

## THE BRIDGE TERRACE

### TAPAS

**Garlic & chilli prawns** served with grilled sourdough **24**

**Sticky BBQ pork belly** marinated in lime & soy sauce **24**

**Brisket sliders** on a brioche bun with kohlrabi slaw & pickled cucumber **24**

**Calamari** lemon pepper seasoned calamari **(LG) 24**

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

**Soft shell crab tacos** served with chipotle mayo, slaw & guacamole **24**

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

**Bruschetta pizza** fresh Roma tomato, basil, red onion & balsamic glaze **(V) 24**

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### 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**

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(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

## **THE BRIDGE TERRACE**

### **WOOD OVEN PIZZA**

#### **ENTREES**

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

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

#### **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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## **THE BRIDGE TERRACE**

### **MAINS**

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

**Mediterranean chicken salad** sumac & yoghurt dressing, tomato, cucumber, onion, olives, fetta & roasted capsicum **(LG) 28**

**Seafood paella** saffron infused rice with chorizo, chicken, mussels, calamari, prawns & scallops **(LG) 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**

**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**

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

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

**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**

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## **THE BRIDGE TERRACE**

### **DESSERTS FROM THE KITCHEN**

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

**Coconut & lime pannacotta** with fresh berries & cream **16**

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

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

Please see our staff 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**