

THE BRIDGE HOTEL

M O R D I A L L O C

THE BRIDGE TERRACE

TAPAS

Prawn spring rolls with nuoc cham sauce (LG) 24

Sticky BBQ pork belly marinated in lime & soy sauce 24

Brisket sliders on a brioche bun with onion rings & pickles 24

Calamari lemon pepper seasoned calamari (LG) 24

Portobello mushroom arancini with goats cheese & truffle aioli (V) 24

Sichuan eggplant with chilli oil & sesame (V/VO) 24

Haloumi fries with aioli, balsamic glaze & parmesan (V/LG) 24

Taco de carne with chimichurri sauce, guacamole, pickled onion & chipotle slaw 24

Marinated mixed olives served warm with semi-dried tomatoes & feta (V/LG) 24

Spanish chorizo with olives & romesco sauce (LG) 24

Baby calzone salami, ricotta, tomato & mozzarella 24

WEEKDAY LIGHT LUNCH \$28

CHOOSE ANY TAPAS PLATE, ADD CHIPS & SALAD

Add a dessert from our daily cakes selection for only \$9

(available Mon-Fri, 11:30am-3pm | N/A on Public Holidays)

CHEF'S SELECTION TAPAS MENU

Let our team serve you the most popular tapas items from our menu
If you have any requests or dietary requirements, please let us know

-minimum 2 guests-

Selection of 4 tapas + pizza - \$52 per guest

Selection of 5 tapas + pizza - \$57 per guest

Selection of 6 tapas + pizza - \$62 per guest

(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

All prices include GST | 15% Surcharge on Public Holidays

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WOOD OVEN PIZZA

ENTREES

Garlic flatbread mozzarella, parmesan & parsley **(V) 20**

Trio of dips served with garlic flatbread **(V) 27**

Bruschetta pizza fresh Roma tomato, basil, red onion & balsamic glaze **(V) 25**

MAINS

Queen margarita tomato, buffalo mozzarella & fresh basil **(V) 28**

Calabrese tomato, hot salami, chilli, red onion & roasted capsicum **30**

Capricciosa ham, artichoke hearts, mushrooms & olives **30**

Greek lamb roasted garlic, onion, olives, feta, spinach & lemon yoghurt **34**

Prawn prosciutto tomato, chilli, roasted garlic, pesto, basil & parmesan **35**

Smoked salmon capers, rocket, red onion & lemon yoghurt **35**

Pear & walnut caramelized onion, goats cheese, rocket & balsamic glaze **(V) 29**

Calzone salami, ricotta, tomato & mozzarella **34**

Truffled mushroom buffalo mozzarella, rocket, parmesan, honey **(V) 30**

Tandoori chicken spiced potato, mango chutney & yoghurt **30**

ALTERATIONS

Gluten free pizza base + \$4

Vegan cheese + \$2

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MAINS

Haloumi & avocado salad butter lettuce, cashews, pickled fennel, edamame, baby radish, onion & champagne vinaigrette **(V/LG) 28**

Add calamari, chicken tenders, or smoked salmon + \$9

BBQ pork belly, coconut rice, broccolini, soy glaze, sesame seeds, fried shallots **39**

Twice-cooked duck with mushroom risotto, peas & truffle oil **40**

Lamb ragout pappardelle, peas & parmesan **37**

Ricotta gnocchi with gorgonzola sauce, walnuts, rocket, mushrooms **(V) 34**

Seafood chowder served with toasted sourdough **47**

Salt & pepper calamari with rocket salad, lemon aioli, tomato, cucumber & red onion **(LG) 37**

Flathead & chips beer-battered flathead served with chips, mixed leaves, lemon & tartare sauce **44**

200g eye fillet served with potato gratin, caramelized shallots & red wine jus **(LG) 55**

Wok-tossed calamari with mixed Asian vegetables, chilli sambal, sweet soy sauce & sesame **(LG optional) 36**

Singapore noodles egg noodles tossed with chicken, shrimp, pork & Asian stir-fried vegetables **34**

Seafood linguine mussels, calamari, prawns & scallops, tossed with roma tomato, olive oil, lemon & parsley **46**

SIDES

Fries with tomato sauce **11**

Steamed broccolini served with garlic butter, toasted almonds **(V/LG) 10**

Rocket & pear salad with walnuts, parmesan & balsamic glaze **(V/LG) 16**

Garden salad **(V/LG) 9**

Greek salad **(V/LG) 17**

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DESSERTS FROM THE KITCHEN

Apple cinnamon crumble with vanilla custard **16**

Chocolate brownie with chocolate sauce & ice cream **16**

Dessert calzone marshmallow, white chocolate, strawberries, berry coulis & ice cream **20**

Ice cream sundae with crumble & topping of your choice **16**

Daily cakes served with double cream, berry coulis & strawberry **15**

Please see our display fridge for daily selection

OR FINISH FROM THE BAR

Hennessy VSOP cognac served in a warm glass **16**

Affogato ice cream & espresso with your choice of liqueur **16**

Toblerone cocktail vanilla ice cream blended with Frangelico, Baileys, Tia maria & chocolate **21**

Irish coffee with Baileys Jameson whisky, whipped cream & espresso topped with Baileys **19**

Salted caramel espresso martini vanilla vodka, Baileys, creme de cacao, butterscotch & espresso **22**