TO START		BATTERED ONION RINGS w peri peri aioli & New York style BBQ sauce	\$9
HERB & GARLIC BREAD (V) ADD BACON \$2 ADD CHEESE \$2	\$8	NEW YORK STYLE WINGS choose from buffalo (mild or hot), honey soy & garlic or New York style BBQ ADD BLUE CHEESE DIP \$2	6P \$13 9P \$17
3 CHEESE PIZZA (V) confit garlic, fetta, parmesan & cheese blend	\$12	HALF SHELL SCALLOPS (GF*) w chilli, ginger & lemon grass sauce	6P \$18 9P \$27
ADD BACON \$2 SOUP OF THE DAY (GF*) w parmesan crusted bread	\$10	SMOKED SALMON BRUSHCETTA w olive oil, semi-dried tomatoes, Danish fetta, Spanish onion, watercress & balsamic glaze	\$19

PIZZA

TROPICANA \$19 **MEAT LOVERS** \$22 shredded ham, pineapple, house shredded ham, pepperoni, bacon, Napoli sauce & cheese blend house Napoli sauce, cheese blend & BBQ sauce **SUPREMO** \$22 **GOURMET GARDEN PIZZA** \$20 shredded ham, spinach, olives, capsicum, mushrooms, roasted pumpkin, semi-dried tomato, olives,

\$19

& cheese blend

W STEAKHOUSE CHIPS & GARDEN SALAD OR VEGETABLES & MASH OR IDAHO POTATO W YOUR CHOICE OF SAUCE

200 GM **EYE FILLET** \$36

300 GM RIB FILLET \$35

400 GM **T-BONE** \$33

300 GM **RUMP** \$28

\$34

\$28

\$37

gravy, red wine jus, mushroom, pepper, diane or creamy garlic

BRIDGE PARMI'S

ALL SERVED W STEAKHOUSE CHIPS & GARDEN SALAD

GOLDEN CRUMBED SCHNITZEL served w choice of sauce	\$19
TRADITIONAL PARMIGIANA house Napoli sauce, shredded ham & cheese blend	\$24
THE FRENCH house Napoli sauce, bacon, avocado, brie, cheese blend & topped w hollandaise sauce	\$26

LOADED PARMIGIANA \$28 house Napoli sauce, ham, bacon, pepperoni. battered onion rings, cheese blend & drizzled

w New York style BBQ sauce

TOP OFF YOUR MEAL

KILPATRICK OYSTERS (3) CREAMY GARLIC PRAWNS (3) BATTERED ONION RINGS (6)

LEMON PEPPER CALAMARI (6) **NEW YORK CHICKEN WINGS (3)**

SALADS

PUMPKIN & BEETROOT SALAD (GF/V) roast pumpkin, house-smoked beetroot, marinated Danish fetta, pepita seeds, baby spinach & tossed through w confit garlic hummus dressing

Spanish onion, house Napoli sauce & cheese blend

THAI SALAD (GF*/V) crispy noodles, fried onions, shredded carrot, mint, coriander, pak choi, snow peas, Spanish onion and nam chim kai dressing

CAESAR SALAD (GF*) cos lettuce, crispy bacon, shaved parmesan tossed w house made Caesar dressing served w poached egg & croutons **ADD ANCHOVIES \$1**

POKE BOWL (GF/V) \$21 w brown rice, shredded carrot, avocado, shredded zucchini, pickled ginger, edamame beans, wakame seaweed, coriander, wasabi aioli & soy sauce

ADD ONS \$6 MARINATED BEEF / HERBED CHICKEN **SMOKED SALMON / PRAWNS MARINATED TOFU**

MAINS

Spanish onion, fetta, spinach, house Napoli sauce

LEMON PEPPER CALAMARI BASKET \$19 steakhouse chips & tartare sauce

ROLLED PORK BELLY (GF*) \$25 twice cooked pork belly, celeriac & apple slaw drizzled in a red wine caramel sauce w caramelized onion & watercress

\$27

GARLIC PRAWNS (GF) prawns flambéed w brandy, garlic cream sauce, baby spinach & served with jasmine rice

BANGERS AND MASH (GF*) \$21 creamy mash potato, rich gravy & battered onion rings

BARRAMUNDI (GF*) \$26 crumbed, grilled or battered steakhouse chips & garden salad **ADD CREAMY GARLIC PRAWN TOPPER \$8**

MBH SHARE PLATE \$29 pork belly bites w a red wine caramel sauce, lemon pepper calamari w peri peri aioli, New York style chicken wings w buffalo sauce & battered onion rings w aioli

THAI COCONUT GREEN CURRY (V) \$24 mild medium or hot snow peas, broccolini & diced potato w jasmine rice ADD CHICKEN / PRAWNS / BEEF / TOFU \$6

CRISPY SKINNED SALMON (GF) creamy mash potato, grilled asparagus drizzled w a crème lemon & dill sauce

SESAME HONEY SOY STIR-FRY (V) \$26 mild, medium or hot snow peas, leek, pak choi, carrots, mushrooms & hokkien noodles tossed through a sesame honey soy sauce ADD CHICKEN / PRAWNS / BEEF / TOFU \$6

CHICKEN, BACON & MUSHROOM LINGUINI tossed through garlic cream sauce & finished with grated parmesan

CHILLI PRAWN & CRAB LINGUINE prawns, crab, semi-dried tomatoes, baby spinach, Spanish onion & fresh chilli tossed through extra-virgin olive oil and pangrattato

OUR CHEF'S SIGNATURE DISH (GF) FLAME MIGNON 200gm eye fillet wrapped in prosciutto w creamy mash, steamed buttered broccolini & creamy blue cheese sauce

SIDES

BASKET OF BEER BATTERED CHIPS w BBQ or tomato sauce	\$ \$8
BASKET OF WEDGES w sour cream & sweet chilli sauce	\$9
GARDEN SALAD (GF/V)	\$4
STEAMED VEGETABLES (GF/V) w garlic butter	\$6
MASH POTATO (GF/V)	\$4
IDAHO POTATO (GF/V)	\$6
ROASTED POTATO & STEAMED VEGETABLES (GF*/V) w garlic butter	\$9

LIFE'S SHORT, EAT DESSERT.

CHECK OUT OUR SEPERATE DESSERT MENU

(V) VEGETARIAN

(GF) GLUTEN FREE

(GF*) GLUTEN FREE OPTION **AVAILABLE ON REQUEST**

FOR THE LITTLIES \$10

STEP 1: CHOOSE ONE 120GM RIB FILLET **CRUMBED FISH CRUMBED CHICKEN NUGGETS BANGERS** WAGYU CHEESEBURGER

STEP 2: CHOOSE STEAKHOUSE CHIPS OR MASH **STEP 3: CHOOSE BROCCOLINI AND CARROTS** OR GARDEN SALAD

W KIDS ICE-CREAM & SMALL SOFT DRINK (12 YEARS & UNDER)

SIGN UP TO STAR REWARDS **START SAVING & BE REWARDED**

