macclesfield', Grüner Veltliner, Adelaide Hills	67. 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
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