



# BRIDGES

RESTAURANT BAR AND FUNCTION CENTER

## SMALL PLATES

<b>GARLIC BREAD</b>	\$8
Add cheese \$2	
<b>SOUP OF THE DAY</b>	\$12
Ask your friendly staff served with bread.	
<b>WARM ITALIAN OLIVES (V)</b>	\$10
Pan-sautéed with chili, rosemary, and garlic, served with fresh sourdough bread and balsamic and extra virgin olive oil.	
<b>SPRING ROLLS (VG)</b>	\$12
With a side of cabbage and rocket salad, and sweet chilli.	
<b>BRUSCHETTA (V)</b>	\$13
Two pieces of sourdough, tomatoes, red onion, basil, feta, and balsamic glaze.	
<b>PRAWN AND GINGER DUMPLINGS</b>	\$15
Pan-fried dumplings with soy sauce.	
<b>ARANCINI BALLS (V)</b>	\$15
Pumpkin, fresh Italian herbs, and parmesan cheese served with sugo and citrus aioli.	
<b>SAGANAKI (V)</b>	\$16
Grilled kefalograviera cheese with wild fig, walnut chutney, fresh lemon, and toasted sourdough.	
<b>BUFFALO BBQ WINGS</b>	\$16
Fried chicken wings in mild homemade bbq sauce with blue cheese dipping sauce, carrot and celery sticks.	
<b>SALT AND LEMON PEPPER CALAMARI</b>	E: \$16 M: \$26
Crispy fried calamari, served with house salad, fresh lemon wedge, and lemon aioli.	

## SMALL BOWLS

<b>GARDEN SALAD</b>	\$6
<b>GREEK SALAD</b>	\$8
<b>CHIPS</b> with aioli	\$8
<b>SWEET POTATO CHIPS</b> with chipotle aioli	\$10
<b>BATTERED ONION RINGS</b> with chipotle aioli	\$10
<b>POTATO WEDGES</b> with sweet chilli and sour cream	\$10

## PASTA

<b>PENNE BOLOGNESE</b>	\$20
Seasoned lean beef mince cooked in aromatic homemade tomato sauce, topped with parmesan.	
<b>SPAGHETTI CARBONARA</b>	\$22
Bacon, mushroom, parmesan cheese, white wine, fresh herbs, garlic, creamy sauce.	
<b>PENNE POLO E FUNGI</b>	\$22
Chicken, mushrooms, cream, spring onion, white wine, fresh herbs, and garlic make up a delicious creamy sauce.	
<b>LINGUINI MARINARA</b>	\$28
A medley of fresh local seafood(mussels, fish, clams, prawns, calamari) tossed with garlic and parsley infused in white wine with a hint of chilli and olive oil. (available with napoli sauce).	

**All PASTA GFO +\$3**

## RISOTTO

<b>ZUCCA (GF) (V)</b>	\$20
Pumpkin, spinach, pine nuts, feta.	
<b>WILD MUSHROOM (GF)(V)(VGO)</b>	\$24
Mixed mushrooms: enoki, king oyster, button, and field; onion, peas, spinach, parsley, and parmesan cheese.	
<b>FRUTTI DE MARI (GF)</b>	\$28
Seafood (prawns, mussels, fish, clams, and calamari) is finished with white wine, fresh herbs, tomato, and napoli.	
<b>PAELLA CHICKEN (GF)</b>	\$28
Chorizo, mussels, calamari, peas, capsicum, kalamata olives, and a touch of chilli, finished with saffron.	

## SALADS

<b>WARM CHICKEN SALAD (GF)</b>	\$22
Marinated grilled chicken tenderloin in coconut oil, cherry tomato, cucumber, capsicum, spanish onion, mixed lettuce, and mustard dressing.	
<b>CHICKEN CEASER SALAD</b>	\$22
Marinated grilled chicken, cos lettuce, crispy bacon, herbed garlic croutons, shaved parmesan, poached egg, anchovies, caesar dressing.	
<b>GRILLED CALAMARI SALAD (GF)</b>	\$26
Grilled garlic & chilli marinated calamari with rocket, orange segments, olives, cherry tomato, cucumber, lemon dressing, aioli, fresh lemon wedge.	

GFO = Gluten Free Option GF= Gluten Free V=Vegetarian VGO= Vegan Option VG=Vegan

## MAINS

**VEGETABLE NOODLES (V, VGO)**  
 Stir-fried vegetable noodles, our stir-fry sauce. \$22  
 Add chicken +4, beef +5, prawn +\$6

**CHICKEN PARMA (GFO)**  
 Panko crumbed chicken breast, smoked ham, \$27  
 napoli sauce, mozzarella, house salad, chips.

**VEAL SCALOPPINE**  
 Pan-seared veal de-glazed with white wine, \$30  
 garlic, spring onion, mushroom and a touch of  
 cream served on a bed of mash and seasonal  
 vegetables with a lemon wedge.

**FISH AND CHIPS**  
 Your choice of grilled or fried, served with \$27  
 house salad, chips, fresh lemon wedge and  
 tartare sauce.

**PERI PERI CHICKEN**  
 Grilled chicken, rocket, cherry tomato, red \$27  
 onion salad, peri mayo, fresh lemon, potato  
 wedges.

**KING SALMON**  
 Crispy skin salmon, mash and seasonal \$32  
 vegetables and bearnaise sauce.

**300G ANGUS PORTERHOUSE**  
 Served with seasonal vegetables/house salad, \$36  
 and chips. Your choice of sauce mushroom,  
 peppercorn, gravy or red wine sauce.

**300G ANGUS SCOTCH**  
 Served with seasonal vegetables/house salad, \$42  
 and chips. Your choice of sauce mushroom,  
 peppercorn, gravy or red wine sauce.

## SIDES

**SAUCES**  
 Aioli, chipotle mayo, spicy bbq sauce, \$2  
 bearnaise sauce, tartare sauce, peri-peri mayo.

**GRAVY** \$3

**PEPPER SAUCE** \$3

**RED WINE SAUCE** \$3

**CHIPS** \$4

**MUSHROOM SAUCE** \$4

**STEAM SEASONAL VEGGIES** \$6

## PIZZA

**MARGHERITA (V)** \$14  
 Pizza sauce, mozzarella, fresh basil.

**HAWAIIAN** \$17  
 Pizza sauce, mozzarella, smoked ham, pineapple.

**CAPRICCIOSA** \$18  
 Pizza sauce, mozzarella, mushroom, kalamata  
 olives, smoked ham and anchovies.

**VEGETARIAN** \$18  
 Pizza sauce, mozzarella, pumpkin, mushroom,  
 roasted peppers, red onion, fetta

**MEAT LOVERS** \$20  
 Pizza sauce, mozzarella, smoked ham, chicken,  
 bacon, salami, red onion, bbq sauce.

**All PIZZA GFO +\$3**

## BURGERS

**VEGGIE BURGER(V,VGO)** \$20  
 Garden veg patty with lettuce, tomato, beetroot,  
 pineapple, cheese, chipotle mayo, and chips.

**ANGUS BEEF BURGER** \$22  
 Angus beef mince patty with lettuce, bacon,  
 cheese, and tomato with our burger sauce and  
 chips.

**PULLED PORK BURGER** \$22  
 Pulled pork, cos-lettuce, crunchy slaw, tomato,  
 spicy homemade bbq sauce with chips.

**CHICKEN BURGER** \$22  
 Grilled chicken tenderloin with cos lettuce,  
 tomato, pickles, cucumber, spicy sauce with chips.

**All BURGERS GFO +\$3**

## LITTLE ONES

**CHICKEN NUGGETS AND CHIPS** \$12

**SPAGHETTI BOLOGNESE** \$12

**FISH AND CHIPS** \$12

**CHICKEN SCHNITZEL AND CHIPS** \$12  
 Make parma +\$2

**GRILLED CHICKEN TENDERS  
 AND CHIPS** \$12

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