

THE BRIDGE HOTEL

M O R D I A L L O C

THE BRIDGE TERRACE

TAPAS

Chorizo & leek croquettes with mild chili mayo & parmesan **24**

Sourdough bruschetta garlic & thyme slow roasted mushrooms with crumbled Danish feta & balsamic glaze **(V) 24**

Haloumi tacos with coleslaw, guacamole & chili jam **(V) 24**

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

Seared scallops green pea puree, pomegranate & prosciutto crisps **(LG) 24**

Pulled pork sliders with pickled cucumber & coleslaw on a brioche bun **24**

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

Szechuan eggplant marinated eggplant with chili oil **(V/LG) 24**

Suadero tacos slow cooked beef brisket with jalapenos, pickled onion & salsa **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, 1130AM - 3PM | N/A 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

THE BRIDGE TERRACE

WOOD OVEN PIZZA

ENTREES

Garlic flatbread mozzarella, parmesan & parsley **(V) 17**

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

MAINS

Queen margarita tomato, buffalo mozzarella & fresh basil **(V) 27**

Sopressata tomato, hot salami, chilli, red onion & roasted capsicum **29**

Capricciosa ham, artichoke hearts, mushrooms & olives **29**

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

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

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

Roasted beetroot pinenuts, goats cheese, rocket & balsamic glaze **(V) 27**

Super supreme chorizo, ham, prawns, spinach, onion, olives, capsicum, garlic & BBQ sauce **35**

ALTERATIONS

Gluten free pizza base + \$4

Vegan cheese + \$2

SIDES

Garden salad (V/LG) 9

Greek salad (V/LG) 17

Fries with tomato sauce **11**

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

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

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MAINS

Flake & chips Lakes Entrance beer-battered flake fillets served with chips, mixed leaves, lemon & tartare sauce **44**

Singapore noodles egg noodles tossed with chicken, shrimp, pork & Asian stir-fried vegetables **35**

Wok tossed medley prawns & calamari with mixed Asian vegetables, chili sambal, sweet soy sauce & sesame **39**

Scotch fillet 300g Huntland Angus scotch served with potato stack, caramelized shallots & red wine jus **(LG) 55**

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

Beetroot, sweet potato & pumpkin salad with chickpeas, goats cheese & balsamic vinaigrette **(V/LG) 30**

with **chicken 35**

with **smoked salmon 35**

Squid ink linguine with prawns, crab meat, white anchovies, chili & pangrattato **44**

Pork belly rib braised & smoked, served with apple slaw & fat chips **39**

Slow cooked osso bucco with sweet potato mash, cauliflower, green peas & gremolata **39**

Thai red curry noodle soup with roasted cauliflower, vermicelli noodles, eggplant, edamame & bok choy **(LG/VO) 32**

with **chicken 37**

with **tofu 35**

with **prawns 39**

Tofu & eggplant char kway teow rice noodles tossed with Asian vegetables, sweet soy sauce, chilli sambal & fried shallots **(V) 34**

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DESSERTS FROM THE KITCHEN

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

Nutella calzone with hazelnuts, strawberries & white chocolate sauce **20**

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**