

# THE BRIDGE HOTEL

M O R D I A L L O C

## THE BRIDGE TERRACE

### SMALL PLATES

**Crispy vegetarian spring rolls** with Thai style dipping sauce (VO, LG) 22

**Char grilled octopus** with roquette & chorizo crisps (LG) 24

**Soy glazed pork belly** on crispy vermicelli noodles 24

**Lamb cutlets** on a bed of Moroccan spiced couscous 27

**Smoked eye fillet** with chimichurri (LG) 28

**Thai fish cakes** on Asian slaw 24

**Beef kofta** with hummus & dukkha (LG) 25

**Sticky tofu and eggplant** (VO, LG) 18

**Battered haloumi** with avocado salsa & chili jam 20

**Calamari** with lemon pepper & aioli (LG) 24

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### MONDAY TO FRIDAY LUNCH SPECIAL

### CHOOSE ANY SMALL PLATE AND ADD CHIPS & SALAD

### FOR JUST \$6 EXTRA

ADD A DESSERT FROM OUR DAILY CAKES SELECTION FOR ONLY \$9  
(AVAILABLE MON \_ FRI, 1130AM - 3PM | N/A PUBLIC HOLIDAYS)

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### SIDES

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

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

**Fries** with tomato sauce 11

**Seasoned wedges** with sour cream & sweet chilli 15

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

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

(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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## THE BRIDGE TERRACE

### SHARE PLATES

**Chicken wings** buffalo, garlic-parmesan aioli & honey-soy flavoured wings with fries **38**

**Trio of dips** selection of dips, olives, cured meats & oven baked flatbread **32**

**House smoked whole spatchcock chicken** with seasonal vegetables, cornbread & demi-glaze **62**

**Lamb banjo** slow cooked lamb shoulder, garlic and rosemary roasted seasonal vegetables, demi-glaze & crusty bread **(LGO) 89**

**Picking plate** two smoked beef ribs, two lamb cutlets, six chicken wings, calamari, garlic flatbread & fries **75**

**Pompeii plate** chargrilled octopus, wok tossed calamari, Thai fish cakes, Greek salad, fries & dipping sauce **65**

**Seafood boil** blue swimmer crab, prawns, pippies, mussels, chorizo, potatoes & corn, in our Cajun spiced rub, served with warm breads **(LGO) 75**

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### WOOD OVEN PIZZA

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

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

**Sopressata** napoli, hot salami, chili, red onion & roasted capsicum **29**

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

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

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

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

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

**HSP** garlic oil, crispy fries, melted cheese & sauces (garlic mayo, BBQ, chili) with your choice of meat: Chicken **29** Lamb **32** Mixed **32**

### ALTERATIONS

Gluten free pizza base + **\$4**

Vegan cheese + **\$2**

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## **THE BRIDGE TERRACE**

### **LARGE PLATES**

**Singapore noodles** egg noodles tossed with chicken, shrimp, pork & stirfried vegetables **36**

**Pork and prawn nasi goreng** stir-fried rice and vegetables with sweet soy and chili sauce, topped with shredded egg **40**

**Tofu and eggplant option** **33**

**Veal schnitzel** lightly crumbed veal back strap with gravy, slaw and fries **44**  
**Wok tossed calamari** flash fried calamari with mixed Asian vegetables, chili sambal, sweet soy sauce & sesame **37**

**Prosciutto chicken roulade** chicken breast filled with ricotta and porcini mushrooms, wrapped in prosciutto, served on roasted cauliflower puree and sauteed Brussels sprouts (LG) **41**

**300g grass fed Angus Porterhouse - marble score 2+** served with potato galette, greens and red wine jus (LG) **62**

**Smoked beef short ribs** 14 hour house smoked beef ribs, BBQ bourbon sauce, seasoned wedges & grilled corn cob (LG) **53**

**Duck salad** twice cooked duck Maryland with dried figs, roasted beets, pomegranate, walnuts, salad greens & goats cheese (LG) **39**

Vegetarian option **30**

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

**Seafood linguini** with prawns, scallops, mussels, calamari, chili, in a light olive oil base with pangrattato **50**

**Thai beef salad** beef strips, Asian style salad, fresh chili & crispy vermicelli noodles **39**

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## **THE BRIDGE TERRACE**

### **DESSERTS FROM THE KITCHEN**

**Warm brownie** with rolled wafer sticks, chocolate sauce & ice cream  
**(LGO) 17**

**Matcha, mango and coconut sago (VO, LG) 15**

**Apple crumble** served with ice cream and berries **16**

**Chocolate mousse** Tuscany dark chocolate mousse with double  
cream & strawberries **(LG) 17**

**Daily cakes** served with double cream, berry coulis & strawberry **12**

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**