

BRIDGE HOTEL

ENTREES

Garlic Bread (V)	10. ⁰⁰
Chargrilled Antipasto w. Hummus and Grilled Pita Bread (V, VGO, GFO, DFO).....	14. ⁰⁰
Pan-Fried Halloumi w. Baby Honey Figs and Lemon (V, GF).....	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 MIXED GRILL

Lamb Skewers, Sirloin, Pork and Fennel Sausages, Cajun-spiced
 Chicken Tenders, Onion Rings, Pepper Sauce and BBQ Sauce (GF)

(Add two sides from main menu for +\$6)

62.⁰⁰

(serves two)

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, Mustard and Ketchup (add bacon or extra patty, +\$5ea) (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
Asparagus and Spinach Risotto w. Sun-dried Tomato, Cashew Cream and Parmesan (V, VGO, DFO, GF)....	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

Charred Broccolini w. Almond Flakes, Romesco Sauce and Lemon (V, VG, DF, GF)	12. ⁰⁰
House Slaw (V, GF)	8. 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
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
Great Northern, 'Supercrisp' Lager (3.5%)	6. ⁵⁰ / 13. ⁰⁰ / 25. ⁰⁰
Stone & Wood, Pacific Ale	7. ⁵⁰ / 15. ⁰⁰ / 29. ⁰⁰
Napoleone, Apple Cider	6. ⁵⁰ / 13. ⁰⁰ / 25. ⁰⁰
Balter, XPA	7. ⁵⁰ / 15. ⁰⁰ / 29. ⁰⁰
Mountain Goat, 'Bract to the Brewer' IPA (6.2%)	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
Hard Rated, Lemon	8. ⁰⁰ / 16. ⁰⁰ / 30. ⁰⁰
Carlton Draught, Lager	7. ⁰⁰ / 14. ⁰⁰ / 26. ⁰⁰

\$5 pots & \$10 pints on all tap beers during Happy Hour!

Every Friday 4pm-6pm

PACKAGED BEER

Cascade Light, Lager (2.4%)	9. ⁰⁰
XXXX Gold, Lager (3.5%)	10. ⁰⁰
Werribee Draught, Lager	8. ⁰⁰
Victoria Bitter, Lager	11. ⁰⁰
Melbourne Bitter, Lager (750ml)	16. ⁰⁰
Barry, Tropical Mango Shochu Vodka Soda	15. ⁰⁰
Boatrocker, 'Miss Pinky' Raspberry Sour (3.4%)	13. ⁰⁰
Matso's, Ginger Beer (3.5%)	12. ⁰⁰
Bodriggy, 'Stingray' Dark Lager	11. ⁰⁰
Capital Brewing, XPA	15. ⁰⁰
Love Shack, Red Ale (3.5%)	12. ⁰⁰
Mountain Culture, 'Status Quo' Pale Ale	13. ⁰⁰
Bentspoke, 'Crankshaft' IPA	14. ⁰⁰
Hop Nation, 'Melbourne Black' Stout	15. ⁰⁰
Two Bays, Gluten Free Lager	13. ⁰⁰

ALCOHOL FREE

Heaps Normal, 'Another Lager' (<0.5%)	10. ⁰⁰
Heaps Normal, 'Quiet XPA' (<0.5%)	10. ⁰⁰
Hop Nation, 'Opening Doors' Hazy Pale (<0.5%)	11. ⁰⁰
Guinness 0.0, Stout	13. ⁰⁰

Locals Night

Every Friday

Live Music Every Week ~ Happy Hour 4pm-6pm
Weekly Members Cash Draw ~ Meat Raffle

BRIDGE COCKTAILS

Pat's Forgotten Nog	16. ⁰⁰
<i>Brandy, Cinnamon, Cream, Egg, Milk, Spices</i>	
Rhubarb, Rhubarb, Rhubarb	18. ⁰⁰
<i>Vodka, Housemade Rhubarb Syrup, Sugar, Citrus</i>	
Smokey the Bandit	20. ⁰⁰
<i>Rum, Sherry, Orange Bitters, Salted Caramel, Cinnamon Smoke</i>	
Bridge Margarita	20. ⁰⁰
<i>Tequila, Triple Sec, Citrus, Agave</i>	
English Country Garden	18. ⁰⁰
<i>Elderflower, Amaretto, Lavender, Citrus, Egg White</i>	
Peachy Iced Tea	18. ⁰⁰
<i>Bourbon, Peach, Black Tea, Citrus, Sugar</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>	
Espresso Martini	18. ⁰⁰
<i>Vodka, Kahlua, Espresso</i>	
Black Forest Flip	20. ⁰⁰
<i>Brandy, Blackberry Liqueur, Chocolate Liqueur, Cream, Egg</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

No-moretto Sour	14. ⁰⁰
<i>Lyre's Amaretti, Lemon, Sugar, Egg White</i>	
Lemongrass and Ginger Collins	12. ⁰⁰
<i>Lemongrass and Ginger Tea, Citrus, Sugar, Soda</i>	
Passionmint	12. ⁰⁰
<i>Lyre's Dry, Passionfruit, Lemon, Mint</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
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
Beyond the Pines 'Wind River', Shiraz, Adelaide Hills	12. ⁰⁰ / 55. ⁰⁰
Save Our Souls, Pinot Noir, Yarra Valley	14. ⁰⁰ / 65. ⁰⁰
Shadowfax, Pinot Noir, Macedon Ranges	17. ⁰⁰ / 80. ⁰⁰
Mojo, Cabernet Sauvignon, Coonawarra	14. ⁰⁰ / 65. ⁰⁰
Giant Steps, Pinot Noir, Yarra Valley	78. ⁰⁰
Tomfoolery 'Young Blood', Shiraz, Barossa Valley	70. ⁰⁰
Yalumba 'The Cigar', Cabernet Sauvignon, Coonawarra	68. ⁰⁰
Stonier, Pinot Noir, Mornington Peninsula	88. ⁰⁰
Fighting Gully Road, Sangiovese, Beechworth	72. ⁰⁰
Longview 'Fresco', Nebbiolo Blend, Adelaide Hills	65. ⁰⁰
Babo, Nero D'Avola, Italy	68. ⁰⁰
Harvest Moon, Pinot Noir, King Valley	65. 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
Blind Corner, Cabernet Sauvignon, Margaret River	80. ⁰⁰

Sunday Sessions

Live Music from 3pm