

A stylized graphic of a bridge with a red deck and black supports, set against a light brown background. The bridge is angled upwards from left to right.

The  
**BRIDGE**  
Restaurant and Bar



## **STARTERS**

**Homemade garlic and herb bread \$9 (V)**  
***(cheesy garlic bread) \$11***

**Grilled house made bread with salami, feta and sundried tomatoes \$13**

**Vegetable arancini balls with napolitana sauce \$14 (V)**

**Pork and beef meatballs with a side of house made toast \$15**

## **SIDES**

**Beer battered chips \$7**

**Garden salad \$8**



## **ENTREES**

**Creamy seafood chowder with toasted herb bread \$16**

**Scallops with bacon in garlic butter sauce \$17 (GF)**

**Garlic and chilli prawns with roasted cherry tomatoes in a napolitana sauce and a side of bread \$15**

**Lemon pepper calamari served with a mixed leaf salad and tartare sauce \$14 (GF)**

**Eggplant and ricotta scrolls in a rich tomato sauce served with a basil pesto \$14 (V) (GF)**



## **PASTA**

### **Spring Vegetable and Ricotta Penne \$24 (V)**

With broccoli, snow peas, ricotta, lemon, and basil

### **Curry Chickpea and Sausage Pasta \$26**

Spiral pasta with beef sausage and mushroom and a cream curry chickpea sauce

### **Chicken Pesto Risotto \$26 (GF)**

With mushroom, cherry tomatoes, in a basil pesto sauce topped with shaved parmesan

### **Chilli Seafood Linguine \$30**

Linguine with calamari, mussels, prawns, fish, cherry tomatoes in a white wine and olive oil sauce



## **MAINS**

### **Beef Eye Fillet \$35**

Served with mixed leaf, feta, pine nut and snow pea salad, beer battered chips and diane sauce

### **Grilled Pork Cutlet \$33 (GF)**

Grilled pork cutlet on a bed of red cabbage and onion marmalade, with sautéed broccolini and jus

### **Braised Lamb shanks \$31**

Slow cooked lamb shanks in a red wine jus, served with potato mash and mixed vegetables

### **Herb Crusted Salmon Fillet \$32**

Parmesan, garlic and herb crusted salmon served with broccolini, parsley chat potatoes and hollandaise sauce

### **Grilled Chicken Romesco \$32**

With green beans, scalloped potatoes and romesco sauce

*(Some dishes can be made gluten free on request)*



**Chocolate Panna cotta \$13 (GF)**

With whipped cream and berries

**Ricotta and Poppy Seed Cake \$13**

Served with a lemon curd mousse

**Passionfruit and Lime Tart \$13 (GF)**

With a coconut and almond base

**Sticky Date Pudding \$13**

With butterscotch sauce and ice 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 And THUR NIGHT or WED, THURS And FRI LUNCH**  
***(Not available in December)***

### **Entrees**

*Vegetable arancini balls with napolitana sauce*

*Pork and beef meatballs*

*Lemon pepper calamari served with a mixed leaf salad and lemon vinaigrette*

### **Mains**

*Slow cooked lamb shanks in a red wine jus, served with potato mash and mixed vegetables*

*Grilled chicken with green beans, scalloped potatoes and romesco sauce*

*Salmon crusted with parmesan, garlic and herbs served with broccolini, parsley chat potatoes and hollandaise 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, 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, Lemon and Ginger or 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

*Wine brands are subject to change due to availability*

## 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