

BRIDGE HOTEL

ENTREES

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

BRIDGE PLOUGHMAN'S BOARD

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

36.⁰⁰ (serves two)

48.⁰⁰ (serves four)

PIE OF THE DAY

Housemade Pie served with Mash and Gravy

26.⁰⁰

Weekly Specials

TUE

All Day Parmas, \$20

Served w. Chips and Salad
Not available public holidays

THU

Steak Night, \$23

Served w. Chips and Salad
Not available public holidays

SUN

Sunday Roast, \$25

Served w. All the
Trimming

MAINS

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

STEAKS

300g	220g	350g
Grain Fed Sirloin 39. ⁰⁰	Grain Fed Eye Fillet 44. ⁰⁰	250-Day Grain Fed Scotch Fillet 54. ⁰⁰
Served w. Chips, House Salad and Choice of Sauce Pepper • Gravy • Mushroom • Garlic Butter		
SURF ANY MENU ITEM \$3 per Garlic Prawn		

KIDS MENU

Penne w. Napoli Sauce (V)	13. ⁰⁰
Fish and Chips (DF)	13. ⁰⁰
Nuggets and Chips	13. ⁰⁰
Bangers and Mash (GF).....	13. ⁰⁰

DESSERT

Selection of Sorbets and Ice Cream w. <i>Housemade Biscotti (V, VGO, DFO, GFO)</i>	12. ⁰⁰
Crème Brûlée w. <i>Housemade Biscotti (V, GFO)</i>	14. ⁰⁰
Sticky Date and Walnut Pudding w. <i>Butterscotch Ice Cream (V)</i>	15. ⁰⁰

IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS PLEASE SEE ONE OF OUR STAFF

(V) Vegetarian (VO) Vegetarian Option (VG) Vegan
(VGO) Vegan Option (DF) Dairy Free (DFO) Dairy Free Option
(GF) Gluten Free (GFO) Gluten Free Option

Traces of gluten, dairy and nuts may be present in any of our dishes.

WINE*Fizz*

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

White

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

Rosé

Collette, Rosé, France.....	12. ⁰⁰ / 55. ⁰⁰
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Red

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

Sweet

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

BRIDGE COCKTAILS

Aperol Spritz	16. ⁰⁰
Aperol, Prosecco, Soda, Orange	
Orange Creamsicle	18. ⁰⁰
Vodka, Cointreau, Citrus, Sugar, Egg White, Vanilla Essence	
Ginny Marmalade	18. ⁰⁰
Gin, Marmalade, Citrus, Sugar, Mint	
Classic Margarita	18. ⁰⁰ / 45. ⁰⁰
Blanco Tequila, Triple Sec, Citrus, Agave	
Peachy Iced Tea.....	18. ⁰⁰ / 45. ⁰⁰
Peach Schnapps, Averna, Bourbon, Black Tea, Citrus	
Pornstar Martini.....	18. ⁰⁰
Vanilla Vodka, Passoa, Passionfruit, Citrus, Prosecco	
Espresso Martini.....	18. ⁰⁰
Vodka, Kahlua, Coffee	
Blood Orange and Lychee Punch.....	18. ⁰⁰ / 45. ⁰⁰
Vodka, Lychee Liqueur, Blood Orange, Citrus	
Frozen Strawberry Daiquiri.....	18. ⁰⁰
White and Dark Rum, Strawberry Liqueur, Citrus	
Gravewalker	18. ⁰⁰
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. ⁰⁰ / 45. ⁰⁰
Vodka, Blue Curacao, Raspberry Syrup, Lemonade	
Long Island Iced Tea	18. ⁰⁰ / 45. ⁰⁰
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. ⁰⁰ / 12. ⁰⁰ / 23. ⁰⁰
CBCo Brewing 'Middy', Lager (3.5%).....	6. ⁰⁰ / 12. ⁰⁰ / 23. ⁰⁰
Stone & Wood, Pacific Ale	7. ⁰⁰ / 13. ⁰⁰ / 25. ⁰⁰
Napoleone, Apple Cider	7. ⁰⁰ / 13. ⁰⁰ / 24. ⁰⁰
Balter, XPA	7. ⁰⁰ / 13. ⁰⁰ / 25. ⁰⁰
Stomping Ground 'Gipps St', Pale Ale	7. ⁰⁰ / 13. ⁰⁰ / 25. ⁰⁰
Hard Rated, Alcoholic Lemon.....	7. ⁵⁰ / 14. ⁵⁰ / 28. ⁰⁰
Guinness, Stout.....	7. ⁰⁰ / 13. ⁰⁰ / 25. ⁰⁰
Moon Dog 'Fizzer', Guava Splash Seltzer	7. ⁰⁰ / 13. ⁰⁰ / 25. ⁰⁰
Carlton Draught, Lager	6. ⁵⁰ / 13. ⁰⁰ / 24. ⁰⁰

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

PACKAGED BEER

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

ALCOHOL FREE

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

Bridge Saturdays

EVERY SATURDAY FROM 8.30PM

Line-up of Resident DJs

Happy Hour 8.30pm-9.30pm

Open 'til late