

THE BRIDGE HOTEL

M O R D I A L L O C

THE BRIDGE TERRACE

(A) AUSTRALIAN (I) IMPORTED (M) MIXED

WOOD FIRED OVEN PIZZA

Garlic flatbread mozzarella, parmesan & parsley (V) 17

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

4 cheese pizza garlic oil, mozzarella, ricotta, blue cheese & parmesan (V) 28

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

Capricciosa napoli, ham, artichoke hearts, mushroom & olives 29

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

Prawn prosciutto (I) garlic oil, tomato, chili, roasted garlic, basil pesto & parmesan 35

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

Tandoori chicken napoli, marinated chicken, mango chutney, spiced potato, yoghurt dressing 29

Supreme napoli, garlic prawns, chorizo, ham, olives, red onion, mushroom & spinach 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

Mushroom garlic oil, buffalo mozzarella, fresh rocket, truffle oil & honey (V) 28

Pumpkin napoli, roasted pumpkin, red onion, pinenuts, spinach & feta (V) 28

Spiced potato garlic oil, spiced potato, rosemary & fresh basil (V) 27

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

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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SMALL PLATES

- Crispy vegetarian spring rolls** with Thai style dipping sauce (VO, LG) 23
- Char grilled octopus (I)** with roquette & chorizo crisps (LG) 25
- Soy glazed pork belly** on crispy vermicelli noodles 24
- Lamb ribs** on a bed of Moroccan spiced couscous 29
- Smoked eye fillet** with chimichurri (LG) 28
- Fish tacos (2) (I)** fried fish, slaw, pickled onions, jalapenos & avocado salsa 25
- Zucchini, corn & haloumi fritters** with tzatziki & sweet chilli 25
- Smokey brisket sliders (2)** battered onion rings, slaw & pickled cucumber 25
- Battered haloumi** with avocado salsa & chili jam 21
- Calamari (I)** with lemon pepper & aioli (LG) 24
- Chorizo bomba** breaded chorizo filled croquettes with salsa brava 25

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)

SIDES

- Garden salad (V/LG)** 9
- Greek salad (V/LG)** 17
- Fries** with tomato sauce 11
- Seasoned wedges** with sour cream & sweet chilli 15
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SHARE PLATES

Korean fried chicken & fries sweet chili, original & honey garlic **40**

Trio of dips selection of dips, olives, cured meats & oven baked flatbread **34**

Meat platter smoked brisket, beef patties, chorizo, fried chicken, lamb ribs & slaw **70**

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

Paella (M) saffron infused spanish rice with chicken, chorizo, prawns, scallops, calamari, mussels & clams cooked with fire roasted peppers **(LG) 75**

Pompeii plate (I) chargrilled octopus, wok tossed calamari, fish tacos, Greek salad, fries & dipping sauce **70**

SUNDAY ALL DAY \$30 SPECIAL

- ANY PIZZA FROM OUR MENU OR SPECIALS BOARD
- CHOCOLATE BROWNIE FOR DESSERT
- SMALL GLASS OF HOUSE WINE, SCHOONER OF HOUSE BEER, SOFT DRINK OR COFFEE

ALL THREE FOR \$30

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LARGE PLATES

Singapore noodles (I) egg noodles tossed with chicken, shrimp, pork & stirfried vegetables **38 - tofu and eggplant option 33**

Wok tossed calamari (I) flash fried calamari with mixed Asian vegetables, chili sambal, sweet soy sauce & sesame **39**

Lemon pepper calamari (I) with rocket salad, lemon, aioli, tomato, cucumber & red onion **(LG) 38**

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

Lamb rogan josh tender slow cooked lamb in a rich onion, tomato & Kashmiri chili sauce served with fragrant jasmine rice & roti bread **(LGO) 40**

Ricotta & parmesan gnocchi house made gnocchi in a creamy blue cheese & white wine reduction with walnuts & rocket **37**

Smokey chicken airline served on a truffle & portobello mushroom risotto with green peas & herbs **(LG) 40**

Bushman's shank 400g lamb shank braised in a red wine rosemary & garlic reduction served on potato rosti & greens **(LG) 50**

Sailsbury "steak" seasoned beef patties cooked in a rich creamy mushroom sauce with potato mash & truss cherry tomatoes **(LG) 44**

Smoked beef brisket house smoked low & slow served with seasoned potato wedges, slaw & red wine jus **54**

300g grass fed Angus Porterhouse - marble score 2+ served with potato galette, greens & red wine jus **(LG) 64**

Warm grain salad blend of tri coloured quinoa, farro, roasted beetroot, sunflower & pepita seeds, mixed salad leaf with a honey lemon dressing **33**

add chicken tenderloins **40** **add** smoked salmon **(I) 40** **add** haloumi **40**

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DESSERTS FROM THE KITCHEN 11AM UNTIL LATE

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

White chocolate, nutella & marshmallo calzone with double cream
& strawberry **23**

Apple crumble served with ice cream & strawberry **16**

Chocolate mousse Tuscany dark chocolate mousse with double
cream & strawberry **(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**