



CHEF

SELECTION

Entrées

Garlic ciabatta bread (V)	\$8
Cheesy garlic ciabatta bread (V)	\$11
French onion soup w gruyere cheese croutons (V)	\$11
Roasted pumpkin crostini w Persian feta, basil, caramelised onion, toasted pine nuts & pomegranate dressing	\$14
Deep fried chilli chicken wings, tomato relish & aioli (GF) (DF) (NF)	Small \$12 Large \$20

Mains

Caesar salad w baby cos, smoked bacon, parmesan, poached egg & garlic croutons (GFO) (NF) (VO) Add Chicken, Prawns or Calamari \$8	\$17
Bridge Inn beer battered fish & chips w gherkin mayo & lemon (DF)	\$26
► Joseph's pork & fennel sausage w sweet potato colcannon, buttered peas, broad beans & red wine jus (GF) (NF)	\$24
Chicken parmigiana w chips & salad (NF)	\$26
Spaghetti w garlic, fresh chilli, calamari, zucchini, preserved lemon & poor man's parmesan crumbs (NF)	\$26
Porterhouse 300G cooked to your liking, served w Sweet potato colcannon & char-grilled broccolini (GF) (NF) or Chips & Salad (GF) (NF) (DF) topped with your choice of Sauce	\$35
GREEN PEPPER SAUCE RICH GRAVY GARLIC BUTTER RED WINE JUS BLUE CHEESE BUTTER SOUTHERN WHISKEY & MUSHROOM SAUCE	

Sides All \$6

Chips (GF) (NF)
Greek Salad (GF) (NF)
Sautéed Asian greens (GF) (NF) (DF)



Kids Menu All \$12

Steak – 125g w gravy, chips & Salad (NF) (DFO)
Chicken Nuggets w chips & salad (NF)
Parmigiana w chips & salad (NF)
Fish & chips w salad (NF) (DF)
Spaghetti or Gnocchi w cream or tomato base (NF)

All prices are GST inclusive. Please note that all menu items are subject to seasonal availability. Our chef and his team will be more than happy to make any necessary changes to accommodate any specific dietary requirements, so please advise staff prior to ordering your meal. Please advise we do not split bills.

(V) – Vegetarian · (VF) – Vegan · (GF) – Gluten Free (NF) – Nut Free · (VFO) – Vegan Free Option
(DF) – Dairy Free · (GFO) – Gluten Free Option · (DFO) – Dairy Free Option