



The

BRIDGE

Restaurant and Bar



STARTERS

Homemade garlic and herb bread \$9 (V)

Smoked salmon and avocado roulade with pickled vegetables \$14 (GF)

Roasted vegetable antipasti stack served with buffalo mozzarella, pesto and balsamic glaze \$12 (V)

Grilled pita bread with olives, semi dried tomatoes and tzatziki \$12 (V)

Tomato bruschetta \$11 (V)

SIDES

Bowl of beer battered chips \$7

Garden salad \$8



ENTREES

Mixed crab and fish cakes with anchovy aioli \$15

Seared scallops with chorizo, peas and potato \$17 (GF)

Steak gyros with pitta salad and garlic sauce \$16

Salt and pepper calamari with roasted garlic aioli \$14 (GF)

Mushroom, pea and parmesan fritters served with pesto aioli \$13 (V)



PASTA

Penne Chicken Chipotle \$25

Fresh penne with chicken, cooked bell peppers, sundried tomato, mushrooms in a chipotle sauce

Mediterranean Spaghetti \$24 (V)

Spaghetti with olives, semidried tomato, roasted capsicum and fresh mozzarella
(add chorizo or chicken \$27)

Risotto \$24 (V) (GF)

With sweet peas, spinach, mushroom and cherry tomatoes

Prawn and Scallop Fettucine \$30

Fettucine with prawns and scallops in a creamy dill sauce



MAINS

Beef Eye Fillet \$36 (GF)

Grilled beef eye fillet with a king prawn, broccolini bundle, sweet potato mash and mushroom gravy

Grilled Barramundi \$34 (GF)

With roast potatoes, baby honeyed carrots and asparagus in a caper sauce

Veal Involtini \$31

Stuffed veal with bacon, spinach and mozzarella served on a bed of potato mustard mash and marsala sauce

Grilled Salmon Fillet \$32 (GF)

With roasted beetroot, wilted spinach and an orange glaze

Lemon Chicken \$32 (GF)

Grilled chicken breast served with a pea and shallot risotto and a lemon cream sauce



DESSERTS

Chocolate Fudge Cake \$13

Served with vanilla icecream

Strawberry Panna cotta \$13

served and passionfruit coulis and almond biscotti

Raspberry and Vanilla Cheesecake with a chocolate brownie base\$13

Flourless Italian Lemon Cake \$13 (GF)

Flourless lemon and almond cake with berries and cream

Affogato \$17

shot of coffee with your choice of liqueur and ice cream



SPECIAL TWO COURSES FOR \$39 or ALL THREE FOR \$49

AVAILABLE WED, THUR NIGHT

WED, THURS AND FRI LUNCH

Entrees

Roasted vegetable antipasti stack served with buffalo mozzarella, pesto and balsamic glaze

Steak gyros with pitta salad and garlic sauce

Mixed crab and fish cakes with anchovy aioli

Mains

Stuffed veal with bacon, spinach and mozzarella served on a bed of potato mustard mash and marsala sauce

Grilled salmon fillet with roasted beetroot, wilted spinach and an orange glaze

Grilled chicken breast served with a pea and shallot risotto and a lemon cream sauce

Desserts

Choice of any dessert from the menu excluding Affogato



COLD DRINKS MENU

Milkshakes \$6
Chocolate, Vanilla, Strawberry or Caramel

Iced Coffee / Chocolate \$6

Soft Drinks \$4
Coke, Diet Coke, Coke Zero, Lemon Squash
Sprite, Fanta, Ginger Ale, Mineral Water

Lemon Lime and Bitters \$4.50

Pink Lemonade \$4.50

Sparkling Mineral Water 750ml \$8

Juice \$4
Apple, Orange or Pineapple

COFFEE AND TEA

Cappuccino Cup \$4 / Mug \$4.50

Flat White

Latte

Long Black

Short Black \$4

Macchiato \$4

Hot Chocolate Cup \$4 / Mug \$4.50

TEAS (POT) \$4

English Breakfast, Earl Grey, Peppermint,
Chamomile and Green Tea

Soy and skim milk and flavoured syrups available
Soy and syrups- 50c extra



WINE LIST

Sparkling Wines

	(G)	(B)
Tatachilla Sparkling	\$8	\$34
Hardys Moscato	\$9	\$35
Rococo Premium Cuvee		\$40
Calappiano Italian Prosecco		\$42

White Wines

	(G)	(B)
Fishbone Rose	\$9	\$35
Fishbone Sémillon Sauvignon Blanc	\$9	\$35
Tatachilla Chardonnay	\$9	\$35
Grant Burge Pinot Grigio	\$10	\$38
Dusky Sounds Sauvignon Blanc	\$10	\$38

Red Wines

	(G)	(B)
Goodwyn Cabernet Sauvignon	\$9	\$35
Grant Burge Shiraz	\$10	\$38
Knappstein Cabernet Merlot	\$9	\$35
Windy Peak Pinot Noir		\$35

BEERS

Cascade Light	\$7
VB	\$7
Tooheys Extra Dry	\$8
Peroni	\$9
Crown	\$9
Corona	\$9
Blue Moon	\$9

SPIRITS

All include a mixer of your choice	\$10
Vodka, Dark Rum, White Rum, Bourbon, Gin and Scotch.	

LIQUERS

Kahlua Coffee Liqueur	\$11
Baileys Irish Cream	\$11
Frangelico	\$11

* Corkage \$4 per person

* Cakeage \$15 per cake