

SNACKS & STARTERS

Oysters, Natural	\$4. ⁰⁰ ea
Half / Dozen	\$20. ⁰⁰ / \$38. ⁰⁰
Hummus & Capsicum Salsa w. Grilled Turkish Bread.....	\$9. ⁰⁰
Potato Cakes w. Aioli and Chilli Salt (3 pieces).....	\$9. ⁰⁰
Fried Calamari w. Tomatillo and Mint Sauce.....	\$16. ⁰⁰
Grilled Tiger Prawns w. Chimichurri, Almond and Watercress.....	\$16. ⁰⁰
Pork & Sage Sausage Rolls w. BBQ Sauce	\$16. ⁰⁰
Lamb Kofta w. Labna, Red Onion and Parsley (4 pieces).....	\$14. ⁰⁰
Portobello Mushrooms on Toast w. Taleggio and Tarragon	\$12. ⁰⁰
Falafel w. Garlic Yoghurt and Pickled Chilli (4 pieces).....	\$12. ⁰⁰

The Bridge Specials

Parma Tuesday **\$18.⁰⁰**
 Serving All Day!

Steak Night **\$20.⁰⁰**
 Every Thursday From 4pm.

Sunday Roast **\$25.⁰⁰**
 Serving All Day!

Deli Platter

Chicken Terrine, Cured Meats,
 Cheddar, Olives, Piccalilli & Hummus
 Served w. Turkish Bread (Serves 2)

\$28.⁰⁰

COUNTER MEALS

Beer Battered Fish w. Chips Tartare Sauce and Iceberg Salad.....	\$23. ⁰⁰
Bangers & Mash w. Braised Red Cabbage and Mustard.....	\$24. ⁰⁰
Steak Sandwich w. Chips Cheese, Lettuce, Tomato Chutney and Mustard.	\$21. ⁰⁰
Classic Cheese Burger w. Chips Dill Pickles, Onion, Tomato Sauce, American Mustard.....	\$24. ⁰⁰
Chicken Schnitty w. Chips Slaw and Gravy	\$25. ⁰⁰

SALADS & SIDES

Greek Salad	\$9. ⁰⁰
Grilled Zucchini w. Ricotta and Mint.....	\$10. ⁰⁰
Chat Potatoes w. Cafe Butter	\$10. ⁰⁰
Grilled Broccolini w. Almond and Chilli	\$10. ⁰⁰
Chips w. Aioli	\$9. ⁰⁰

MAINS

Braised Lamb Shoulder w. Semolina Dumplings	\$34. ⁰⁰
Pan Roasted Barramundi w. Grilled Leeks and White Beans	\$34. ⁰⁰
Beetroot Risotto w. Roasted Walnuts and Creme Fraiche	\$25. ⁰⁰
Half Chook w. Kipfler Potatoes, Slaw and Gravy.....	\$25. ⁰⁰
Spaghetti Marinara w. Prawns, Mussels, Calamari and Pippies.....	\$31. ⁰⁰
Roasted Cauliflower w. Grain Salad w. Labna and Almonds.....	\$24. ⁰⁰

STEAKS

250g Sirloin, Grain Fed	\$28. ⁰⁰
300g Rump, Grain Fed.....	\$34. ⁰⁰
350g Scotch, Grain Fed	\$45. ⁰⁰
600g Rib Eye, Grass Fed.....	\$60. ⁰⁰
All Served w. Chips, Mixed Leaves and Pepper or Bearnaise Sauce	

DESSERTS

Chocolate Parfait w. Honeycomb and Milk Caramel	\$12. ⁰⁰
Apple & Rhubarb Crumble w. Walnuts and Vanilla Ice Cream.....	\$12. 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
Toolangi, <i>Chardonnay, Macedon</i>	12/52
Riesling Freak No.3, <i>Riesling, Clare Valley</i>	12/52
Motley Cru, <i>Pinot Grigio, King Valley</i>	10/42
Totara, <i>Sauvignon Blanc, Marlborough</i>	12/52
The Other Wine Co., <i>Pinot Gris, Adelaide Hills</i>	56
Vino Atletico, <i>Chardonnay, Macedon Ranges</i>	58
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
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Red

Caledonia 'Australis', <i>Pinot Noir, Gippsland</i>	12/52
Mountadam, <i>Cab/Sav, Barossa</i>	10/45
Leon Perdigal, <i>Shiraz/Grenache/Mouvedre, Rhone Valley</i>	12/52
Two Cells, <i>Shiraz, Beechworth</i>	13/58
Spinifex, <i>Syrah, Barossa Valley</i>	55
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
Griottes, <i>Beaujolais, France</i>	58
Babo, <i>Nero D'Avola, Sicily</i>	46
Meadowbank, <i>Gamay, Tasmania</i>	75
Bannockburn '1314 A.D', <i>Pinot Noir, Bannockburn</i>	59
Domaine de Courbissac 'Les Traverses Rouge', <i>Red Blend, Minervois</i>	65
Voyager Estate, <i>Cab/Merlot, Margaret River</i>	48
Craiglee Eadie, <i>Shiraz, Sunbury</i>	79
Giant Steps, <i>Pinot Noir, Yarra Valley</i>	65
Heathcote Syrah No.2, <i>Syrah, Colbinabbin</i>	55

BRIDGE COCKTAILS**CLASSIC COCKTAILS**

Passionfruit Caprioska	18/45
<i>Vodka, Passionfruit, Lime Juice</i>	
Blue Lagoon	18/45
<i>White & Dark Rum, Blue Caracao, topped w. Orange & Pineapple Juice</i>	
Espresso Martini	18
<i>Vodka, Kahlua, Espresso</i>	
Clover Club	18
<i>Gin, Raspberry Purée, Lime Juice</i>	
Japanese Slipper.....	18
<i>Midori, Cointreau, Lemon Juice</i>	
Pina Colada	18
<i>White & Dark Rum, Coconut, Pineapple Juice, Bitters</i>	
White Russian.....	18
<i>Vodka, Kahlua, Cream</i>	
Amaretto Sour	18
<i>Disaronno, Lemon Juice, Bitters</i>	
Classic Margarita	18
<i>Reposado Tequila, Lime & Lemon Juice, Cointreau</i>	
Westside	18
<i>Gin, Lime Juice, Fresh Mint</i>	

COCKTAILS on TAP

Mojito	16/45
<i>White Rum, Mint, Lime Juice</i>	
Bramble	16/45
<i>Gin, Lemon Juice, Blackcurrent Liqueur</i>	
Long Island Iced Tea	18/45
<i>Vodka, Gin, White Rum, Tequila, Cointreau, Lemon Juice, Topped with Coke</i>	

BEERS on TAP*Pot / Pint / Jug*

Carlton Draught, <i>Lager</i> 5. ⁰⁰ / 11. ⁰⁰ / 20. ⁰⁰
Moon Dog, <i>Pale Ale</i> 6. ⁰⁰ / 12. ⁰⁰ / 22. ⁰⁰
Napoleone, <i>Cider</i> 6. ⁰⁰ / 12. ⁰⁰ / 22. ⁰⁰
Moon Dog, <i>Tropical Seltzer</i> 6. ⁰⁰ / 12. ⁰⁰ / 22. ⁰⁰
Wolf of the Willows, <i>XPA</i> 6. ⁰⁰ / 12. ⁰⁰ / 22. ⁰⁰
Stomping Ground, <i>Lager</i> 6. ⁰⁰ / 12. ⁰⁰ / 22. ⁰⁰
Leishman, <i>Lager (3.5%)</i> 6 / 12/ 22. ⁰⁰
Bodriggy, 'Cosmic Microwave' <i>NEIPA (6.2%)</i> 7. ⁰⁰ / 13. ⁰⁰ / 25. ⁰⁰
Bodriggy, <i>Pilsner</i> 6. ⁰⁰ / 12. ⁰⁰ / 22. ⁰⁰
Furphy, <i>Ale</i> 6. ⁰⁰ / 12. ⁰⁰ / 22. ⁰⁰

Happy Hour

\$4⁰⁰ POTS **\$8⁰⁰ PINTS** **2 FOR 1 TAP COCKTAILS**

EVERY WEEKDAY! 4PM - 6PM!** Excludes Public Holidays*