

# THE BRIDGE HOTEL

M O R D I A L L O C

## 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.

Please ask our staff for an allergen menu

### STARTERS & SHARES

**Garlic & cheese focaccia** 15

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

**Saganaki** grilled Kefalograviera served with honey roasted walnuts, oregano & lemon 29

**Pork belly bites** slow cooked pork belly, fried, tossed in honey, chilli & soy, topped with pickled red onion 29

**Chicken wings** buffalo style crunchy chicken flats & drumettes served with ranch dressing 28

**Peking duck spring rolls** crisp duck spring rolls, served with salad leaves & spiced plum sauce 29

#### Oysters

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

**Kilpatrick** grilled with bacon, BBQ & Worcestershire sauce 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 69

**Grazing plate** mixed Australian olives, dip, cheeses, cured meats, semi-dried tomatoes, pickled vegetables & toasted Mittagong bread 46

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### MAINS

**Caesar salad** crisp cos lettuce, shaved Grana Padano, honey baked bacon, croutons, topped with poached egg & white anchovies (optional) **32**

**with** marinated chicken **38** | **with** smoked salmon **38**

**Thai beef salad** salad greens, cucumber, roasted peppers, tomatoes, carrot, red onion, topped with marinated porterhouse, crushed peanuts, coriander, crispy buckwheat noodles & hot sauce **39**

**Pumpkin, feta & beetroot salad** roasted beets & pumpkin, Danish feta, honey baked walnuts, pinenuts, salad greens & pickled red onion **35**

**with** pork belly bites **41** | **with** eye fillet skewers **41**

**Calamari salad** salad greens, apple slaw, chilli & cucumber, with wok tossed honey & sweet chilli glazed calamari **39**

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

**Prawn puttanesca** prawn cutlets, olives, capers, chilli, onion, roasted peppers & garlic olive oil, tossed with spaghetti & topped with feta **40**

**Goat cheese ravioli** fresh ravioli filled with goat cheese, spinach & pinenuts, tossed with semi dried tomatoes & red onion in garlic olive oil, topped with wild roquette **39**

**with** chorizo **43** | **with** chicken **43**

**Curry of the day** served with jasmine rice, lemon & grilled roti bread **39**

- see chef suggestions board for daily curry

**Garlic prawns** prawn cutlets in a creamy white wine & roasted garlic reduction, served with fragrant jasmine rice & side salad **44**

**Chefs mess** chicken, bacon, chorizo, mushrooms, onion, semi dried tomato & baby spinach in a creamy reduction with fresh gnocchi, topped with Grana Padano **42**

**Basil pesto gnocchi** chicken, creamy basil pesto, semi dried tomato & spinach tossed with fresh gnocchi, topped with Grana Padano **39**

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### MAINS

**Flathead tails** beer battered Lakes entrance flathead tails served with chips, salad & tartare **45**

**Barramundi** soy glazed barramundi fillet served on Vietnamese style wombok & coriander slaw, topped with sesame & fresh chilli **43**

**Salt & pepper calamari** flash fried squid, chips, salad, lemon & aioli **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 **190**

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

**Chicken schnitzel** served with chips, salad, gravy & lemon **34**

**Mediterranean parmigiana** chicken schnitzel, tomato Napoli, Virginian ham, roasted red peppers, olives, red onion & our cheese blend, served with chips & salad **36**

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

**Eye fillet** 2 x 150g Oakdale black angus eye fillet medallions, cooked to your liking with your choice of sauce & sides **62**

**Lamb rump** 400g roasted lamb rump served with garlic & rosemary baked vegetables, topped with red wine jus **55**

**Open souvlaki** eye fillet skewers served with salad greens, cucumber, olives, fetta, capsicum, red onion, chips, grilled pita & tzatziki **47**

**Steak burger** 150g porterhouse steak on a milk bun with bacon, American cheese, caramelised onions, lettuce, tomato, relish, dijonaise & fries **39**

**Mates plate** lamb rump, steak sandwich, buffalo wings, pork bites, grilled chicken tenderloins, fries, salad & sauces **130**

**Sauces:** gravy, red wine jus, mushroom sauce, creamy peppercorn or garlic butter

**Sides:** chips & salad | chips & vegetables | chat potatoes & vegetables

### SIDES

Bowl of wedges with sour cream & sweet chilli **13**

Seasonal vegetables **9**

Side salad **8**

Bowl of chips **9**

Side of Jasmine rice **7**

### ADD ONS

- can be added to any main meal -

Creamy garlic prawns (3) **13**

Salt & pepper calamari **10**

Moreton Bay bug in parsley butter **24**

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### SENIORS MENU - AVAILABLE 7 DAYS

+ \$2 all Senior meals on **SATURDAY & SUNDAY**

- **Not** available on or **Public Holidays, Mother's Day or Father's Day** -

- **DAILY SENIORS SPECIALS ALSO AVAILABLE** -

### STARTER

**Garlic & cheese focaccia 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 **29**

**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 **29**

**Caesar salad** crisp cos lettuce, shaved Grana Padano, honey baked bacon, croutons, topped with poached egg & white anchovies **29**

**Salt & pepper calamari** flash fried squid, served with chips, salad & aioli **29**

**Flathead tails** beer battered & served with chips, salad & tartare **29**

**Basil pesto gnocchi** chicken, creamy basil pesto, semi dried tomatoes, and baby spinach, tossed with fresh gnocchi, topped with grated parmesan **29**

**Curry of the day** see chefs selections board, served with jasmine rice & bread **29**

**Goat cheese ravioli** fresh ravioli filled with goat cheese, spinach & pinenuts, tossed with semi dried tomatoes & red onion in garlic olive oil, topped with wild rocket **29**

**Garlic prawns** prawn cutlets in a creamy white wine & roasted garlic reduction, served with fragrant jasmine rice & side salad **29**

**Chicken parmigiana or schnitzel** with chips & salad or vegetables **29**

**Buffalo chicken wings** served with chips & salad **29**

**Steak burger** 150g porterhouse served on a milk bun with American cheese, lettuce, tomato & relish, served with fries **29**

**Eye fillet** 150g eye fillet medallion, cooked to your liking and served with chips & salad or vegetables & choice of sauce **33**

### DESSERT

Daily cake selection served with double cream **10** | **Add** ice cream **+1**

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### DESSERTS

**Classic vanilla bean crème brûlée** served with double cream **23**

**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