THE BRIDGE HOTEL
MORDIALLOC

THE BRIDGE TERRACE

SMALL PLATES

Crispy vegetarian spring rolls (VO)(LG) with sweet chili dipping sauce **23**
Soy glazed pork belly on crispy vermicelli noodles **25**
Grilled lamb cutlets (2) (LG) with tzatziki, pistachio, salsa verde & lemon **29**
Garlic prawns (I) garlic butter, chili, parsley, lemon & sourdough **27**
Fish tacos (2) (I) crispy fish, slaw, pickled onions, jalapenos & avocado salsa **26**
Chorizo & leek croquettes with chipotle mayo & parmesan **26**
Smoked tuna tataki (LG) (I) sesame seeds & ponzu sauce **29**
Grilled haloumi (V) (LG) with maple berry compote **25**
Lemon pepper calamari (LG) (I) with lemon & aioli **25**
Middle Eastern meatballs (LG) with tzatziki & dukkah **26**
Seared scallops (LG) (I) sweet corn puree, crispy chorizo, herb oil & lemon **28**

SHARE PLATES

Honey mustard chicken fried chicken wings glazed with honey mustard, crunchy slaw, crispy potatoes & pickles **50**
Trio of dips selection of dips, olives, cured meats & wood-fired flatbread **36**
Pompeii summer platter lemon pepper calamari, garlic prawns, fish tacos (2), garden salad, fries & aioli **65**
Mediterranean grazing plate grilled haloumi, tzatziki, meatballs, lamb cutlets, Greek salad & wood-fired flatbread **70**

(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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LARGE PLATES

Tandoori chicken risotto with red onion, roasted capsicum, green peas, roquette & balsamic glaze **38**

Singapore noodles (I) egg noodles tossed with chicken, shrimp, pork & stir-fried vegetables **39**

Tofu & eggplant Singapore noodles (V) egg noodles tossed with tofu, eggplant & stir-fried vegetables **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 linguine (M) with prawns, scallops, mussels, calamari & chili, in a light olive oil base with pangrattato **50**

Potato gnocchi tossed in a tomato & basil sauce with mushrooms, roasted red peppers & spinach, finished with parmesan **38**

American barbeque pork ribs tender pork ribs finished with a sticky barbeque glaze, served with seasoned wedges, crunchy slaw & pickles **48**

300g Angus scotch fillet (LG) served with fries, garden salad & red wine jus **70**

Quinoa salad quinoa, chickpeas, cucumber, cherry tomatoes, mixed leaves, fetta & honey lemon dressing **35**

add grilled chicken **+7** **add** smoked salmon **(I) +8** **add** haloumi **+6**

Fish & chips see daily specials board for todays fish and chips **see board**

Grilled haloumi salad cherry tomatoes, grilled haloumi, roquette, peach & balsamic glaze with candied pecans **36**

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WOOD FIRED OVEN PIZZA

Garlic flatbread (V) garlic oil, mozzarella, parmesan & parsley **20**

Queen margarita (V) Napoli, buffalo mozzarella & fresh basil **30**

Sopressata Napoli, hot salami, chili, red onion & roasted capsicum **31**

Capricciosa Napoli, ham, artichoke hearts, mushroom, olives & mozzarella **30**

HSP garlic oil, crispy fries, melted cheese & sauces (garlic mayo, BBQ, chili) with your choice of meat**:** Chicken **30** Lamb **32** Mixed **35**

Tandoori chicken Napoli, marinated chicken, mango chutney, spiced potato & yoghurt dressing **35**

Veggie supreme (V) spinach, capsicum, mushroom, onion, fetta, pineapple, olives & chipotle mayo **33**

Pear & prosciutto garlic oil, mozzarella, pear, prosciutto, goats cheese, roquette & balsamic glaze **34**

Mushroom (V) garlic oil, mushrooms, mozzarella, fresh roquette, parmesan, truffle oil & honey dressing **32**

Pumpkin & fetta (V) Napoli, roasted pumpkin, red onion, spinach, mozzarella & fetta **32**

Potato & rosemary (V) garlic oil, spiced potato, rosemary, mozzarella & parmesan **32**

Greek lamb Napoli, roasted garlic, red onion, olives, fetta, spinach & lemon yoghurt **35**

ALTERATIONS

Gluten free pizza base **+ $4** Vegan cheese **+ $2**

SIDES

Garden salad (V)(LG) mixed leaves, tomato, cucumber, red onion & lemon dressing **9**

Greek salad (V)(LG) tomato, cucumber, red onion, olives, fetta & oregano dressing **17**

Fries (V)(LG) with tomato sauce **11**

Seasoned wedges (V) with sour cream & sweet chilli **15**

Steamed broccolini (V)(LG) with garlic butter & toasted almonds **10**

Roquette & pear salad (V)(LG) with walnuts, parmesan & balsamic glaze **16**

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DESSERTS FROM THE KITCHEN 11AM UNTIL LATE

Hazelnut & chocolate brownie (LG) warm chocolate & hazelnut brownie with vanilla ice cream, chocolate sauce & cocoa crumble **17**

Mango sago (LG) coconut sago with fresh mango, mango puree, coconut cream & toasted coconut **17**

Pina colada tres leches coconut soaked sponge layered with pineapple, whipped cream, Cointreau, toasted coconut & dried rose petals **17**

Daily cakes served with double cream, berry coulis & strawberry **13**

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**