

# BRIDGE HOTEL

## ENTREES

Garlic Bread.....	10. <sup>00</sup>
House Dip Selection w. <i>Marinated Olives and Grilled Pita Bread</i> .....	14. <sup>00</sup>
Pan Fried Halloumi w. <i>Honey, Figs, Fried Parsley and Lemon</i> .....	15. <sup>00</sup>
Mushroom and Pecorino Arancini Balls w. <i>Truffle Aioli</i> .....	16. <sup>00</sup>
Tempura Cauliflower w. <i>Jalapeño and Lime Aioli</i> .....	16. <sup>00</sup>
Housemade Sausage Rolls w. <i>Gentleman's Relish and Crispy Basil</i> .....	16. <sup>00</sup>
Fried Calamari w. <i>Tomatillo and Mint Sauce</i> .....	16. <sup>00</sup>
Chicken Tenders w. <i>Jalapeño and Mint Aioli</i> .....	15. <sup>00</sup>
Grilled Lamb Rump Skewers w. <i>Tzatziki, Mint and Sumac</i> .....	18. <sup>00</sup>

## BRIDGE PLOUGHMAN'S BOARD

Selection of Cured Meats, Cold Cuts and Australian Cheddar  
w. Grilled Sourdough, Pickles and Honey Figs

36.<sup>00</sup> (serves two)      48.<sup>00</sup> (serves four)

## PIE OF THE DAY

Housemade Pie served with Mash and Gravy

26.<sup>00</sup>

## Weekly Specials

### MON-FRI

#### **Local Lunches, \$20**

Housemade Sandwich w. Chips  
Not available public holidays

## MAINS

Fish and Chips w. <i>Tartare Sauce and House Salad</i> .....	25. <sup>00</sup>
Market Fish w. <i>Potato Rösti, Silverbeet Purée and Asparagus Salad</i> .....	MP
Chicken Schnitzel w. <i>Mash, Slaw and Gravy</i> .....	27. <sup>00</sup>
Bridge Parma w. <i>Chips and House Salad</i> .....	28. <sup>00</sup>
Lamb Backstrap w. <i>Braised Lentils, Rainbow Chard and Red Wine Jus</i> .....	34. <sup>00</sup>
Ground Beef Cheeseburger and Chips w. <i>Onion, American Mustard and Ketchup (add extra patty, \$5)</i> .....	25. <sup>00</sup>
Bangers and Mash w. <i>Braised Red Cabbage and Gravy</i> .....	28. <sup>00</sup>
Seafood Linguini <i>Tossed in Sugò di Pomodoro and served with Lemon</i> .....	32. <sup>00</sup>
Pumpkin and Asparagus Risotto w. <i>Danish Feta and Pepitas</i> .....	29. <sup>00</sup>
Cannelloni stuffed with Ricotta, Mushroom and Leek w. <i>Creamy Napoli Sauce, Fried Leeks and Pecorino</i> .....	29. <sup>00</sup>
Caesar Salad w. <i>Anchovies, Prosciutto, Parmesan and Egg (add Chicken Tenders, \$6)</i> ....	18. <sup>00</sup>

## SIDES

House Slaw .....	10. <sup>00</sup>
Carrots, Summer Greens Hummus and Herbs .....	12. <sup>00</sup>
Mash and Gravy .....	12. <sup>00</sup>
Chips and Aioli .....	11. <sup>00</sup>

## STEAKS

<b>300g</b> Grain Fed Sirloin 39. <sup>00</sup>	<b>220g</b> Grain Fed Eye Fillet 44. <sup>00</sup>	<b>350g</b> 250-Day Grain Fed Scotch Fillet 54. <sup>00</sup>
<i>Served w. Chips, House Salad and Choice of Sauce Pepper • Gravy • Mushroom • Garlic Butter</i>		

**SURF ANY MENU ITEM**  
\$3 per Garlic Prawn

## KIDS MENU

Penne w. Napoli Sauce .....	13. <sup>00</sup>
Fish and Chips.....	13. <sup>00</sup>
Nuggets and Chips.....	13. <sup>00</sup>
Bangers and Mash.....	13. <sup>00</sup>

## DESSERT

Selection of Sorbets and Ice Cream w. <i>Housemade Biscotti</i> .....	12. <sup>00</sup>
Sticky Date and Walnut Pudding w. <i>Butterscotch Ice Cream</i> .....	15. <sup>00</sup>
Crème Brûlée w. <i>Housemade Biscotti</i> .....	14. <sup>00</sup>
Chocolate Fondant w. <i>Strawberry and Cherry Compote and Vanilla Bean Ice Cream</i> .....	16. <sup>00</sup>

## SUN

#### **Sunday Roast, \$25**

Served w. All the Trimmings



**SCAN ME**  
to view a  
list of  
dietaries

**WINE***Fizz*

Range Life 'Sparkle Hard', Prosecco, King Valley .....	12. <sup>00</sup> / 55. <sup>00</sup>
Mountadam 'High Eden', Pinot Chardonnay, Barossa Valley .....	65. <sup>00</sup>
Taittinger Brut Reserve, Champagne, France.....	115. <sup>00</sup>

*White*

Kismet, Moscato, Victoria .....	11. <sup>00</sup> / 50. <sup>00</sup>
Credaro 'Five Tales', Chardonnay, Margaret River.....	13. <sup>00</sup> / 60. <sup>00</sup>
Pete's Pure, Pinot Grigio, Euston .....	12. <sup>00</sup> / 55. <sup>00</sup>
Spinning Top, Sauvignon Blanc, Marlborough NZ.....	12. <sup>00</sup> / 55. <sup>00</sup>
Rieslingfreak 'No. 4', Riesling, Eden Valley .....	60. <sup>00</sup>
Motley Cru, Pinot Grigio, King Valley.....	54. <sup>00</sup>
Tomfoolery 'Fox Whistle', Pinot Gris, Eden Valley.....	62. <sup>00</sup>
Babich 'Black Label', Sauvignon Blanc, Marlborough NZ .....	60. <sup>00</sup>
Longview 'Macclesfield', Grüner Veltliner, Adelaide Hills .....	64. <sup>00</sup>
Cullen, Semillon Sauvignon Blanc, Margaret River.....	75. <sup>00</sup>
Ghost Rock, Riesling, Tasmania.....	72. <sup>00</sup>

*Rosé*

Collette, Rosé, France.....	12. <sup>00</sup> / 55. <sup>00</sup>
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*Red*

Pete's Pure, Shiraz, Euston .....	12. <sup>00</sup> / 55. <sup>00</sup>
Harvest Moon, Pinot Noir, King Valley .....	13. <sup>00</sup> / 60. <sup>00</sup>
Pepper Tree, Cabernet Sauvignon, Coonawarra/Wrattonbully .....	12. <sup>00</sup> / 55. <sup>00</sup>
Fighting Gully Road, Sangiovese, Beechworth.....	62. <sup>00</sup>
Tomfoolery 'Young Blood', Shiraz, Barossa Valley.....	58. <sup>00</sup>
Longview 'Fresco', Nebbiolo Blend, Adelaide Hills .....	65. <sup>00</sup>
Font de Joubert, Cotes du Rhone, France.....	58. <sup>00</sup>
Babo, Nero D'Avola, Italy .....	54. <sup>00</sup>
Bay of Stones, Cabernet Sauvignon, Barossa Valley .....	50. <sup>00</sup>
Save Our Souls, Grenache, Heathcote.....	68. <sup>00</sup>
Domaine de Chatilon, Gamay, France.....	56. <sup>00</sup>
Blind Corner, Cabernet, Quindalup .....	70. <sup>00</sup>
Giant Steps, Pinot Noir, Yarra Valley .....	65. <sup>00</sup>

*Sweet*

Toro Albala, Don PX Sherry, Spain (375ml).....	15/70. <sup>00</sup>
Shadowfax, Fortified Shiraz, Werribee (375ml).....	11/50. <sup>00</sup>

**BRIDGE COCKTAILS**

Aperol Spritz .....	16. <sup>00</sup>
Aperol, Prosecco, Soda, Orange	
Orange Creamsicle .....	18. <sup>00</sup>
Vodka, Cointreau, Citrus, Sugar, Egg White, Vanilla Essence	
Ginny Marmalade .....	18. <sup>00</sup>
Gin, Marmalade, Citrus, Sugar, Mint	
Classic Margarita .....	18. <sup>00</sup> / 45. <sup>00</sup>
Blanco Tequila, Triple Sec, Citrus, Agave	
Peachy Iced Tea.....	18. <sup>00</sup> / 45. <sup>00</sup>
Peach Schnapps, Averna, Bourbon, Black Tea, Citrus	
Pornstar Martini.....	18. <sup>00</sup>
Vanilla Vodka, Passoa, Passionfruit, Citrus, Prosecco	
Espresso Martini.....	18. <sup>00</sup>
Vodka, Kahlua, Coffee	
Blood Orange and Lychee Punch.....	18. <sup>00</sup> / 45. <sup>00</sup>
Vodka, Lychee Liqueur, Blood Orange, Citrus	
Frozen Strawberry Daiquiri.....	18. <sup>00</sup>
White and Dark Rum, Strawberry Liqueur, Citrus	
Gravewalker .....	18. <sup>00</sup>
Whisky, Pineapple Rum, Citrus, Bitters, Orgeat	

*Can't see your favourite cocktail?  
We make all classics so simply ask our bartenders.*

**TAP COCKTAILS**

Fruit Tingle .....	16. <sup>00</sup> / 45. <sup>00</sup>
Vodka, Blue Curacao, Raspberry Syrup, Lemonade	
Long Island Iced Tea .....	18. <sup>00</sup> / 45. <sup>00</sup>
Vodka, Gin, White Rum, Tequila, Triple Sec, Citrus, Coke	

*2-for-1 Tap Cocktails! Friday 4pm-6pm*

**SUNDAY SESSIONS**

*Live Music from 3pm*

Booking: hello@bridgehotelwerribee.com.au

**BEERS on TAP**

Werribee Draught, Lager .....	6. <sup>00</sup> / 12. <sup>00</sup> / 23. <sup>00</sup>
CBCo Brewing 'Middy', Lager (3.5%).....	6. <sup>00</sup> / 12. <sup>00</sup> / 23. <sup>00</sup>
Stone & Wood, Pacific Ale .....	7. <sup>00</sup> / 13. <sup>00</sup> / 25. <sup>00</sup>
Napoleone, Apple Cider .....	7. <sup>00</sup> / 13. <sup>00</sup> / 24. <sup>00</sup>
Balter, XPA .....	7. <sup>00</sup> / 13. <sup>00</sup> / 25. <sup>00</sup>
Stomping Ground 'Gipps St', Pale Ale .....	7. <sup>00</sup> / 13. <sup>00</sup> / 25. <sup>00</sup>
Hard Rated, Alcoholic Lemon.....	7. <sup>50</sup> / 14. <sup>50</sup> / 28. <sup>00</sup>
Guinness, Stout.....	7. <sup>00</sup> / 13. <sup>00</sup> / 25. <sup>00</sup>
Moon Dog 'Fizzer', Guava Splash Seltzer .....	7. <sup>00</sup> / 13. <sup>00</sup> / 25. <sup>00</sup>
Carlton Draught, Lager .....	6. <sup>50</sup> / 13. <sup>00</sup> / 24. <sup>00</sup>

**\$4 pots & \$8 pints on all tap beers during Happy Hour! Friday 4pm-6pm**

**PACKAGED BEER**

Cascade Light, Lager (2.4%).....	8. <sup>00</sup>
XXXX Gold, Lager (3.5%).....	9. <sup>00</sup>
Victoria Bitter, Lager .....	10. <sup>00</sup>
Tecate, Lager .....	10. <sup>00</sup>
Two Bays, Lager (GF) .....	13. <sup>00</sup>
Blackman's Brewery 'Patsy', Wildberry Sour.....	12. <sup>00</sup>
Moon Dog 'Fizzer', Tropical Seltzer .....	12. <sup>00</sup>
Blackman's Brewery 'Coast', Blood Orange Seltzer .....	12. <sup>00</sup>
Matsos, Alcoholic Ginger Beer (GF).....	12. <sup>00</sup>
Wolf of the Willows 'The Woodsman', Amber Ale .....	12. <sup>00</sup>
Bodriggy 'Utopia', Pale Ale .....	12. <sup>00</sup>
Wolf of the Willows, XPA .....	12. <sup>00</sup>
CBCo Brewing, IPA (6.5%) .....	13. <sup>00</sup>
Blackman's Brewery 'Arthur', Smoked Porter (6%) .....	13. <sup>00</sup>
Guinness 'Extra', Stout (6%) .....	13. <sup>00</sup>
Melbourne Bitter, Longneck .....	16. <sup>00</sup>

**ALCOHOL FREE**

Heineken Zero, Lager .....	8. <sup>00</sup>
Heaps Normal, XPA (<0.5%) .....	9. <sup>00</sup>
Red Bull, Energy Drink .....	6. <sup>00</sup>

**Bridge Saturdays**

**EVERY SATURDAY FROM 8.30PM**

*Line-up of Resident DJs*

*Happy Hour 8.30pm-9.30pm*

*Open 'til late*