

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

Mediterranean halloumi bruschetta \$13 (V)
Halloumi, olives, tomatoes, onion, basil and capers on toasted house made bread

Bread platter with homemade dips (serves 2) \$15 (V)
cream cheese and tomato dip, mixed olives and feta with bruschetta mix

Beef and pork arancini with creamy napolitana sauce \$13

Bacon and pumpkin fritters served with tomato chutney \$14

SIDES

Beer battered chips \$7

Garden salad \$8



ENTREES

Waldorf Salad with seared sliced Eye Fillet

Seared eye fillet with a salad of apple, celery, walnut and rocket **\$16 (GF)**

Baked Capsicum

Stuffed with feta, olives, zucchini, and tomato topped with mozzarella cheese **\$15 (V)**

Asian style Calamari

Tossed in a mixed leaf salad with sweet chilli, shallots, bean sprouts **\$14 (GF)**

Seared Scallops

With butternut squash puree, roasted capers, and caramelised apple **\$17 (GF)**

Sweet and Sour Prawns

With pineapple and celery in an asian style sauce served with toasted bread **\$16**



PASTA

Mediterranean Spaghetti \$26

Spaghetti with anchovies, olives, capers, mushroom and tomatoes in a napolitana sauce

Vegetable Tagliatelle \$25 (V)

With broccoli, sweet peas, spinach, zucchini and gorgonzola in a cream sauce

Saffron Risotto \$24 (GF)

Eggplant, capsicum, zucchini, sweet peas and sundried tomatoes in a cream sauce

(add chicken or prawns \$28)

Scallop Fettucine \$29

With scallops, leek, mushroom and semi-dried tomatoes in a creamy dill sauce



MAINS

Beef Eye Fillet \$36 (GF)

With parsnip and royal purple sweet potato mash, steamed vegetables served with a red wine jus

Veal Cutlet \$34

Crumbed in Moroccan spices and parmesan served with herbed seasonal vegetables, roast potatoes and jus

Crispy Skin Barramundi \$33 (GF)

With pea puree, broccolini, roasted cherry truss tomatoes and lemon sauce

Chicken Breast \$32 (GF)

Marinated Spanish style, served with roasted seasonal vegetables and mushroom ragout

Crispy Skin Salmon \$32 (GF)

Salmon with a crisp vegetable salad of potato, carrot, snow peas, pinenuts, bacon and a mustard and yogurt dressing



DESSERTS

Flourless Chocolate and Orange Cake \$13 (GF)

Served with vanilla icecream

Classic Homemade Tiramisu \$13

Coconut Creme Brulee \$13 (GF)

Sticky Ginger and Marmalade Pudding \$13

Served with 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

Entrees

Baked capsicum stuffed with feta, olives, zucchini, and tomato topped with mozzarella cheese

Asian style calamari tossed in a mixed leaf salad with sweet chilli, shallots, bean sprouts

Beef and pork arancini with creamy napolitana sauce

Mains

Veal cutlet crumbed in Moroccan spices and parmesan served with herbed seasonal vegetables, roast potatoes and jus

Spanish style marinated chicken breast, served with roasted seasonal vegetables and mushroom ragout

Salmon with a crisp vegetable salad of potato, carrot, snow peas, pinenuts, bacon and a mustard and yogurt dressing

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