

Monday to Thursday: 12pm – 11pm
Friday & Saturday: 12pm – 1am
Sunday: 12pm – 11pm

BRIDGE HOTEL

Tel. (03) 9742 2895
hello@bridgehotelwerribee.com.au
www.bridgehotelwerribee.com.au

SNACKS & STARTERS

Garlic Bread	\$9.00
Hummus & Capsicum Salsa w. <i>Grilled Turkish Bread</i>	\$9.00
Potato Cakes w. <i>Aioli and Chillli Salt (3 pieces)</i>	\$9.00
Fried Calamari w. <i>Tomatillo and Mint Sauce</i>	\$16.00
Grilled Tiger Prawns w. <i>Chimichurri, Almond and Watercress</i>	\$16.00
Falafel w. <i>Garlic Yoghurt and Pickled Chillli (4 pieces)</i>	\$12.00

The Bridge Specials

Parma Tuesday **\$18.00**

Serving All Day!

Chicken Parma w. Chips & Salad.

Steak Night **\$20.00**

Every Thursday From 4pm!

250g Sirloin w. Chips, Salad & Choice of Sauce.

Sunday Roast **\$25.00**

Serving All Day!

With all the trimmings.

Deli Platter

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

\$28.00

COUNTER MEALS

Served with chips

Beer Battered Fish w.
Tartare Sauce and Iceberg Salad..... \$23.00

Pulled Pork Burger w.
Iceburg, Pickles and Hot Sauce \$24.00

Classic Cheese Burger w.
*Dill Pickles, Onion, Tomato Sauce,
American Mustard*..... \$24.00

Chicken Schnitty w.
Slaw and Gravy \$25.00

Bridge Parma w.
Garden Salad.....\$27.00

SALADS & SIDES

Honey Roast Carrots w. <i>Seeded Mustard</i>	\$10.00
Mash w. <i>Gravy</i>	\$10.00
Grilled Broccolini w. <i>Almond and Chillli</i>	\$10.00
Chips w. <i>Aioli</i>	\$10.00

MAINS

Braised Lamb Shoulder w. <i>Semolina Dumplings</i>	\$34.00
Beetroot Risotto w. <i>Roasted Walnuts and Creme Fraiche</i>	\$25.00
Potato Gnocchi w. <i>Beef and Pork Bolognese Sauce</i>	\$30.00
Mushroom Fettuccine w. <i>Swiss Browns, Porcini and Parmesan</i>	\$26.00
Bangers & Mash w. <i>Braised Red Cabbage and Mustard</i>	\$24.00

STEAKS

250g Sirloin, <i>Grain Fed</i>	\$28.00
300g Rump, <i>Grain Fed</i>	\$34.00
400g Scotch, <i>Grain Fed</i>	\$48.00
<i>All Served w. Chips, Mixed Leaves and Pepper or Bearnaise Sauce</i>	

DESSERTS

Chocolate Parfait w. <i>Honeycomb and Milk Caramel</i>	\$12.00
Apple & Rhubarb Crumble w. <i>Walnuts and Vanilla Ice Cream</i>	\$12.00
Sticky Date Pudding w. <i>Brandy and Custard</i>	\$12.00

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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

Le Petit G, <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
Les Griottes, <i>Beaujolais, France</i>	13/58
Stonehouse, <i>Shiraz, Barossa Valley</i>	12/52
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
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
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>	
Old Fashioned	18
<i>With either Rye or Bourbon</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, Blackcurrant 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
Four Pines, <i>Pacific Ale (3.5%)</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
Guinness, <i>Stout</i> 7. ⁰⁰ / 13. ⁰⁰ / 25. ⁰⁰
Bodriggy, 'Cosmic Microwave' <i>NEIPA (6.2%)</i> 7. ⁰⁰ / 13. ⁰⁰ / 25. ⁰⁰
Leishman, <i>Lager (3.5%)</i> 6. ⁰⁰ / 12. ⁰⁰ / 22. ⁰⁰
Furphy, <i>Ale</i> 6. ⁰⁰ / 12. ⁰⁰ / 22. ⁰⁰

