

SHARES & STARTERS

HERB & GARLIC BREAD (V) +CHEESE (V) \$2 +BACON \$2	\$8	BATTERED ONION RINGS (V) Peri peri aioli	\$9
BASIL PESTO & CONFIT GARLIC PIZZA Marinated Danish fetta & triple cheese +BACON \$2 +CHICKEN \$6	\$11	DUCK SPRING ROLLS (4) Asian salad, crispy fried noodles & nuco mam sauce	\$14
SOUP OF THE DAY Parmesan crusted bread	\$10	SMOKED SALMON BRUSCHETTA	\$19
CRISPY CHICKEN WINGS Choose from buffalo (mild or hot), honey soy or smokey BBQ +BLUE CHEESE DIP \$2	8P \$13 12P \$17	OYSTERS Choose from natural, kilpatrick or wakame w/ soy & wasabi aioli	6P \$20 12P \$40
MEATLOVERS SHARE PLATE BBQ bourbon pork ribs, char-grilled sausages w/ smokey BBQ sauce, crispy chicken wings w/ buffalo sauce & battered onion rings w/ peri peri aioli	\$40	SEAFOOD SHARE PLATE Coconut crumbed prawns w/ rum syrup, battered reef fish w/ tartare sauce, oysters in your choice of sauce, lemon pepper calamari w/ peri peri aioli, crispy fried soft shell crab w/ nam kim kai sauce & chips	\$60

MAINS

BANGERS & MASH (GF*) Beef sausages w/ creamy mash potato, rich gravy & battered onion rings	\$21	LEMON PEPPER CALAMARI BASKET Chips, garden salad & tartare sauce	\$21
PLANT BASED MEATBALLS & SPAGHETTI (V) Slow-cooked in our house Napoli sauce w/ spaghetti & topped w/ fresh parsley & parmesan	\$22	CRISPY SKIN BARRAMUNDI (GF*) Roasted garlic buttered potatoes, baby spinach, blistered balsamic cherry tomatoes & mango chutney	\$32
CHICKEN, BACON & MUSHROOM LINGUINE Tossed through garlic cream sauce & finished w/ grated parmesan	\$25	GARLIC PRAWNS (GF) Prawns flambéed w/ brandy, garlic cream sauce, baby spinach & served w/ jasmine rice	\$27
PRAWN & PROSCIUTTO LINGUINE Cherry tomatoes, baby spinach, Spanish onion, olive oil & garlic, deglazed in white wine sauce w/ parmesan crisp	\$29	CRISPY SKIN SALMON (GF) Grilled haloumi & green bean salad drizzled w/ dill & lemon sauce	\$32
PUMPKIN, SPINACH & FETTA LASAGNE (V) Chips & garden salad	\$21	NASI GORENG Prawns, bacon, crispy onion, fried egg, shallots, jasmine rice & soy w/ chilli jam	\$25
THAI COCONUT GREEN CURRY (V) Mild, medium or hot Snow peas, broccolini & diced potato w/ jasmine rice +CHICKEN \$6 +PRAWNS \$6 +TOFU \$6	\$24	CHEF'S SIGNATURE FLAME MIGNON (GF) 200GM eye fillet wrapped in prosciutto w/ creamy mash, steamed buttered broccolini & creamy blue cheese sauce	\$37
		600GM BBQ BOURBON SLOW COOKED PORK RIBS Your choice of chips, house salad, creamy mash, Idaho potato or vegetables	\$31

PIZZA

GOURMET GARDEN (V) Roasted pumpkin, semi-dried tomatoes, olives, Spanish onion, marinated Danish fetta, spinach, house Napoli sauce & triple cheese	\$20
SUPREMO Shredded ham, spinach, olives, capsicum, mushrooms, Spanish onion, house Napoli sauce & triple cheese	\$22
MEAT LOVERS Shredded ham, pepperoni, bacon, house Napoli sauce, triple cheese & smokey BBQ sauce	\$22
PRAWN & AVOCADO Grilled prawns, fresh avocado, cherry tomatoes, Spanish onion, marinated Danish fetta, House Napoli sauce, triple cheese & chilli lime glaze	\$24

BURGERS

STEAK SANDWICH Rib fillet, caramelised onion, lettuce, tomato, cheese, beetroot, aioli & smokey BBQ sauce on toasted Turkish bread w/ chips +BACON \$2 +EGG \$1	\$16
CRISPY CHICKEN BURGER Southern fried crispy chicken, bacon, lettuce, tomato, American cheese & peri peri aioli on a brioche bun w/ chips	\$18
BRIDGE BURGER Gourmet beef pattie, crispy bacon, cheese, lettuce, tomato, Spanish onion, aioli & smokey BBQ sauce w/ chips	\$19

TOPPER FOR ANY MEAL

LEMON PEPPER CALAMARI (6)
PLANT BASED MEATBALLS & HOUSE NAPOLI SAUCE (6)
CREAMY GARLIC PRAWNS (3)
BATTERED ONION RINGS (6)
KILPATRICK OYSTERS (3)
CRISPY CHICKEN WINGS (3)

\$8

(V) VEGETARIAN | (GF) GLUTEN FREE | (GF*) GLUTEN FREE OPTION AVAILABLE ON REQUEST

FROM THE GRILL

Your choice of chips & garden salad or vegetables & creamy mash or an Idaho potato & your choice of salad	
300GM RIB FILLET Beef City Black JBS - 120 day grain-fed, marble score 1+, Darling Downs QLD	\$35
200GM EYE FILLET Beef City Black JBS - 120 day grain-fed, marble score 1+, Darling Downs QLD	\$36
400GM T-BONE Beef City Black JBS - 120 day grain-fed, marble score 1+, Darling Downs QLD	\$33
300GM RUMP Beef City Black JBS - 120 day grain-fed, marble score 1+, Darling Downs QLD	\$28

Gravy | Red Wine Jus | Mushroom | Pepper | Dianne | Creamy Garlic

SALADS

CAESAR SALAD (GF*) Cos lettuce, crispy bacon, shaved parmesan tossed w/ Caesar dressing served w/ poached egg & croutons + ANCHOVIES \$1	\$19
PUMPKIN & BEETROOT SALAD (V)(GF) Roast pumpkin, house smoked beetroot, marinated Danish fetta, pepita seeds, baby spinach & tossed through confit garlic hummus dressing	\$19
ASIAN SALAD Coconut crumbed prawns, crispy fried noodles & rum syrup on the side	\$25
ADD ONS Herbed chicken Smoked salmon Lemon pepper calamari Prawns Marinated Tofu	\$6

BRIDGE PARMIS

Fresh chicken, coated in house, in a mix of panko crumbs & parmesan w/ chips & garden salad	
GOLDEN CRUMBED SCHNITZEL W/ your choice of sauce	\$19
TRADITIONAL PARMIGIANA House Napoli sauce, shredded ham & triple cheese	\$24
THE FRENCH House Napoli sauce, bacon, avocado, brie & triple cheese topped w/ hollandaise sauce	\$26
MEDITERRANEAN House Napoli sauce, fetta, Kalamata olives, semi-dried tomatoes, capsicum, oregano, triple cheese	\$24
LOADED PARMIGIANA House Napoli sauce, ham, bacon, pepperoni, battered onion rings & triple cheese drizzled w/ smokey BBQ sauce	\$28
DIRTY BIRDIE Creamy garlic local Australian prawns, bacon, avocado, hollandaise	\$29

SIDES

BASKET OF CHIPS Smokey BBQ or tomato sauce	\$8
BASKET OF WEDGES Sour cream & sweet chilli sauce	\$9
GARDEN SALAD (V)(GF)	\$4
STEAMED VEGETABLES (V)(GF) Garlic butter	\$6
CREAMY MASH (V)(GF)	\$4
IDAHO POTATO (V)(GF) Sour cream, crispy bacon & shallots	\$6
ROASTED POTATO & STEAMED VEGETABLES (V)(GF) Garlic butter	\$9

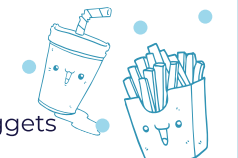
FOR THE YOUNG STARS

12 years & under

STEP 1: CHOOSE
120gm rib fillet
Crumbed fish
Crumbed chicken nuggets
Bangers
Cheeseburger

STEP 2: CHOOSE
Chips or creamy mash

STEP 3: CHOOSE
Broccolini & carrots
or garden salad



Includes a small soft drink & ice-cream
\$10



MENU

OUR PROMISE

PARMI PERFECTION

We 'schnityounot'! Our schnitzels are simply the best. How do we know this? Well, people say our schnitzels are cooked to 'schnitfection'.

Let's start with the panko and parmesan coating on every schnitzel. Then add our slow-cooked Napoli sauce, made with all fresh ingredients - full-flavoured tomatoes, garlic, olive oil, basil and oregano. It's the best bloody sauce in town. Top it off with our triple cheese, all perfectly melted and caramelised just for you. Taddah - it's 'schnit-tastic'!