

## SMALL EATS

FRESHLY SHUCKED COFFIN BAY OYSTER SHALLOT VINAIGRETTE & LEMON (DF) (GF)	\$3.50 <sup>EA</sup> / \$18 (SIX)
CHIPS & ROASTED GARLIC AIOLI (V)	\$9
SOUTHERN FRIED CHICKEN SPARE RIBS RANCH SAUCE	\$12
PORK AND FENNEL SAUSAGE ROLL TOMATO RELISH	\$10
FRIED POLENTA WHIPPED RICOTTA, HERB OIL (V)	\$10
MANCHEGO CHEESE & POTATO CROQUETTES, SALSA VERDE (V)	\$14
OLIVERIA "PISCO" OLIVES & SINGLE ORIGIN SOUR DOUGH	\$12
BEEF SLIDERS SPECIAL SAUCE, CHEESE & PICKLES	\$13
BUFFALO MOZZARELLA PAN GRATTATO, VINE TOMATOES, BASIL & HERB OIL (V)	\$16
SMOKED TROUT SALAD GREEN APPLE, BUTTER LETTUCE, HORSERADISH DRESSING (GF)	\$16
WARM TART OF HEIRLOOM TOMATOES GOATS CURD, BASIL & EVO (V)	\$16
FRIED CALAMARI LEMON PEPPER, ROASTED GARLIC AIOLI & LEMON	\$16
CRISPY SKIN PORK BELLY CAULIFLOWER PUREE, APPLE, ROAST SHALLOT, CIDER JUS	\$17

## SIDES

GREEN SALAD CUCUMBER, RED ONION, TOMATO, HOUSE DRESSING	\$10
MARKET VEGETABLES ROASTED GARLIC & OLIVE OIL (VG) (V) (GF) (DF)	\$10

VG: VEGAN    DF: DAIRY FREE  
V: VEGETARIAN    GF: GLUTEN FREE



## MON-THURS

WEEKDAY  
*Lunch*  
FEEDS

SELECTED DISHES **\$16**  
WITH A POT OF BALTER  
OR GLASS OF HOUSE WINE **\$20**

AVAILABLE MONDAY — THURSDAY 12-3PM

## TUES + WEDS

**\$16** PARMA  
**\$18** STEAK

## FRIDAYS

**\$13**  
ESPRESSO  
MARTINIS

FROM 9PM

*Happy Hour*  
\$4 POTS & \$7 PINTS  
OF LOCAL TAP BEER AND CIDER  
\$5 HOUSE WINES

5PM — 7PM

## LARGE EATS

PUMPKIN & ALMOND AGNOLOTTI POMEGRANATE, PUMPKIN BUTTER & SAGE (V)	\$20
BRIDGE WAGYU BEEF BURGER, BRIOCHE ROLL, ICEBERG, TOMATO, PICKLES, CHEDDAR, MUSTARD AIOLI, SERVED WITH CHIPS	\$22
CHICKEN PARMA SMOKED HAM, TOMATO SUGO, HOUSE SALAD & CHIPS	\$24
VEAL OSSO BUCCO RAGOUT TRUCCHETTI, GREMOLATA & PECORINO	\$25
BEER BATTERED FISH & CHIPS HOUSE MADE TARTARE, LEMON & HOUSE SALAD	\$26
BROKEN PASTA SUMMER TOMATOES, RICOTTA, BROAD BEANS, ROASTED GARLIC, OLIVE OIL (V)	\$26
WOOD ROASTED CHICKEN TABOULI, GOAT'S CURD, POMEGRANATE & LEMON (GF)	\$27
ROASTED BULTARRA LAMB RUMP PEPPERONATA, FRIED CAPERS (GF)	\$33
GRILLED BARRAMUNDI CAULIFLOWER PUREE, KOHI RABI & SHAVED FENNEL SALAD, SALSA VERDE & LEMON (GF)	\$28
ROAST PUMPKIN SALAD QUINOA, MINT, ASPARAGUS, SUGAR SNAP PEAS, RICOTTA & LEMON OIL (V) (GF)	\$22
CHAR GRILLED LAMB SALAD ROASTED CAPSICUMS, MARINATED FETA, BASIL, OLIVES, LEAVES AND A SHERRY VINAIGRETTE (GF)	\$23
250G GRASS FED SIRLOIN	\$28
300G GRASS FED SCOTCH	\$34
SERVED WITH CHIPS, HOUSE SALAD AND/OR MARKET VEGETABLES + A CHOICE OF RED WINE GRAVY, MUSHROOM OR PEPPERCORN SAUCE (DF) (GF)	

## DESSERT

STICKY DATE PUDDING BUTTERSCOTCH SAUCE, VANILLA BEAN ICE CREAM	\$10
PAVLOVA SUMMER BERRIES, VANILLA CREAM, MERINGUE	\$11
A WEEKLY SELECTION OF CHEESE	\$10 (ONE) / \$26 (THREE)

  @BRIDGEHOTEL