



FOOD

WINTER AT THE BRIDGE

“THESE WINTER DISHES HAVE BEEN
CREATED UTILISING THE BEST SEASONAL
INGREDIENTS FROM LOCAL PRODUCERS.”

Danny Parreno

\$25

VEAL OSSO BUCCO RAGOUT,
TRUCCHETTI, GREMOLATA & PECORINO

\$34

48HR BEEF SHORT RIBS,
ROASTED KALE, KOMBU CHIMICHURRI

\$30

SMOKED PORK BELLY,
LYONNAISE SAUSAGE, BEANS CASSOULET,
CREME FRAICHE (GF)



@BRIDGEHOTEL

BAR SNACKS

MANCHEGO CHEESE & POTATO CROQUETTES, SALSA VERDE (V)	\$15
OLIVERIA "PISCO" OLIVES AND SINGLE ORIGIN SOUR DOUGH (V)	\$12
BEEF SLIDERS, SPECIAL SAUCE, CHEESE, PICKLE	\$13
PORK SCRATCHINGS, CHILEAN SPICE, LIME SALT	\$8
SOUTHERN FRIED CHICKEN SPARE RIBS, MUSTARD DIPPING SAUCE (GF)	\$10
SAN DANIELE PROSCIUTTO (16 MTH AGED), WARM SOUR DOUGH ROLL & NETTLE BUTTER	\$8 EA
SALTBUSH LAMB EMPANADAS, GREEN SALSA	\$15

ENTREES

BUFFALO MOZZARELLA, PAN GRATTATO, ROMA TOMATO, MOUNTAIN OREGANO HERB OIL (GF)	\$16
BRAISED LEEK, ASHED HERB OIL, GRUYERE & TRUFFLES (GF) (V)	\$18
SMOKED TROUT SALAD, GREEN APPLE, BUTTER LETTUCE, HORSERADISH DRESSING (GF) (V)	\$16
WARM TART OF WILD MUSHROOMS, ROASTED CHESTNUTS, SOFT HERBS, PECORINO	\$16
CRISPY SKIN PORK BELLY, ROASTED SHALLOTS, BLACK GARLIC SAUCE (GF)	\$17
HUSK BAKED CALAMARI, YELLOW PEPPER CREAM, SWEET CORN (GF)	\$17

DF = Dairy Free

GF = Gluten Free

V = Vegetarian

SUBSTANTIAL

BEER BATTERED FISH & CHIPS, HOUSE MADE TARTARE, LEMON & GREEN LEAVES	\$26
ROASTED FLINDERS ISLAND LAMB SHOULDER, WARM RICOTTA, NETTLE & ROASTED FENNEL (GF)	\$33
PUMPKIN & ALMOND AGNOLOTTI, POMEGRANATE, PUMPKIN BUTTER (V)	\$20
WOOD ROASTED CHICKEN, BRUSSELS SPROUTS, TARRAGON SAUCE (GF)	\$27
WILD MUSHROOM TAGLIATELLE, GOAT'S CURD & W.A. TRUFFLES (V)	\$26
BEEF BURGER, HOUSE KETCHUP, WESTMONT PICKLES, GRUYERE CHEESE	\$23
CHICKEN PARMA, SMOKED HAM, NAPOLI SAUCE, SALAD & FRIES	\$24
400GR O'CONNOR'S PORTERHOUSE ON THE BONE, HORSERADISH CREAM, FRIES & YOUR CHOICE OF SAUCE (MUSHROOM, RED WINE OR PEPPER)	\$36
VEAL OSSO BUCCO RAGOUT, TRUCCHETTI, GREMOLATA & PECORINO	\$25
48HR BEEF SHORT RIBS, ROASTED KALE, & KOMBU CHIMICHURRI (GF)	\$34
SMOKED PORK BELLY, LYONNAISE SAUSAGE, BEANS CASSOULET, CREME FRAICHE (GF)	\$30

SIDES

SHAVED SAVOY CABBAGE, MINT, LEMON DRESSING (V)	\$9
GREEN SALAD & HOUSE DRESSING	\$8
BROCCOLINI, LEMON OIL, PAN GRATATO (GF) (V)	\$9
POLENTA CHIPS, WHIPPED RICOTTA (GF) (V)	\$10
CHIPS & AIOLI	\$8

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SOMETHING MORE?

DESSERT

ALFAJOR SHORT CRUST BISCUIT, CHOCOLATE MOUSSE, CHOCOLATE GANACHE	\$10
WARM APPLE STRUDEL CRÈME FRAICHE, CALVADOS SAUCE	\$10
STICKY DATE PUDDING BUTTERSCOTCH SAUCE, VANILLA BEAN ICE CREAM	\$10

CHEESE

A WEEKLY SELECTION OF CHEESE, QUINCE PASTE, FRUIT TOAST
\$10 FOR ONE CHEESE OR \$26 FOR A SELECTION OF 3 CHEESES

AFTER DINNER DRINKS

ROB DYLAN 'WHITE LABEL' LATE HARVEST SAUVIGNON BLANC YARRA VALLEY / VIC	\$9
SPRING VALE 'LOUISA' GEWURZTRAMINER FREYCINET COAST / TAS	\$10
VALDESPINO PEDRO XIMENEZ SHERRY JEREZ / ESP	\$10
GALWAY PIPE TAWNY 12YO LONGHORNE CREEK / SA	\$12
CHAMBERS MUSCAT NV RUTHERGLEN / VIC	\$12
PENFOLDS GRANDFATHER RARE TAWNY PORT 15YO BAROSSA VALLEY / SA	\$16