

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) **12**

Salt & pepper calamari crisp flash fried squid, served with salad greens, fresh lemon & aioli (LG) **28**

Sticky pork ribs chipotle BBQ pork ribs with pickled vegetables **29**

Saganaki grilled Kefalograviera served with toasted Mittagong, sesame seeds, drizzled with honey (V) **28**

Hummus roasted hummus served with grilled flatbreads, olives & fresh lemon (V) **25**

Oysters

Natural fresh daily Pacific oysters, with lemon & salad greens (LG) **27/54**

Kilpatrick grilled with bacon, BBQ & Worcestershire sauce (LG) **30/60**

Seafood sampler Australian king prawns, natural Pacific oysters, beer battered prawns, fish fillet (see board for fish of the day), smoked salmon, chips, salad, dipping sauces (LG upon request) **68**

Grazing plate mixed Australian olives, dip, cheeses, cured meats, semi-dried tomatoes, pickled vegetables & toasted Mittagong bread **48**

Dukkah with olive oil, balsamic, salami, baked Turkish bread (VO) **32**

BISTRO, BAR AND DECK

MAINS

Caesar salad crisp cos lettuce, shaved Grana Padano, honey baked bacon, croutons, topped with poached egg & white anchovies (optional) **30**

with chicken **36**

with smoked salmon **36**

Thai beef salad salad greens, cucumber, roasted peppers, tomatoes, carrot, red onion, topped with marinated porterhouse, peanuts, crispy buckwheat noodles & hot sauce (VO) **38**

Mediterranean salad salad greens, red onion, cherry tomatoes, olives, feta cheese, artichoke hearts, roasted peppers & house dressing (LG/V) **30**

with eye fillet skewers **42**

with marinated chicken **36**

Prawn & avocado salad butter lettuce, red onion, capsicum, avocado, cashews, Australian king prawns, drizzled with a lime & pepper aioli (LG) **41**

Roasted pumpkin risotto roasted pumpkin, cashews, onion, baby spinach, bound in creamy arborio rice, topped with Grana Padano (LG/V/VO) **35**

Mushroom & baby spinach risotto medley of mixed mushrooms & baby spinach bound in a vegetable stock based arborio rice, topped with crumbled feta (optional) (VO) **35**

Spaghetti marinara prawns, scallops, calamari, fish, clams, baby spinach, cherry tomatoes, slow roasted garlic & olive oil, topped with Grana Padano **52**

Hummus spaghetti roasted hummus, semi dried tomatoes, kalamata olives, roasted garlic, topped with wild rocket & fetta (V/VO) **34**

Prawn & lobster ravioli fresh lobster & prawn-filled ravioli, with prawn cutlets, creamy white wine & chive reduction, topped with Grana Padano **50**

Curry of the day served with jasmine rice, lemon & grilled roti bread **37**

- see chef suggestions board for daily curry

THE BRIDGE HOTEL

M O R D I A L L O C

BISTRO, BAR AND DECK

MAINS

Barramundi grilled barramundi fillet served on creamy potato mash & greens, topped with BBQ chipotle salsa (LG) **43**

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

Seafood platter for two selection of Moreton Bay bugs, Australian king prawns, scallops, grilled fish, salt & pepper calamari, Kilpatrick oysters, garlic prawns, mussels in Napoli, chips, salad & dipping sauces (LG upon request) **190**

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

Chicken parmigiana house made schnitzel, tomato Napoli, Virginian ham & our cheese blend, served with chips, salad **36**

Chicken schnitzel house made schnitzel served with chips, salad, gravy & lemon **33**

BBQ bacon parmigiana house made schnitzel, chipotle BBQ salsa, bacon & our cheese blend, served with chips & salad **36**

Roast of the day served with seasonal vegetables & gravy (LG) **35**

Eye fillet 2 x 150g Oakdale black angus eye fillet medallions, cooked to your liking with your choice of sauce & sides (LG) **57**

Rump 600g Oakdale black angus rump steak, with a Tennessee smokehouse rub, cooked to your liking, served with Bad Boy chips, salad & choice of sauce (LG) **50**

Lambs fry grilled lambs fry with greens, mash, bacon & gravy (LG) **33**

Open souvlaki eye fillet skewers served with salad greens, cucumber, olives, fetta, capsicum, red onion, chips, grilled pita & tzatziki **46**

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

Sides: chips & salad | chips & vegetables | chat potatoes & vegetables |
potato mash | caesar salad

SIDES

Seasonal vegetables (LG/Vegan) **9**

Salad (LG) **8**

Bowl of chips (LG) **11**

Bad Boy thick cut chips **15**

Creamy potato mash (LG) **10**

ADD ONS

- can be added to any main meal -

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

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

Moreton Bay bug in parsley butter (LG) **24**

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 (V) 6

- 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 salad greens, cucumber, roasted peppers, tomatoes, carrot, red onion, topped with marinated porterhouse strips, crushed peanuts, coriander, crispy buckwheat noodles & hot sauce **27**

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

Fish of the day see chef suggestions board

Mushroom & baby spinach risotto mixed mushrooms, baby spinach, bound in a vegetable stock based arborio rice & crumbled feta (VO) **27**

Roasted pumpkin risotto roasted pumpkin, cashews, onion, baby spinach, bound in creamy arborio rice, topped with 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 spaghetti with semi dried tomatoes, kalamata olives, roasted garlic, topped with wild roquette & fetta (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 chips & salad or vegetables & choice of sauce (LG) **30**

DESSERT

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

Add scoop of ice cream **+1**

All prices include GST | 15% Surcharge on Public Holidays

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**

Tablerone 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