

SMALL EATS

FRESHLY SHUCKED COFFIN BAY OYSTER SHALLOT VINAIGRETTE & LEMON (DF) (GF)	\$3.50 ^{EA} / \$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 GRATATO, 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 (GF)	\$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	\$27
ROASTED BULTARRA LAMB RUMP PEPPERONATA, FRIED CAPERS (GF)	\$33
GRILLED BARRAMUNDI CAULIFLOWER PUREE, KOHLRABI & 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

WINES BY THE GLASS

SPARKLING

OTTILIE BRUT NV SOUTH EASTERN AUSTRALIA	\$9.5 / \$45
NV DAL ZOTTO 'PUCINO' PROSECCO KING VALLEY / VIC	\$11 / \$53
NV GINGER PRINCE SPARKLING ROSE STRATHBOGIE RANGES / VIC	\$12 / \$56
NV MUMM 'CORDON ROUGE' BRUT CHAMPAGNE / FRANCE	\$19.5 / \$99

WHITES

HEATHERLIE SEMILLION SAUVIGNON BLANC SOUTH EASTERN AUSTRALIA	\$9.5 / \$45
2015 LES VIGNERONS 'LA VACATION' VERMENTINO COLOMBARD SOUTH-WEST FRANCE	\$10 / \$48
2016 ANGAS & BREMER PINOT GRIGIO LANGHORNE CREEK / SA	\$10.5 / \$50
2015 821 SOUTH SAUVIGNON BLANC MARLBOROUGH / NZ	\$11 / \$53
2015 CORIOLE CHENIN BLANC MCLAREN VALE / SA	\$11 / \$53
2010 FOWLES 'STONE DWELLERS' REISLING STRATHBOGIE RANGES / VIC	\$12 / \$58
2016 TOOLANGI 'PAUL'S LANE' CHARDONNAY YARRA VALLEY / VIC	\$13 / \$63

ROSE

2016 LES VIGNERONS 'L'EXPERIENCE' GRENACHE MERLOT ROSE SOUTH-WEST FRANCE	\$9.5 / \$45
2017 DELINQUENTE 'PRETTY BOY' NERO D'AVOLA ROSATO RIVERLAND / SA	\$12 / \$57

REDS

HENRY & ELIZA'S SHIRAZ CABERNET SOUTH EASTERN AUSTRALIA	\$9.5 / \$45
2015 DEL MUNDO 'VALDEMORADA' TEMPRANILLO RIOJA / SPAIN	\$10 / \$48
2016 JEANNERET 'THE FIX' SHIRAZ MULTI REGION / SA	\$10.5 / \$50
2015 CANTINATOLLO 'ROCCAVENTOSA' SANGIOVESE TERRE DI CHIETI / ITALY	\$11 / \$53
2014 DODGY BROS. GRENACHE MCLAREN VALE / SA	\$11.5 / \$55
2013 WYNNS 'THE GABLES' CABERNET SAVIGNON COONAWARRA / SA	\$12 / \$58
2016 UNDERGROUND PINOT NOIR MORNINGTON PENINSULA / VIC	\$12 / \$58
2016 PAUL DURDILLY 'LES GRANDES COASSES' GAMAY BEAUJOLAIS, FRANCE *CHILLED*	\$12 / \$58

BOTTLES + TINNIES

BALTER ALT BROWN (QLD)	\$11
BALTER PILSNER (QLD)	\$11
BALTER XPA (QLD)	\$11
BALTER IPA (QLD)	\$13
CARLTON DRY (VIC)	\$19
PURE BLONDE (VIC)	\$10
MELBOURNE BITTER (VIC)	\$19
CASCADE PALE ALE (TAS)	\$10
DOS BLOCKOS 'F**K THE RENT' (VIC)	\$10
STONE & WOOD GREEN COAST (NSW)	\$10
STONE & WOOD PACIFIC ALE (NSW)	\$10.5
STONE & WOOD 'BIG SCRUB' (NSW)	\$15
FIXATION (NSW)	\$13
MORNINGTON BROWN ALE (VIC)	\$11
KOOINDA TRADITIONAL MILK PORTER (VIC)	\$11
ROGUE WAVE 'CRANKY MISSUS' IPA (VIC)	\$12

BALTER XPA
CARLTON DRAUGHT
MELBOURNE BITTER
FAT YAK PALE ALE
MCCRACKEN'S AMBER ALE
MOUNTAIN GOAT SUMMER ALE
GOOSE ISLAND IPA
HOEGAARDEN WHITE
STELLA ARTOIS
BULMERS ORIGINAL CIDER
** ROTATING GUEST TAP **

ON TAP

COCKTAILS

STRAWBERRY SPRITZ STRAWBERRY INFUSED APEROL, LEMON, SPARKLING WINE	\$17
BRIDGE MOJITO HAVANA CLUB 3YO, LIME, MINT, GINGER BEER	\$20
DOGHOUSE OLD FASHIONED WOODFORD RESERVE, SUGAR, BITTERS	\$19
3121 G&T TANQUERAY GIN, MINT, PINK GRAPEFRUIT, TONIC	\$16
PALOMA HERRADURA PLATA, LIME, PINK GRAPEFRUIT	\$20
PORNSTAR NO. 2 VANILLA ABSOLUT, PASSIONFRUIT, LEMON, EGG WHITE	\$20
HICKMAN'S RABBIT TANQUERAY GIN, FIORENTE ELDERFLOWER, LIME, MINT, SPARKLING WINE	\$18
SHARED STRAWBERRY SPRITZ (SSS) JUG — (SERVES 3) STRAWBERRY INFUSED APEROL, LEMON, SPARKLING WINE	\$28
PIMMS CUP NO. 1 JUG — (SERVES 3) PIMM'S, SEASONAL FRUIT, GINGER ALE, LEMONADE	\$28
TENNESSEE SWEET TEA JUG — (SERVES 3) JACK DANIELS, PEACH SCHNAPPS, LEMON, TEA	\$28