

WEEKLY SPECIALS



MONDAY TO THURSDAY

3 PM TILL 6 PM

FRIDAYS

3 PM TILL 8 PM

\$7.50
SCHOONERS
&
HOUSE WINE
CONDITIONS APPLY

HAPPY
HOUR

THURSDAY
STEAK
DAY & NIGHT
GREAT STEAK. GOOD COMPANY.

YOUR
THURSDAY
TRADITION

- | | |
|---|-------------|
| 300G RUMP
<small>Cooked to perfection</small> | \$43 |
| 300G PORTERHOUSE
<small>Full of flavour</small> | \$45 |
| 500G RIBEYE
<small>For the true steak lover</small> | \$55 |



INCLUDES A POT OF BEER,
HOUSE WINE OR SOFT DRINK

Premium cuts. Every Thursday.



PARMA &
SCHOONER

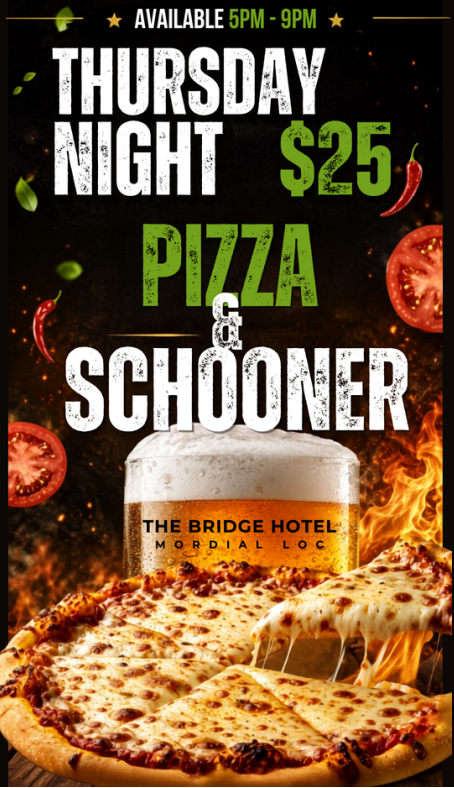
ONLY
\$25



★ 7 DAYS A WEEK ★

★ AVAILABLE 5PM - 9PM ★

THURSDAY
NIGHT **\$25**
PIZZA
&
SCHOONER



THE BRIDGE HOTEL
MORDIAL LOC

BRIDGE BAR

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

SNACKS

GARLIC CHEESE FOCACCIA \$12

BOWL OF CHIPS \$9

BOWL OF WEDGES W. SWEET CHILI & 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 SPICY MAYO \$20

BEER BATTERED PRAWNS (I) WITH AIOLI \$25

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

MAIN MEALS

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

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

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,
SHIITAKE & 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 | ADD EGG +\$3**

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

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

BRIDGE BAR

WOOD FIRED PIZZA

GARLIC FLATBREAD (V) MOZZARELLA, PARMESAN & PARSLEY **17**

QUEEN MARGARITA (V) NAPOLI, BUFFALO MOZZARELLA & FRESH BASIL **22**

4 CHEESE PIZZA (V) GARLIC OIL, MOZZARELLA, RICOTTA, BLUE CHEESE & PARMESAN **23**

SOPRESSATA NAPOLI, HOT SALAMI, CHILI, RED ONION & ROASTED CAPSICUM **24**

CAPRICCIOSA NAPOLI, HAM, ARTICHOKE HEARTS, MUSHROOM & OLIVES **24**

GREEK LAMB NAPOLI, ROASTED GARLIC, ONION, OLIVES, FETA, SPINACH & LEMON YOGHURT **29**

PRAWN PROSCIUTTO (I) GARLIC OIL, TOMATO, CHILI, ROASTED GARLIC, BASIL PESTO & PARMESAN **30**

HSP GARLIC OIL, CRISPY FRIES, MELTED CHEESE & SAUCES (GARLIC MAYO, BBQ, CHILI) WITH YOUR CHOICE OF MEAT: CHICKEN **27** LAMB **27** MIXED **29**

TANDOORI CHICKEN NAPOLI, MARINATED CHICKEN, MANGO CHUTNEY, SPICED POTATO, YOGHURT DRESSING **24**

SUPREME NAPOLI, GARLIC PRAWNS , CHORIZO, HAM, OLIVES, RED ONION, MUSHROOM & SPINACH **30**

PEAR & WALNUT (V) GARLIC OIL, CARAMELIZED ONION, GOATS CHEESE, ROQUETTE & BALSAMIC GLAZE **24**

ROASTED BEETROOT (V) GARLIC OIL, PINENUTS, GOATS CHEESE, ROQUETTE & BALSAMIC GLAZE **23**

MUSHROOM (V) GARLIC OIL, BUFFALO MOZZARELLA, FRESH ROQUETTE, TRUFFLE OIL & HONEY **23**

PUMPKIN (V) NAPOLI, ROASTED PUMPKIN, RED ONION, PINENUTS, SPINACH & FETA **23**

SPICED POTATO (V) GARLIC OIL, SPICED POTATO, ROSEMARY & FRESH BASIL **22**

ALTERATIONS

GLUTEN FREE PIZZA BASE + **\$4** VEGAN CHEESE + **\$2**