

ENTREES

Garlic Bread ^(V)	10. ⁰⁰
Duo of Dips w. <i>Marinated Olives and Grilled Pita Bread</i> ^(V, VGO, DFO, GFO)	15. ⁰⁰
Pan-Fried Halloumi w. <i>Baby Honey Figs and Lemon</i> ^(V, GF)	17. ⁰⁰
Mushroom and Pecorino Arancini Balls w. <i>Truffle Aioli</i> ^(V)	17. ⁰⁰
Potato Cakes w. <i>Chilli Salt and Aioli</i> ^(V)	12. ⁰⁰
Fried Calamari w. <i>Tomatillo, Jalapeño and Mint Sauce</i> ^(I, DF, GFO)	19. ⁰⁰
Hot Chicken Wings w. <i>Ranch Sauce</i> ^(GF)	16. ⁰⁰
Grilled Lamb Skewers w. <i>Tzatziki, Mint and Grilled Pita Bread</i> ^(GFO)	20. 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 \$8)

66.⁰⁰
(serves two)

MAINS

Fish and Chips w. <i>Tartare Sauce and House Salad</i> ^(I, DF)	28. ⁰⁰
Market Fish w. <i>Potato Rosti, Silverbeet Purée and Asparagus Salad</i> ^(M, DFO, GFO)	MP
Chicken Schnitzel w. <i>Mash, House Slaw and Gravy</i> ^(DFO)	29. ⁰⁰
Bridge Parma w. <i>Chips and House Salad</i>	31. ⁰⁰
Bangers and Mash w. <i>Caramelised Onion and Gravy</i> ^(GF)	29. ⁰⁰
Ground Beef Cheeseburger and Chips w. <i>Onion, Iceberg and Burger Sauce (add bacon or extra patty, \$5ea)</i> ^(GFO)	27. ⁰⁰
Prawn Linguine w. <i>Chilli, Cherry Tomatoes, White Wine and Napoli Sauce</i> ^(I)	36. ⁰⁰
Slow Cooked Lamb Shoulder w. <i>Rosemary Potatoes, Buttered Green Beans and Harissa</i> ^(GF)	38. ⁰⁰
Eggplant Parma w. <i>Chips and House Salad</i> ^(V, VGO, DFO)	28. ⁰⁰
Ricotta Gnocchi w. <i>Red Pepper Sauce, Pecorino, Almond Flakes and Basil</i> ^(V, GF)	32. ⁰⁰
Caesar Salad w. <i>Anchovies, Prosciutto, Parmesan and Egg (add Chicken, \$8)</i> ^(DFO, GFO)	18. ⁰⁰

KIDS MENU

<i>Penne w. Napoli</i> ^(V, DFO, GFO)	13. ⁰⁰	<i>Nuggets and Chips</i>	13. ⁰⁰
<i>Fish and Chips</i> ^(I, DF)	13. ⁰⁰	<i>Bangers and Mash</i> ^(GF)	13. ⁰⁰

STEAKS

300g Grain Fed Sirloin 44. ⁰⁰	220g Grain Fed Eye Fillet 48. ⁰⁰
Served w. Chips, House Salad and Choice of Sauce Pepper • Gravy • Mushroom • Garlic Butter	
BUTCHERS CUT See specials board or chat to your server about today's cut MP	

SIDES

Charred Broccolini w. <i>Almond Flakes, Romesco Sauce and Lemon</i> ^(V, VG, DF, GF)	14. ⁰⁰
House Slaw ^(V, GF)	8. ⁰⁰
Mac 'n' Cheese ^(V)	12. ⁰⁰
Mash and Gravy ^(V, GF)	12. ⁰⁰
Chips and Aioli ^(V)	12. ⁰⁰

DESSERT

Selection of Sorbets and Ice Cream w. <i>Housemade Biscotti</i> ^(V, VGO, DFO)	12. ⁰⁰
Sticky Date and Walnut Pudding w. <i>Butterscotch Ice Cream</i> ^(V)	16. ⁰⁰
Flourless Chocolate Brownie w. <i>Berry Compote and Vanilla Bean Ice Cream</i> ^(V, GF)	16. ⁰⁰

Weekly
Specials

TUE

Parma Day, \$24

Served w. Chips and Salad
Not available public holidays

THU

Steak Night, \$27

Served w. Chips and Salad
Not available public holidays

SUN

Sunday Roast, \$25

Served w. all the Trimmings
Not available public holidays

IF YOU HAVE ANY ALLERGIES OF DIETARY REQUIREMENTS
PLEASE SEE ONE OF OUR STAFF

(A) Australian Seafood (I) Imported Seafood (M) Mixed Seafood
(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%)	7. ⁰⁰ / 14. ⁰⁰ / 27. ⁰⁰
Stone & Wood, Pacific Ale	7. ⁵⁰ / 15. ⁰⁰ / 29. ⁰⁰
Balter, XPA	8. ⁰⁰ / 16. ⁰⁰ / 31. ⁰⁰
James Squire, 'Orchard Crush' Cloudy Apple Cider.....	7. ⁰⁰ / 14. ⁰⁰ / 27. ⁰⁰
Stomping Ground, 'Gipps St' Pale Ale.....	7. ⁵⁰ / 15. ⁰⁰ / 29. ⁰⁰
Wolf of the Willows, 'Brownie Bomb' Brown Ale	8. ⁰⁰ / 16. ⁰⁰ / 31. ⁰⁰
Guinness, Stout.....	7. ⁵⁰ / 15. ⁰⁰ / 29. ⁰⁰
Hard Rated, Lemon.....	9. ⁰⁰ / 18. ⁰⁰ / 34. ⁰⁰
Carlton Draught, Lager.....	7. ⁵⁰ / 15. ⁰⁰ / 28. 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
Napoleone, Apple Cider	12. ⁰⁰
Matso's, Ginger Beer (3.5%).....	12. 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
Wolf of the Willows, 'Smores Man' Barrel-Aged Pastry Milk Stout	16. 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 8:30pm 'til late ~ Happy Hour 4pm-6pm
Members Cash Draw ~ Meat Raffle ~ Spin & Win Prize Wheel

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.

MOCKTAILS	
No-moretto Sour.....	14.
<i>Lyre's Amaretti, Lemon, Sugar, Egg White</i>	
Lemongrass and Ginger Collins	12.
<i>Lemongrass and Ginger Tea, Citrus, Sugar, Soda</i>	
Passionmint.....	12.
<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, <i>Prosecco, King Valley</i>	13. ⁰⁰ / 60. 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>	13. ⁰⁰ / 60. ⁰⁰
In Dreams, <i>Chardonnay, Yarra 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>	13. ⁰⁰ / 60. 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>	67. 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
Beyond the Pines 'Wind River', <i>Shiraz, Adelaide Hills</i>	12. ⁰⁰ / 55. ⁰⁰
Save Our Souls, <i>Pinot Noir, Yarra Valley</i>	14. ⁰⁰ / 65. ⁰⁰
Shadowfax, <i>Pinot Noir, Macedon Ranges</i>	17. ⁰⁰ / 80. ⁰⁰
Mojo, <i>Cabernet Sauvignon, Coonawarra</i>	14. ⁰⁰ / 65. ⁰⁰
Giant Steps, <i>Pinot Noir, Yarra Valley</i>	78. ⁰⁰
Tomfoolery 'Young Blood', <i>Shiraz, Barossa Valley</i>	70. ⁰⁰
Yalumba 'The Cigar', <i>Cabernet Sauvignon, Coonawarra</i>	68. ⁰⁰
Stonier, <i>Pinot Noir, Mornington Peninsula</i>	88. 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
Harvest Moon, <i>Pinot Noir, King Valley</i>	65. 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
Blind Corner, <i>Cabernet Sauvignon, Margaret River</i>	80. ⁰⁰

Sunday Sessions

Live Music from 3pm
Sunday Roast serving all day