

THE BRIDGE HOTEL

M O R D I A L L O C

THE BRIDGE TERRACE

WOOD FIRED OVEN PIZZA

Garlic flatbread (V) mozzarella, parmesan & parsley **17**

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

4 cheese pizza (V) garlic oil, mozzarella, ricotta, blue cheese & parmesan **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, chili) 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 (V) garlic oil, caramelized onion, goats cheese, rocket & balsamic glaze **29**

Roasted beetroot (V) garlic oil, pine nuts, goats cheese, rocket & balsamic glaze **27**

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

Pumpkin (V) Napoli, roasted pumpkin, red onion, pine nuts, spinach & feta **28**

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

ALTERATIONS

Gluten free pizza base + \$4

Vegan cheese + \$2

SUNDAY ALL DAY SPECIAL
ALL 3 FOR \$30

-NOT AVAILABLE ON PUBLIC HOLIDAYS, MOTHER'S DAY OR FATHER'S DAY-

- **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**

(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

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

All prices include GST | 15% Surcharge on Public Holidays

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SMALL PLATES

- Crispy vegetarian spring rolls (VO)(LG)** with Thai style dipping sauce **23**
- Char grilled octopus (LG) (I)** with roquette & chorizo crisps **25**
- Soy glazed pork belly** on crispy vermicelli noodles **24**
- Lamb ribs** on a bed of Moroccan spiced couscous **29**
- Smoked eye fillet (LG)** served chilled with chimichurri **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 (LG) (I)** with lemon pepper & aioli **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**
- Steamed broccolini (V)(LG)** with garlic butter & toasted almonds **10**
- Rocket & pear salad (V)(LG)** with walnuts, parmesan & balsamic glaze **16**

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SHARE PLATES

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

Trio of dips (VO) 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 (LG) slow cooked lamb shoulder, garlic and rosemary roasted seasonal vegetables, demi-glaze & crusty bread **89**

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

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

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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 (LG)(I) with roquette salad, lemon, aioli, tomato, cucumber & red onion **38**

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

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

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

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

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

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

Smoked beef brisket house smoked low & slow served with seasoned potato wedges, slaw & BBQ sauce **54**

300g grass fed Angus Porterhouse - marble score 2+ (LG) served with potato galette, greens & red wine jus **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 (LG) with rolled wafer sticks, chocolate sauce & ice cream **17**

White chocolate, Nutella & marshmallow calzone with double cream & strawberry **23**

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

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

Jaffa Hot Chocolate Cointreau, chocolate liqueur & steamed milk finished with a wafer stick & orange zest **22**