

## **BISTRO, BAR AND DECK**

**WELCOME TO THE BISTRO BAR AND DECK!**

**PLEASE ASK YOUR WAITER ABOUT OUR DAILY CHEFS  
SUGGESTIONS.**

**DON'T FORGET TO CHECK OUT THE COCKTAIL OF THE MONTH,  
AND OUR MONTHLY WINE SPECIAL.**

### **STARTERS & SHARES**

**Soup of the day** served with crusty bread (if LG ask your waiter) **13**

Please see chefs suggestions board for daily soup

**Salt & pepper calamari**

served with slow-roasted garlic aioli & salad greens (LG) **26**

**Garlic cob loaf** freshly baked & served with spiced tomato relish (v) **16**

**Add** cheese & bacon **20**

**Saganaki cheese** served with mixed olives & fresh lemon (LG) **18**

**Oysters**

**Natural** - chilled pacific oysters with lemon & cocktail sauce (LG) **26/52**

**Kilpatrick** - grilled with bacon & Worcestershire sauce (LG) **29/58**

**Baked camembert** roasted camembert cheese, fresh garlic, thyme, olive oil, honey & crusty bread (LG available on request) **28**

**Spicy fried prawns** chilli-spiced prawn cutlets on slaw, served with aioli (LG) **28**

**Cajun hotpot** mussels, clams, prawns & crab in a Cajun-spiced tomato broth with chats, corn & crusty bread (LG available on request) **50**

**Seafood plate** battered tiger prawns, grilled John Dory fillet, chilled pacific oysters, Australian king prawns, salt & pepper calamari, served with crisp salad, chips & house-made dipping sauces (LG available on request) **68**

**Bridge tasting plate** lamb fillet, spicy fried prawns, camembert, prosciutto, Greek salad, olives, chargrilled eggplant, feta, tzatziki, grissini & crusty bread (LG available on request) **68**

# THE BRIDGE HOTEL

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M O R D I A L L O C

## BISTRO, BAR AND DECK

### SALADS

**Caesar** crisp cos lettuce, shaved Grana Padano, honey roasted bacon, croutons with house-made dressing, topped with poached egg & anchovies (optional) **26**

**Add** grilled marinated chicken **31**

**Add** chilled Australian king prawns **37**

**Greek lamb** marinated lamb fillets served with warm pita, feta, capsicum, Spanish onion, cucumber, olives & tzatziki, drizzled with roasted garlic aioli & balsamic reduction (LG available on request) **40**

**Thai beef** tender marinated striploin pieces, mixed salad, cucumber, fresh chilli, coriander, capsicum, cherry tomato, carrot & red onion, tossed in a sweet Thai reduction **33**

**Warm beetroot salad** warm root vegetables tossed with rocket, feta, baby spinach & cashews (LG) **34**

**Add** grilled chicken (LG) **40**

**Add** marinated lamb fillet (LG) **48**

### VEGETARIAN

**Pumpkin & pine nut risotto** arborio rice, roasted pumpkin, pine nut & baby spinach in a creamy white wine reduction, topped with Grana Padano (LG) **30**

**Roasted vegetable fettuccini** roasted red pepper, cherry tomato, mushroom, pumpkin, red onion, spinach, roasted eggplant & chives tossed in virgin olive oil & topped with crumbled feta **30**

**Goats cheese ravioli** fresh ravioli filled with goats cheese & pine nuts tossed with olive oil, basil, red onion & chili **37**

**Mushroom Burger** oven-roasted field mushrooms, tomato, pickles, cheese, red onion & aioli on a milk bun, served with fries  
(GF bun available upon request) **32**

**Vegetable curry** served with jasmine rice & bread (LG available on request) **32**

Please see chef's suggestions board for daily curry

# THE BRIDGE HOTEL

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## BISTRO, BAR AND DECK

### FROM THE PAN

**Chef's mess** chicken, chorizo, bacon, mixed wild mushrooms, semi-dried tomatoes & baby spinach in a creamy white wine reduction with potato gnocchi & shaved Grana Padano **41**

**Bridge marinara** prawns, scallops, calamari, clams, mussels & flake tossed in virgin olive oil with spring onions, spinach, cherry tomatoes, roasted garlic & spaghetti, topped with shaved Grana Padano **50**

- Napoli base on request -

**Goats cheese ravioli** fresh ravioli filled with goats cheese & pine nuts tossed with olive oil, basil, red onion & chili **37**

**Add** chicken or chorizo **40**

**Chicken & mushroom risotto** creamy arborio rice, tender chicken pieces, mixed wild mushrooms & baby spinach, topped with shaved Grana Padano (LG) **35**

### SEAFOOD

**Barramundi** grilled barramundi fillets served on chats & greens, topped with hollandaise (LG) **39**

**John Dory fillets** fried or lightly grilled fillets seasoned with lemon pepper, served with chips, salad & house-made tartare (LG) **38**

**Salt & pepper calamari** with lime & roasted garlic aioli, served with chips & salad (LG) **38**

**Scallops** pan fried scallops with pink peppercorns & spicy sambal in a light white wine & cream reduction served with jasmine rice & salad (LG) **41**

**Garlic prawns** pan-fried prawn cutlets in a slow roasted garlic & cream reduction served with jasmine rice & salad (LG) **41**

**Cajun hotpot** mussels, clams, prawns & crab in a Cajun-spiced tomato broth with chats, corn & crusty bread (LG available on request) **50**

**Seafood platter for two** Kilpatrick oysters, scallops, garlic prawns, grilled John Dory fillets, salt & pepper calamari, Moreton Bay bugs, New Zealand green lip mussels & king prawns, with chips & Mediterranean garden salad **185**

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## BISTRO, BAR AND DECK

### MAINS

**Chicken parmigiana** lightly crumbed chicken breast topped with Virginian ham, Napoli & melted cheeses, served with chips & salad **33**

**Chicken schnitzel** lightly crumbed chicken breast with chips, salad, gravy & a lemon wedge **30**

**Roast of the day** served with seasonal vegetables & gravy (LG) **31**

Please see chefs suggestions board for daily roast

**Chicken scallopini** pan-fried chicken tenderloins, baby spinach & semi-dried tomatoes in a creamy white wine sauce, served on a potato rosti (LG) **42**

**Beef brisket burger** 2 minced brisket patties, double American cheese, bacon, pickles, lettuce, tomato & dijonaise on a milk bun served with fries (GF bun available upon request +3) **36**

**Curry of the day** curry served with jasmine rice & bread (LG available on request) Please see chefs suggestions board for daily curry **30**

**Lamb rump** Tuscan-spiced lamb rump served on creamy potato mash, greens & rosemary-infused demi glace (LG) **39**

**Porterhouse 300g** grass-fed YG striploin cooked to your liking (LG) **42**

**Eye fillet 2x 100g** eye fillet medallions served on rosti "chips", with greens & red wine jus (LG) **52**

**Sauces:** gravy (LG), red wine jus (LG), mushroom sauce (LG), pepper sauce (LG) or garlic butter

**Sides:** chips & salad/vegetables & chips/seasonal vegetables & chats

**Adds** - can be added onto any main meal -

Creamy garlic prawns (3) (LG) **12**

Salt & pepper calamari (LG) **8**

### SIDES

Seasonal vegetables (LG) **9**

Garden salad (LG) **8**

Buttery pan-tossed greens (LG) **10**

Bowl of chips with tomato sauce & gravy (LG) **9**

Garlic chats (LG) **10**

Creamy mashed potato (LG) **8**

Potato wedges with sour cream & sweet chilli **17**

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## BISTRO, BAR AND DECK

### SENIORS MENU - MONDAY - FRIDAY 12PM-3PM

NOT AVAILABLE ON PUBLIC HOLIDAYS

**Roast of the day** served with seasonal vegetables & gravy (LG) **22**

Please see chefs suggestions board for daily roast

**Fish & chips** fried or grilled John Dory fillets served with chips, salad & house-made tartare sauce **22**

**Thai beef salad** tender marinated striploin pieces, served with salad mix, cucumber, fresh chili, coriander, capsicum, cherry tomatoes, carrot & red onion, tossed in a sweet Thai reduction **22**

**Salt & pepper calamari** served with lime & roasted garlic aioli, chips & salad (LG) **22**

**Chicken parmigiana or schnitzel** served with chips & salad or vegetables **22**

**Vegetable fettuccini** roasted red pepper, cherry tomato, mushroom, pumpkin, red onion, spinach, roasted eggplant & chives tossed in virgin olive oil & topped with crumbled feta (v) **22**

**Curry of the day** served with jasmine rice & bread (LG available on request) **22**

Please see chefs suggestions board for daily curry

**Brisket cheeseburger** brisket patty, cheese lettuce, tomato & dijonaise on a milk bun, served with fries (GF bun available upon request +3) **22**

**Add** soup of the day **5**

**Add** dessert (choose from our daily cakes display) **6**

### KIDS MENU - 12 YEARS AND UNDER

**Fish & chips** battered or grilled John Dory fillet, served with chips & salad **15**

**Chicken parmigiana or schnitzel** served with chips & salad **15**

**Chicken nuggets** served with chips & salad **15**

**Cheeseburger** milk bun with a beef patty, cheese, tomato sauce & fries **15**

**Salt & pepper calamari** served with chips & salad (LG) **15**

**Roast of the day** served with chips or vegetables (LG) **15**

**Fettuccini & Napoli** topped with parmesan cheese **15**

**Bowl of ice-cream** with your choice of topping **5.5**

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## BISTRO, BAR AND DECK

### DESSERTS 14.5

**Classic Vanilla Bean Crème Brûlée** served with berries & double cream

**House-made Tuscan Chocolate Mousse** served with berries & double cream

**Macadamia Chocolate Fudge Brownie** served with berries & double cream

**Warm Sticky Date Pudding** served with toffee sauce, berries & double cream

**Daily Cakes** served with fresh berries, cream & coulis - see our display case

### COFFEE & TEA

Short black, long black, cappuccino, short/long macchiato, flat white, latte, mocha **4.5**

Chai latte, hot chocolate **4.7**

Soy, almond, lactose-free milk, mug, decaf, or extra shot of espresso **add .60c**

Pot of English breakfast, French earl grey, peppermint, chai, lemongrass & ginger, green sencha **5.5**

**Affogato** vanilla ice cream with a double shot of espresso, served with your favourite liqueur **15.5**

**Virgin Affogato 9.9**

#### Liqueur coffee 13.5

Irish - Jamesons Irish Whiskey

Irish Caramel - Butterscotch & Baileys

Jamaican - Tia Maria

Mexican - Kahlua

Roman - Vanilla Galliano

Royale - Cognac

Italian - Frangelico

#### Liqueur hot chocolate 13.5

Coconut rum - Malibu

Hazelnut - Frangelico

Choc mint - Peppermint Liqueur

#### Fortified wines

Penfolds grandfather rare tawny port **13**

Galway pipe fine old tawny port **7**

McWilliams hanwood muscat **8**

Brown Brothers tawny port **8**

Penfolds club port **7**

Courvoisier V.S. **12.9**

Courvoisier V.S.O.P. **13.9**

#### Dessert cocktails 21

After dinner mint - vanilla ice cream blended with white chocolate, Vodka & Peppermint Liqueur

Cookies & cream - vanilla ice cream blended with chocolate & Butterscotch Liqueur

Toblerone - vanilla ice cream blended with Frangelico, Baileys & Tia Maria with chocolate buttons

Baileys espresso martini - Baileys, Vodka & espresso