



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

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| MANCHEGO CHEESE & POTATO CROQUETTES, SALSA VERDE (V) | \$14 |
| 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 |
| PORK AND FENNEL SAUSAGE ROLL | \$10 |
| SALTBUSH LAMB EMPANADAS, GREEN SALSA | \$15 |

ENTREES

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| BUFFALO MOZZARELLA, PAN GRATTATO, ROMA TOMATO, MOUNTAIN OREGANO HERB OIL (GF) | \$16 |
| BRAISED LEEK, ASHED HERB OIL, GRUYERE & TRUFFLES (GF) (V) | \$15 |
| 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 |
| CRISPY SALT AND PEPPER CALAMARI, LEMON | \$16 |

DF = Dairy Free

GF = Gluten Free

V = Vegetarian

SUBSTANTIAL

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| 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 |
| 300G O'CONNOR'S SIRLOIN, HORSERADISH CREAM, FRIES & YOUR CHOICE OF SAUCE (MUSHROOM, RED WINE OR PEPPER) | \$34 |
| 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

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| ROASTED POTATOES, GARLIC AND SMOKED PAPRIKA, MANCHEGO (GF) | \$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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DESSERT

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| ALFAJOR SHORT CRUST BISCUIT, CHOCOLATE MOUSSE, CHOCOLATE GANACHE, VANILLA BEAN ICE CREAM | \$12 |
| 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

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| ROB DOLAN 'WHITE LABEL' LATE HARVEST SAUVIGNON BLANC YARRA VALLEY / VIC | \$10 |
| SPRING VALE 'LOUISA' GEWURZTRAMINER FREYCINET COAST / TAS | \$11 |
| 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 |



BUY ANY DESSERT AND ESPRESSO MARTINI FOR \$25

