

SNACKS & STARTERS

Oysters, Natural	\$4. ⁰⁰ ea
Half / Dozen	\$20. ⁰⁰ / \$38. ⁰⁰
Walnut and Capsicum Dip w. Grilled Turkish Bread.....	\$9. ⁰⁰
Potato Cakes w. Aioli and Chilli Salt (3 pieces).....	\$9. ⁰⁰
Falafel w. Garlic Yoghurt and Pickled Chilli (4 pieces).....	\$12. ⁰⁰
Bruschetta w. Tomato and Mozzarella	\$12. ⁰⁰
Lamb Kofta w. Labna, Red Onion and Parsley(4 pieces).....	\$14. ⁰⁰
Prawn Cocktail w. Avocado, Iceberg, Salmon Roe, Cocktail Sauce.....	\$16. ⁰⁰
Fried Calamari w. Tomatillo and Mint Sauce.....	\$16. ⁰⁰
Pork & Sage Sausage Rolls w. BBQ Sauce	\$16. ⁰⁰

Parma Night \$18.⁰⁰
 Every Tuesday

Sunday Roast \$25.⁰⁰

Follow The Bridge: @bridgehotelwerribee

Deli Platter

Selection of Cured Meats, Cheddar, Olives,
 Piccalilli, Veg Crudite, Walnut & Capsicum Dip
 Served w. Turkish Bread (Serves 2)

\$28.⁰⁰

COUNTER MEALS SERVED W. CHIPS

Steak Sandwich w. Cheese, Lettuce, Tomato Chutney and Mustard..	\$19. ⁰⁰
Beer Battered Fish w. Tartare Sauce and Iceberg Salad.....	\$22. ⁰⁰
Rockling Burger w. Cos, Dill, Lemon and Shallots	\$24. ⁰⁰
Classic Cheese Burger w. Dill Pickles, Onion, Tomato Sauce, American Mustard.....	\$24. ⁰⁰
Chicken Schnitty w. Slaw and Gravy	\$25. ⁰⁰

SALADS & SIDES

Chips w. Aioli	\$9. ⁰⁰
Greek Salad	\$9. ⁰⁰
Grilled Zucchini w. Ricotta and Mint.....	\$9. ⁰⁰
Mash w. Onion Gravy.....	\$9. ⁰⁰
Grilled Broccolini w. Almond and Chilli	\$9. ⁰⁰

MAINS

Roast Cauliflower w. Grain Salad w. Labna and Almonds.....	\$24. ⁰⁰
Half Chook w. Kipfler Potatoes, Slaw and Gravy.....	\$25. ⁰⁰
Pan Fried Gnocchi w. Roast Tomatoes, Eggplant and Parmesan.....	\$25. ⁰⁰
Spaghetti Marinara w. Prawns, Mussels, Calamari and Pippies.....	\$31. ⁰⁰
Oven Baked Salmon w. Broccolini, Capers and Lemon.....	\$34. ⁰⁰
Grilled Lamb Leg w. Kipfler Potatoes, Oregano, Olive and Almond.....	\$34. ⁰⁰

STEAKS

250g Sirloin, Grain Fed	\$28. ⁰⁰
300g Rump, Grain Fed.....	\$34. ⁰⁰
350g Scotch, Grain Fed	\$45. ⁰⁰
500g Rib Eye, Grass Fed	\$52. ⁰⁰
<i>All Served w. Chips, Mixed Leaves & Pepper or Bearnaise Sauce</i>	

DESSERTS

Chocolate Pave w. Honeycomb and Milk Caramel.....	\$12. ⁰⁰
Strawberries & Cream w. Vanilla and Mint.....	\$12. ⁰⁰
3 Cheeses w. Red Current Jelly, Apple & Crackers.....	\$30. ⁰⁰

WINE

Glass / Bottle

Fizz

Range Life 'Sparkle Hard', <i>Prosecco, King Valley</i>	10/48
Jo Landron 'Atmospheres', <i>Sparkling, Muscadet</i>	65
Tattinger Brut Reserve, <i>Champagne, France</i>	115

White

All Saints, <i>Moscato, Wahgunyah</i>	11/45
Save Our Souls, <i>Chardonnay, Yarra Valley</i>	12/58
Riesling Freak No.3, <i>Riesling, Clare Valley</i>	12/52
Lucky Cat, <i>Pinot Gris, King Valley</i>	12/52
Totara, <i>Sauvignon Blanc, Marlborough</i>	12/52
Motley Cru, <i>Pinot Grigio, King Valley</i>	40
Blind Corner, <i>Sauvignon Blanc Blend, Quindalup</i>	48
Two Tonne 'TMV', <i>Riesling, Tamar Valley</i>	62
Mount Macleod, <i>Gruner Veltliner, Gippsland</i>	49
Quealy 'Turbul', <i>Friulano, Mornington Peninsula</i>	58
Adelina 'Polish Hill River', <i>Riesling, Clare Valley</i>	56

Rose

Jules, <i>Dry Rosé, Provence, France</i>	12/52
--	-------

Red

Caledonia 'Australis', <i>Pinot Noir, Gippsland</i>	12/52
Poggio Toscana, <i>Sangiovese, Tuscany</i>	10/45
Leon Perdigal, <i>Shiraz/Grenache/Mouvedre, Rhone Valley</i>	10/45
Danger, <i>Shiraz, McLaren Vale</i>	11/50
Young Blood 'Tomfoolery', <i>Shiraz, Barossa</i>	50
Hochkirch, <i>Syrah, Henty</i>	65
Murdoch Hill 'Sulky Rouge', <i>Red Blend, Adelaide Hills</i>	55
Ravensworth, <i>Nebbiolo, Murrumbateman NSW</i>	65
Ghost Rock 'Supernatural', <i>Pinot Noir, Tasmania</i>	59
Pierre-Marie Chermette, <i>Beaujolais, Saint-Verand, France</i>	60
Babo, <i>Nero d'Avola, Sicily</i>	46
Meadowbank, <i>Gamay, Tasmania</i>	75
Laughing Jack 'Moppa Hill Block 6', <i>Shiraz, Barossa</i>	72
Domaine de Courbissac 'Les Traverses Rouge', <i>Red Blend, Minervois</i>	65
Cullen, <i>Cab Sav/Merlot, Margaret River</i>	58
Craiglee Eadie, <i>Shiraz</i>	79
Giant Steps, <i>Pinot Noir, Yarra Valley</i>	48
Heathcote Syrah No.2, <i>Syrah, Colbinabbin</i>	55

STUBBIES & TINS

Victorian Bitter, <i>Lager</i>	\$10.00
Hawke's Patio Pale, <i>Pale Ale</i>	\$10.00
Tecate, <i>Mexican Lager</i>	\$10.00
Cascade Premium Light, <i>Lager</i>	\$8.00
Matsos, <i>Ginger Beer</i>	\$8.00
Monteith's, <i>Pear Cider</i>	\$10.00
Abbotsford, <i>'Invalid Stout'</i>	\$8.00
Sierra Nevada 'Torpedo', <i>Extra IPA (7.2%)</i>	\$8.00
XXXX Long Neck, <i>Lager</i>	\$15.00
Melbourne Bitter Long Neck, <i>Lager</i>	\$15.00
Sapporo (650ml), <i>Lager</i>	\$18.00
Coopers Green Long Neck, <i>Pale Ale</i>	\$15.00
Guinness Long Neck, <i>Stout</i>	\$15.00

COCKTAILS on TAP

Mojito	\$16/\$45
Mai Tai	\$16/\$45
Long Island Iced Tea	\$16/\$45

FROZEN MARGIES

Watermelon Smash	\$15
Traditional Lemon	\$15



Bookings and Functions:

E: hello@bridgehotelwerribee.com.au

T: (03) 9742 2895

Follow The Bridge:

@bridgehotelwerribee

BEERS on TAP

Pot / Pint / Jug

Carlton Draught, *Lager*
\$5.50 / \$11.00 / \$20.00

Moon Dog, *Pale Ale*
\$6.00 / \$12.00 / \$22.00

Napoleone, *Cider*
\$6.00 / \$12.00 / \$22.00

Moon Dog, *Tropical Seltzer*
\$6.50 / \$12.00 / \$22.00

Wolf of the Willows, *XPA*
\$6.00 / \$12.00 / \$22.00

Stomping Ground, *Lager*
\$6.00 / \$12.00 / \$22.00

XXXX, *Mid Lager*
\$6 / \$12.00 / \$22.00

Stomping Ground, *Watermelon
Smash Sour*
\$6.00 / \$12.00 / \$22.00

Bodriggy, *Pilsner*
\$6 / \$12.00 / \$22.00

Furphy, *Ale*
\$6.00 / \$12.00 / \$22.00

Please Sign In:

1. Open your camera app
2. Tap the pop up
3. Enter you details

