

THE BRIDGE HOTEL

M O R D I A L L O C

BISTRO, BAR & DECK

The Bridge Hotel kindly request that patrons with food allergies or other dietary requirements inform staff at the time of ordering.

(LG) Low gluten (V) Vegetarian (VEGAN) Vegan (VO) Can be made vegan

(A) Australian (I) Imported (M) Mixed

STARTERS & SHARES

Garlic & cheese focaccia (V) 16

Saganaki (LG) (V) grilled Kefalograviera served with honey roasted walnuts, oregano & lemon **30**

Soup of the day see daily specials board for today's soup, served with warm ciabatta roll & butter **18**

Oysters

Natural (LG) (A) fresh daily Pacific oysters, with lemon & salad greens **27/54**

Kilpatrick (LG) (A) grilled with bacon, BBQ & Worcestershire sauce **30/60**

Crumbed calamari (I) panko crumbed calamari rings, served with lemon & tartare **29**

Battered scallops (I) lightly fried beer battered scallops served on a minted pea puree with lemon **32**

Tomato bruschetta (V) toasted baguette crostini topped with marinated tomato, basil, red onion, garlic, olive oil & balsamic glaze **28**

Barbecue pork ribs served with sticky barbecue sauce & pickled vegetables **30**

Seafood sampler (M) Australian king prawns, natural Pacific oysters, beer battered prawns, fish fillet (see board), smoked salmon, chips, salad & dipping sauces **75**

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MAINS

Greek salad (LG) (V) tomatoes, cucumber, feta, kalamata olives, red onion, with olive oil, red wine vinegar & oregano dressing **30**

with grilled chicken tenderloins **38**

Caesar salad crisp cos lettuce, grated parmesan, honey baked bacon, croutons, topped with poached egg & anchovies **(I) 32**

with marinated chicken **38** | **with** smoked salmon **(I) 39**

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**

Pappardelle marinara (M) prawns, scallops, calamari, mussels, fish, clams, baby spinach, cherry tomatoes, slow roasted garlic & olive oil, topped with grated parmesan **54**

Prawn & lobster ravioli (I) prawn & lobster filled fresh ravioli tossed with prawn cutlets, in a creamy white wine & chive reduction topped with grated parmesan **46**

Garlic prawns (LG) (I) prawn cutlets in a creamy white wine & roasted garlic reduction, served with fragrant jasmine rice & side salad **46**

Chorizo gnocchi chorizo, roasted peppers, onion & baby spinach in a creamy tomato Napoli sauce topped with grated parmesan **39**

Basil pesto gnocchi chicken, creamy basil pesto, semi dried tomato & baby spinach tossed with fresh gnocchi topped with grated parmesan **39**

Mushroom risotto (LG) (V) a selection of field, cup, enoki, oyster, shiitake & king brown mushrooms slow roasted with garlic & thyme, tossed with creamy arborio rice, topped with grated parmesan **36**

with chicken **42**

Roasted pumpkin risotto (LG) (V) oven roasted pumpkin tossed with pepita seeds, cashews and pine nuts in a vegetable stock, topped with grated parmesan **36**

with chicken **42**

Duck risotto (LG) smoked duck leg served on a rich port & thyme tomato risotto with cherry tomatoes, red onion & roasted peppers **41**

Pappardelle carbonara bacon, mixed mushrooms & onion, in a creamy reduction, topped with grated parmesan **36**

with chicken **42** | **with** prawns **(I) 44**

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MAINS

Barramundi (I) (LG) centre cut barramundi fillet served with pan fried chats, greens & a baby caper & dill butter **45**

Salt & pepper calamari (I) (LG) flash fried squid, chips, salad, lemon & aioli **39**

Seafood platter for two (can be made LG) (M) 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 with tomato Napoli, Virginian ham & our cheese blend, served with chips & salad **36**

Satay parmigiana chicken schnitzel with smoked ham, grilled pineapple, our cheese blend, topped with mild satay sauce served with chips & salad **36**

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

Chicken scallopini (LG) pan fried chicken tenderloins, semi dried tomatoes & onion in a creamy white wine & baby spinach reduction, served on a cheese & potato rosti **49**

Roast beef slow roasted beef, served with seasonal roasted vegetables, rich gravy & Yorkshire pudding **37**

Barbecue pork ribs served with pan-fried butter chats and baby spinach, topped with sticky barbeque sauce & pickled vegetables **42**

Lambs fry served with mashed potato, bacon, gravy & greens **35**

Porterhouse steak 300g (LG) 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 **68**

Rib eye 500g (LG) Angus rib eye steak cooked to your liking with choice of sides & sauce **75**

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

Vegetable burger (VO) vegan vegetable patty with beetroot, tomato, red onion, capsicum, cucumber & tomato relish on a vegan friendly potato bun served with chips **35**

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 **(V) 13**

Seasonal vegetables **(LG) (VEGAN) 9**

Side salad **(LG) (V) 8**

Bowl of chips **(LG) (V) 11**

Side of Jasmine rice **(LG) (VEGAN) 7**

ADD ONS

- can be added to any main meal -

Creamy garlic prawns **(I) 15**

Crumbed calamari rings **(I) 10**

Moreton Bay bug in parsley butter **(A) 24**

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SENIORS MENU - AVAILABLE 7 DAYS

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

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

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- **DAILY SENIORS SPECIALS ALSO AVAILABLE** -

STARTER

Garlic & cheese foccacia 7

Soup of the day see daily specials board for todays soup, served with warm ciabata roll & butter

- to be ordered as a starter with a seniors main meal 7

MAINS

Roast beef slow roasted beef, served with seasonal roasted vegetables, rich gravy & Yorkshire pudding 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, grated parmesan, honey baked bacon, croutons, topped with poached egg & white anchovies (I) 26

with marinated chicken 31 | with smoked salmon (I) 31

Lambs fry served with mashed potato, bacon, gravy & greens 29

Salt & pepper calamari (I) flash fried squid, served with chips, salad & aioli 29

Basil pesto gnocchi chicken, creamy basil pesto, semi dried tomatoes & baby spinach, tossed with fresh gnocchi, topped with grated parmesan 31

Garlic prawns (LG) (I) prawn cutlets in a creamy white wine & roasted garlic reduction, served with fragrant jasmine rice & side salad 34

Chicken parmigiana or schnitzel with chips & salad or vegetables 29

Mushroom risotto (LG) (V) a selection of field, cup, enoki, oyster, shiitake & king brown mushrooms slow roasted with garlic & thyme, tossed with creamy arborio rice, topped with grated parmesan 27

with chicken 30

Roasted pumpkin risotto (LG) (V) oven roasted pumpkin tossed with pepita seeds, cashews & pine nuts in a vegetable stock, topped with grated parmesan 27

with chicken 30

Steak burger 150g porterhouse served on a milk bun with American cheese, lettuce, tomato & relish, served with fries 30

Pappardelle carbonara bacon, mixed mushrooms & onion, in a creamy reduction, topped with grated parmesan 29

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**

Toblerone 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