

## **BISTRO, BAR AND DECK**

The Bridge Hotel kindly request that patrons with food allergies or other dietary requirements inform staff at the time of ordering.

(LG) = Low gluten. Our chefs use gluten free ingredients to prepare these foods, however there may be traces of gluten present in the kitchen where food is prepared. These products may not be suitable for a coeliac.

(V) = Vegetarian | (VO) = Vegan optional

### **STARTERS & SHARES**

**Garlic & cheese foccacia** (V) **15**

**Salt & pepper calamari** flash fried, with slow-roasted garlic aioli & salad greens (LG) **28**

**Garlic cob loaf** oven-fresh cob loaf filled with parsley garlic butter (V) **18**

**Add** cheese & bacon **21**

**Mushrooms** Mushroom cups with feta, pinenuts & thyme, lightly crumbed on romesco sauce (V) **24**

**Prawns & halloumi** Australian king prawns chargrilled with confit chilli & garlic butter on grilled halloumi (LG) **30**

#### **Oysters**

**Natural** chilled Pacific oysters, fresh daily (LG) **29/56**

**Kilpatrick** bacon, BBQ & Worcestershire sauce (LG) **33/65**

**Tomato bruschetta** tomatoes, red onion, basil, toasted ciabatta, balsamic reduction (V/VO) **28**

**Grazing plate** olives, dip, cheese, cured meats, tomato, roasted vegetables, ciabatta **42**

**Seafood sampler** king prawns, oysters, calamari, battered prawns, fish (see board), smoked salmon, chips, salad, dipping sauces **65**

## **BISTRO, BAR AND DECK**

### **MAINS**

**Caesar salad** cos lettuce, Grana Padano, honey-roasted bacon, croutons, housemade dressing, poached egg & white anchovies (optional) **29**

**with chicken 34**

**with smoked salmon 34**

**Thai beef salad** marinated porterhouse, salad greens, cucumber, peppers, tomatoes, carrot, red onion, crushed peanuts, fresh chilli, coriander, buckwheat noodles & hot sauce (VO) **36**

**Pumpkin & pine nut risotto** arborio rice, roasted pumpkin, pine nuts, baby spinach, creamy reduction, Grana Padano (LG/VO) **34**

**Roasted vegetable risotto** peppers, tomatoes, mushroom, pumpkin, eggplant, zucchini, baby spinach, vegetable stock, crumbled feta (VO) **35**

**Tomato pappardelle** roasted tomato salsa, olives, olive oil (V) **33**

**Marinara pappardelle** prawns, scallops, calamari, mussels, clams, fish, baby spinach, cherry tomatoes, roasted garlic, olive oil **50**

**Prawn & lobster ravioli** fresh lobster & prawn ravioli, prawn cutlets, creamy chive reduction, Grana Padano **49**

**Curry of the day** see chefs suggestions board, served with jasmine rice, grilled pita bread **35**

**Barramundi** creamy potato mash, grilled BBQ salsa, broccolini (LG) **40**

**Salt & pepper calamari** flash fried, chips, salad & aioli (LG) **39**

**Bridge seafood platter for two** Kilpatrick oysters, scallops, garlic prawns, fish of the day, salt & pepper calamari, Moreton Bay bugs, mussels, Australian king prawns, chips & salad (LG upon request) **190**

**Scallop & prawn medley** scallops, prawns, chilli & cream reduction, jasmine rice, salad (LG) **49**

# THE BRIDGE HOTEL

M O R D I A L L O C

## BISTRO, BAR AND DECK

### MAINS

**Chicken parmigiana** housemade schnitzel, Napoli, ham, cheese, chips, salad **37**

**Chicken schnitzel** housemade schnitzel, lemon, gravy, chips, salad **34**

**BBQ bacon parmigiana** housemade schnitzel, chipotle BBQ sauce, bacon, cheese chips, salad **38**

**Roast of the day** see chefs suggestions board (LG) **33**

**Eye fillet** 2 x 150g Oakdale black angus eye fillet medallions, chips, salad, choice of sauce (LG) **53**

**Tomahawk** 1kg Oakdale black angus tomahawk steak, baked potatoes, slaw, choice of sauces (LG) **130**

**Add** Moreton Bay bug, creamy garlic reduction **18**

**Rump** 600g Oakdale black angus rump steak, Tennessee smokehouse rub, baked potato, coleslaw, choice of sauce (LG) **50**

**Mixed grill** 200g rump steak, chicken tenderloins, bacon, sausage, fried eggs, Bad Boy thick cut chips, salad, choice of sauce **52**

**Lamb shank** hind quarter lamb shank, red wine & tomato reduction, vegetables, creamy potato mash (LG) **44**

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

**Sides:** chips & salad | chips & vegetables | chat potatoes & vegetables | potato mash  
Bad Boy chips & salad **+\$3** | baked potato & coleslaw **+\$3**

### SIDES

Seasonal vegetables (LG) **9**

Salad (LG) **8**

Bowl of chips (LG) **10**

Bad Boy thick cut chips (LG) **14**

Creamy potato mash (LG) **9**

### ADD ONS

- can be added to any main meal -

Creamy garlic prawns (3) (LG) **13**

Salt & pepper calamari (LG) **9**

Moreton Bay bug (LG) **22**

# THE BRIDGE HOTEL

M O R D I A L L O C

## BISTRO, BAR AND DECK

### SENIORS MENU

Available Monday-Friday, lunch & dinner

- Not available on weekends or public holidays -

**- DAILY SENIORS SPECIALS ALSO AVAILABLE -**

### STARTER

**Garlic & cheese foccacia 6**

- to be ordered as a starter with a seniors main meal

### MAINS

**Roast of the day** served with seasonal vegetables & gravy (LG) **26**

Please see chefs suggestions board for daily roast

**Thai beef salad** marinated porterhouse, salad greens, cucumber, peppers, tomatoes, carrot, red onion, crushed peanuts, fresh chilli, coriander, buckwheat noodles & hot sauce (VO) **26**

**Salt & pepper calamari** flash fried, with chips, salad & aioli (LG) **26**

**Vegetable risotto** peppers, tomatoes, mushroom, pumpkin, eggplant, zucchini, baby spinach, vegetable stock, crumbled feta (VO) **26**

**Pumpkin & pinenut risotto** arborio rice, roasted pumpkin, pine nuts, baby spinach, creamy reduction, Grana Padano (LG/V/VO) **26**

**Curry of the day** with jasmine rice & bread (LG) **26**

Please see chefs suggestions board for daily curry

**Prawn & lobster ravioli** fresh lobster & prawn ravioli, semi-dried tomatoes, creamy reduction, Grana Padano **28**

**Tomato pappardelle** roasted tomato salsa, olives, olive oil (V) **26**

**Chicken parmigiana or schnitzel** with chips & salad or vegetables **26**

**Bangers & mash** sausages, potato mash, bacon & gravy **26**

**Lambs fry** served with mashed potato, bacon & gravy **26**

**Eye fillet** 150g eye fillet medallion, cooked to your liking and served with choice of sauce and sides (LG) **28**

### DESSERT

Daily cake selection served with double cream **9**

**Add** scoop of ice cream **+1**

# THE BRIDGE HOTEL

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M O R D I A L L O C

## BISTRO, BAR AND DECK

### DESSERTS

**Classic vanilla bean crème brûlée** served with double cream **20**

**Warm sticky date pudding** served with toffee sauce & double cream **18**

**Daily cakes** served with double cream **16**

Please see our display fridge for daily selection

### DESSERT COCKTAILS

**After dinner mint** - vanilla ice cream blended with white creme de cacao, vodka & peppermint liqueur **21**

**Cookies & cream** vanilla ice cream blended with chocolate & butterscotch liqueur **21**

**Toblerone** vanilla ice cream blended with frangelico, baileys, tia maria & chocolate **21**

**Baileys espresso martini** baileys, vodka & espresso **21**

### Fortified wines

Galway pipe fine old tawny port **7**

Brown Brothers tawny port **8**

Courvoisier V.S. **12.9**

### COFFEE & TEA

Short/long black, cappuccino, short/long macchiato, flat white, latte, magic, mocha **5**

Chai latte, hot chocolate **5.5**

Soy, almond, oat, lactose-free milk, mug, decaf, or extra shot of espresso **add .50c**

Pot of English breakfast, French earl grey, peppermint, chai, lemongrass & ginger, green sencha **6**

Babycino **1**

**Affogato** vanilla ice cream, double shot of espresso, your choice of liqueur **15.5**

**Virgin affogato** **9.9**

### Liqueur coffee **15.9**

Irish - Jamesons Irish whiskey

Irish Caramel - butterscotch & Baileys

Jamaican - Tia Maria

Mexican - Kahlua

Roman - Vanilla Galliano

Royale - Cognac

Italian - Frangelico

### Liqueur hot chocolate **15.9**

Coconut rum - Malibu

Hazelnut - Frangelico

Choc mint - Peppermint Liqueur