

STARTERS & SHARES

Soup of the day with crusty bread **10**

Salt and pepper calamari with lime & roasted garlic aioli w. garden salad **25**

Garlic cob baked to order garlic cob loaf served w. spiced tomato relish (v) **13**

Saganaki cheese w. lemon **18**

Oysters

Natural - chilled pacific oysters w. lemon & cocktail sauce **24/48**

Mambo – chilled w. salmon gravlax, sour cream & dill **27/54**

Kilpatrick - grilled w. bacon & Worcestershire **27/54**

Port Phillip mussels poached w. fresh chilli, ale, cracked black pepper & Napoli, served w. crusty bread **40**

Seafood plate salmon gravlax, battered tiger prawns, grilled flake fillet, chilled pacific oysters, Australian king prawns, salt & pepper calamari served w. crisp salad, chips & house made dipping sauces **60**

Bridge tasting plate lamb fillet, salt & pepper calamari, camembert, prosciutto, Greek salad, olives, marinated eggplant, fetta, tzatziki, grissini & crusty bread **60**

SALADS

Caesar crisp cos lettuce, shaved grana padano, honey roasted bacon, croutons w. our house made dressing topped with poached egg & anchovies (optional) **23**

Add grilled marinated chicken **28**

Add salmon gravlax **29**

Add chilled Australian king prawns **33**

Greek lamb marinated lamb fillets w. warm pita, feta, capsicum, Spanish onion, cucumber, olives & tzatziki, drizzled w. roasted garlic aioli & balsamic reduction **36**

Thai beef tender marinated strip-loin pieces w. salad mix, cucumber, fresh chilli, coriander, capsicum, cherry tomato, carrot & red onion tossed in a sweet Thai reduction **30**

Roasted pumpkin and pine nut roquette, baby spinach, Danish feta tossed with oven roasted cherry tomatoes, pine nuts & pumpkin (v) **28**

SIDES

Seasonal vegetables **6**

Garden salad **6**

Buttery pan-tossed greens **8**

Bowl of chips with tomato sauce & gravy **8**

Garlic chats **8**

Potato wedges with sour cream & sweet chilli **14**

All prices include GST - 10% Surcharge on Public Holidays

FROM THE PAN

Chefs mess chicken, chorizo, bacon, mixed wild mushrooms, semi-dried tomatoes & baby spinach in a creamy white wine reduction with potato gnocchi & shaved grana padano **38**

Bridge marinara prawns, scallops, calamari, clams, mussels & flake tossed in virgin olive oil w. spring onions, spinach, cherry tomatoes, roasted garlic & spaghetti **46**
Napoli base on request

Prawn and lobster ravioli fresh prawn & lobster filled ravioli in a creamy white wine & chive reduction w. prawn cutlets, topped w. grana padano **38**

Vegetable fettuccini roasted red peppers, cherry tomatoes, mushrooms, pumpkin, red onion, spinach, roasted eggplant and chives tossed in virgin olive oil topped with crumbled feta (v) **28** **Add chicken or Add chorizo** **31**

Prawn and chorizo risotto prawns, chorizo, red onion, baby tomatoes & basil w. Napoli and arborio **36**

SEAFOOD

Barramundi grilled barramundi fillets served on chats & greens topped w. hollandaise **36**

Flake fillets beer battered flake fillets served w. chips, salad & tartare **37**

Atlantic salmon fillet fresh salmon fillet lightly grilled served on a creamy baby spinach and semi-dried tomato risotto **38**

Salt and pepper calamari w. lime & roasted garlic aioli, served w. chips & salad **36**

Scallops pan fried scallops w. pink pepper corns, & sambal in a light white wine & cream reduction served w. jasmine rice & salad **38**

Seafood platter for two Oysters Kilpatrick, scallops, garlic prawns, moreton bay bugs, mussels, calamari & king prawns with chips & Mediterranean garden salad **170**

MAINS

Chicken parmigiana lightly crumbed chicken breast topped w. virginian ham, Napoli, & melted cheeses served w. chips & salad **30**

Chicken schnitzel lightly crumbed chicken breast w. chips, salad, gravy & lemon **28**

Roast of the day served with seasonal vegetables. **28**

Please see chefs' specials boards for daily roast

Chicken scallopini pan fried chicken tenderloins in a creamy white wine sauce w. baby spinach & semi-dried tomatoes, on potato rosti **38**

Curry of the day traditional curry served with jasmine rice and mini naans, **28**

please see chefs specials board for daily curry

Porterhouse 250g 100 day grain fed Darling Downs YG strip loin **40**

Scotch fillet 350 Gippsland grass fed marble score 4 plus Angus beef **60**

Adds, these can be added onto any main meal

Creamy garlic prawns (3) **10** **Salt and pepper calamari** **8** **King prawns and hollandaise** (2) **12**