

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 focaccia (V) **16**

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**

Sticky pork ribs chipotle BBQ pork ribs with salad greens **29**

Prawns & halloumi Australian king prawns chargrilled with confit chilli & garlic butter on grilled halloumi (LG) **34**

Oysters

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

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

Hummus house made roasted hummus with grilled flatbread, olives & lemon (V) **25**

Grazing plate olives, dip, cheese, cured meats, tomato, roasted vegetables, ciabatta **44**

Seafood sampler king prawns, oysters, calamari, battered prawns, fish (see board), smoked salmon, chips, salad, dipping sauces **68**

THE BRIDGE HOTEL

M O R D I A L L O C

BISTRO, BAR AND DECK

MAINS

Caesar salad cos lettuce, Grana Padano, honey roasted bacon, croutons, housemade dressing, poached egg & white anchovies (optional) **30**

with chicken **35**

with smoked salmon **35**

Thai beef salad marinated porterhouse, salad greens, cucumber, peppers, tomatoes, carrot, red onion, crushed peanuts, fresh chilli, coriander, buckwheat noodles & hot sauce **38**

Pumpkin & pine nut risotto arborio rice, roasted pumpkin, pine nuts, baby spinach, creamy reduction, Grana Padano (LG/VO) **35**

Roasted vegetable risotto peppers, tomatoes, mushroom, pumpkin, eggplant, zucchini, baby spinach, vegetable stock, crumbled feta (VO) **36**

Marinara pappardelle prawns, scallops, calamari, mussels, clams, fish, baby spinach, cherry tomatoes, roasted garlic, olive oil **52**

Hummus, olive & tomato pappardelle semi dried tomatoes, kalamata olives, roasted garlic & hummus (V) **34**

Prawn & lobster ravioli fresh lobster & prawn filled ravioli, prawns, creamy chive reduction, Grana Padano **50**

Curry of the day see chefs suggestions board, served with jasmine rice, grilled pita bread **37**

Barramundi creamy potato mash, grilled BBQ salsa, broccolini (LG) **42**

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**

Fish of the day see chefs selections board

Scallop & prawn medley scallops, prawns, chilli & cream reduction, jasmine rice, salad (LG) **50**

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 **39**

Chicken schnitzel housemade schnitzel, lemon, gravy, chips, salad **36**

BBQ bacon parmigiana housemade schnitzel, chipotle BBQ sauce, bacon, cheese chips, salad **39**

Roast of the day see chefs suggestions board - served with vegetables & gravy (LG) **35**

Eye fillet 2 x 150g Oakdale black angus eye fillet medallions, chips, salad, choice of sauce (LG) **55**

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 **54**

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) **11**

Bad Boy thick cut chips (LG) **15**

Creamy potato mash (LG) **10**

ADD ONS

- can be added to any main meal -

Creamy garlic prawns (3) (LG) **15**

Salt & pepper calamari (LG) **10**

Moreton Bay bug (LG) **23**

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 focaccia 7

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

MAINS

Roast of the day see chefs suggestions board - served with seasonal vegetables & gravy (LG) **27**

Thai beef salad marinated porterhouse, salad greens, cucumber, peppers, tomatoes, carrot, red onion, crushed peanuts, fresh chilli, coriander, buckwheat noodles & hot sauce **27**

Salt & pepper calamari flash fried, with chips, salad & aioli (LG) **27**

Fish of the day see chefs suggestions board

Vegetable risotto peppers, tomatoes, mushroom, pumpkin, eggplant, zucchini, baby spinach, vegetable stock, crumbled feta (VO) **27**

Pumpkin & pinenut risotto arborio rice, roasted pumpkin, pine nuts, baby spinach, creamy reduction, Grana Padano (LG/V) **27**

Curry of the day see chefs selections board served with jasmine rice & bread (LG) **27**

Prawn & lobster ravioli fresh lobster & prawn filled ravioli, semi dried tomatoes, creamy reduction, Grana Padano **30**

Hummus pappardelle semi dried tomatoes, kalamata olives, roasted garlic (V) **27**

Chicken parmigiana or schnitzel with chips & salad or vegetables **27**

Bangers & mash sausages, potato mash, bacon & gravy **27**

Lambs fry served with potato mash, bacon & gravy **27**

Eye fillet 150g eye fillet medallion, cooked to your liking and served with choice of sauce and sides (LG) **30**

DESSERT

Daily cake selection served with double cream **10**

Add scoop of ice cream **+1**

THE BRIDGE HOTEL

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**

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