

# BRIDGE BAR

(LG) LOW GLUTEN (V) VEGETARIAN (VEGAN) VEGAN (VO) CAN BE MADE VEGAN  
(A) AUSTRALIAN (I) INTERNATIONAL (M) MIXED

## SNACKS

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**GARLIC CHEESE FOCACCIA \$10**

**BOWL OF CHIPS \$9**

**BOWL OF WEDGES W. SWEET CHILLI & SOUR CREAM \$13**

**DUCK SPRING ROLLS SERVED WITH SPICED PLUM SAUCE \$18**

**CRUMBED CALAMARI RINGS (I) PANKO CRUMBED WITH LEMON & TARTARE \$23**

**MAC & CHEESE BITES SERVED WITH TOMATO RELISH \$18**

**KARAAGE CHICKEN SERVED WITH SPICEY MAYO \$20**

**BEER BATTERED PRAWNS (I) WITH AIOLI \$25**

**SOUP OF THE DAY SERVED WITH WARM BREAD ROLL \$15**

## MAIN MEALS

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**THAI BEEF SALAD** SALAD GREENS, CUCUMBER, ROASTED PEPPERS, TOMATOES, CARROT, RED ONION, TOPPED WITH MARINATED PORTERHOUSE, CRUSHED PEANUTS, FRESH CHILLI, CORIANDER, CRISPY BUCKWHEAT NOODLES & HOT SAUCE **\$33**

**GREEK SALAD WITH CHICKEN** TOMATOES, CUCUMBER, FETA, KALAMATA OLIVES, RED ONION, WITH OLIVE OIL, RED WINE VINEGAR & OREGANO DRESSING **\$33**

**SALT & PEPPER CALAMARI (I)** FLASH FRIED SQUID, SERVED WITH CHIPS, SALAD & AIOLI (LG) **\$33**

**PAPPARDELLE CARBONARA \$29 | WITH CHICKEN \$33**

**ROAST BEEF** SERVED WITH VEGETABLES & GRAVY **\$26**

**GARLIC PRAWNS (I)** PRAWN CUTLETS IN A CREAMY ROASTED GARLIC REDUCTION, SERVED WITH RICE & SALAD **\$36**

# BRIDGE BAR

THE BRIDGE HOTEL  
M O R D I A L L O C

## MAIN MEALS

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(LG) LOW GLUTEN (V) VEGETARIAN (VEGAN) VEGAN (VO) CAN BE MADE VEGAN  
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**CHICKEN PARMAGIANA** SERVED WITH CHIPS & SALAD **\$28**

**SATAY PARMAGIANA** SERVED WITH CHIPS & SALAD **\$28**

**CHICKEN SCHNITZEL** SERVED WITH CHIPS, SALAD & GRAVY **\$27**

**PORTERHOUSE 300G (LG) (V)** SOUTHERN RANGES 100% GRASS FED & FINISHED  
MARBLE SCORE 2+ STRIPLOIN FROM THE PASTURES OF GIPPSLAND, SERVED WITH  
PAN FRIED GREENS, POTATO & CHEESE ROSTI, RED WINE JUS **\$45**

**BASIL PESTO GNOCCHI** CHICKEN, PESTO, SEMI DRIED TOMATO, BABY SPINACH,  
WITH FRESH GNOCCHI & GRATED PARMESAN **\$30**

**MUSHROOM RISOTTO (LG) (V)** A SELECTION OF FIELD, CUP, ENOKI, OYSTER,  
SHITAKE & KING BROWN MUSHROOMS SLOW ROASTED WITH GARLIC & THYME,  
TOSSED WITH CREAMY ARBORIO RICE, TOPPED WITH GRATED GRANA PADANO **\$30**

**STEAK BURGER** 150G PORTERHOUSE STEAK ON A MILK BUN, WITH BACON,  
AMERICAN CHEESE, CARAMELISED ONIONS, LETTUCE, TOMATO, RELISH,  
DIJONNAISE & FRIES **\$34**

**SEAFOOD PLATTER (M)** MORETON BAY BUGS, AUSTRALIAN KING PRAWNS,  
SCALLOPS, GRILLED FISH, SALT AND PEPPER CALAMARI, KILPATRICK PACIFIC  
OYSTERS, GARLIC PRAWNS, MUSSELS NAPOLI, CHIPS, SALAD AND DIPPING SAUCES  
**\$190**

**SAUCES - GRAVY | RED WINE JUS | MUSHROOM | PEPPERCORN | GARLIC BUTTER**