

SHARES & STARTERS

HERB & GARLIC BREAD (V) \$8
 +CHEESE (V) \$2
 +BACON \$2
 +PEPPERONI \$2

CRISPY CHICKEN WINGS 1/2 KG \$16
 Choose from buffalo (mild or hot), honey soy or smokey BBQ
 +BLUE CHEESE \$2
 +RANCH \$2



OYSTERS
 NATURAL
 KILPATRICK

6P \$18 | 12P \$36
 6P \$20 | 12P \$40

CHEESEY GARLIC PIZZA BREAD (V) \$14
 Basil pesto & confit garlic base
 marinated Danish fetta &
 triple cheese
 +BACON \$2
 +CHICKEN \$6

SWEET POTATO FRIES (V) \$10
 W/ sour cream & peri peri aioli

DUCK SPRING ROLLS (4) \$16
 Asian salad, crispy fried noodles &
 nuco mam sauce



STEAK SANDWICH

THE FRENCH PARMY

BURGERS

STEAK SANDWICH \$18
 Rib fillet, caramelised onion, lettuce, tomato, cheese, beetroot, aioli & smokey BBQ sauce on toasted Turkish bread w/ chips
 +BACON \$2
 +EGG \$1

CRISPY CHICKEN BURGER \$18
 Southern fried crispy chicken, bacon, lettuce, tomato, American cheese & peri peri aioli on a brioche bun w/ chips

BRIDGE BURGER \$19
 Gourmet beef patty, crispy bacon, cheese, lettuce, tomato, Spanish onion, aioli & smokey BBQ sauce on a brioche bun w/ chips
 +EGG \$1

VEGO BURGER (V) \$18
 Spinach & ricotta patty, American cheese, lettuce, tomato, avocado, tomato chutney on a brioche bun w/ chips

MAINS

BANGERS & MASH (GF*) \$24
 Beef sausages w/ creamy mash potato, gravy & battered onion rings

CHICKEN SUPREME \$25
 W/ garlic herb roast potatoes, rainbow carrots, buttered green beans & mustard cream sauce

PUMPKIN, SPINACH & FETTA LASAGNE (V) \$22
 Chips & garden salad

CHICKEN CARBONARA \$26
 Tender chicken, bacon & mushrooms tossed through creamy garlic sauce & finished w/ parmesan

PRAWN & PROSCIUTTO FETTUCCINE \$29
 Cherry tomatoes, baby spinach, Spanish onion, olive oil & garlic, deglazed in white wine sauce w/ parmesan crisp

BUDDHA BOWL (V) \$19
 Mixed leaves, avocado, honey roasted pumpkin, cherry tomatoes, edamame, Asian salad, jalapenos & turmeric aioli
 +CHICKEN \$6
 +CALAMARI \$6
 +PRAWNS \$6
 +TOFU \$6 (V)

BEER BATTERED BARRAMUNDI \$29
 Freshly battered w/ chips, garden salad, tartare sauce & lemon

LEMON PEPPER CALAMARI BASKET \$22
 Chips, garden salad & tartare sauce

CRISPY PORK BELLY (GF) \$27
 W/ creamy mash, buttered broccolini & beans, rainbow carrots & mustard cream sauce

GARLIC PRAWNS (GF) \$29
 Prawns flambéed w/ brandy, garlic cream sauce, baby spinach & served w/ jasmine rice

CRISPY SKIN SALMON (GF) \$32
 Grilled haloumi & green bean salad drizzled w/ dill & lemon sauce

BBQ BOURBON SLOW COOKED PORK RIBS HALF \$26 FULL \$39
 W/ chips & garden salad



NASI GORENG \$25
 Prawns, bacon, crispy onion, fried egg, shallots, jasmine rice & soy w/ chilli jam

PIZZA

GOURMET GARDEN (V) \$21
 Roasted pumpkin, semi-dried tomatoes, olives, Spanish onion, marinated Danish fetta, spinach, house Napoli sauce & triple cheese

SUPREMO \$23
 Shredded ham, spinach, olives, capsicum, mushrooms, Spanish onion, house Napoli sauce & triple cheese

MEAT LOVERS \$25
 Shredded ham, pepperoni, bacon, house Napoli sauce, triple cheese & smokey BBQ sauce

PRAWN & AVOCADO \$26
 Grilled prawns, fresh avocado, cherry tomatoes, Spanish onion, marinated Danish fetta, House Napoli sauce, triple cheese & chilli lime glaze

SALADS

ASIAN SALAD \$25
 Coconut crumbed prawns, chefs Asian salad, crispy fried noodles & rum syrup on the side

APPLE, BLUE CHEESE & WALNUT SALAD (V) \$19
 W/ green apple, toasted walnuts, mixed lettuce, spanish onion, crumbled blue cheese drizzled w honey & dijon vinaigrette

CAESAR SALAD (GF*) \$19
 Cos lettuce, crispy bacon, shaved parmesan tossed w/ Caesar dressing served w/ poached egg & croutons
 + ANCHOVIES \$1

ADD ONS \$6
 +HERBED CHICKEN (GF)
 +LEMON PEPPER CALAMARI
 +PRAWNS (GF)
 +MARINATED TOFU (GF)



FROM THE GRILL

Your choice of chips & garden salad or vegetables & creamy mash or an Idaho potato & your choice sauce

300GM RUMP \$29
 Beef City Black JBS - 120 day grain-fed, marble score 1+, Darling Downs QLD

300GM RIB FILLET \$38
 Beef City Black JBS - 120 day grain-fed, marble score 1+, Darling Downs QLD

250G PORTERHOUSE \$29
 Beef City Black JBS - 120 day grain-fed, marble score 2+, Darling Downs QLD

200GM EYE FILLET \$38
 Beef City Black JBS - 120 day grain-fed, marble score 1+, Darling Downs QLD

300G PORK CUTLET \$29
 Local Australian Barkers Creek pork cutlet

Gravy | Dianne | Creamy Mushroom | Pepper | Creamy Garlic (GF) | Hollandaise (GF) | Mustard Cream (GF)

TOPPER FOR ANY MEAL

LEMON PEPPER CALAMARI (6)

CREAMY GARLIC PRAWNS (3)

KILPATRICK OYSTERS (3)

CRISPY CHICKEN WINGS (3)

\$8

SIDES

BASKET OF CHIPS (V) \$8
 Smokey BBQ or tomato sauce

BASKET OF WEDGES (V) \$9
 Sour cream & sweet chilli sauce

GARDEN SALAD (V)(GF) \$4
 STEAMED VEGETABLES (V)(GF) \$6
 Garlic butter

CREAMY MASH (V)(GF) \$4

IDAHO POTATO (V)(GF) \$6
 Sour cream, crispy bacon & shallots

BRIDGE PARMIS

Fresh chicken, coated in house, in a mix of panko crumbs & parmesan w/ chips & garden salad

GOLDEN CRUMBED SCHNITZEL \$21
 W/ your choice of sauce

TRADITIONAL PARMIGIANA \$25
 House Napoli sauce, shredded ham & triple cheese

LOADED PARMIGIANA \$30
 Bacon, ham, pepperoni, caramelised onion, cheese, napoli base, bbq sauce drizzle

THE FRENCH \$28
 House Napoli sauce, bacon, avocado, brie & triple cheese w/ hollandaise sauce

DIRTY BIRDIE \$29
 Creamy garlic local Australian prawns, bacon, avocado w/ hollandaise sauce

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

WAFFLES

DEATH BY CHOCOLATE (V) \$10
 Belgium waffle, double choc ice cream, choc fudge sauce, white choc shards

STRAWBERRIES & CREAM (V) \$10
 Belgium waffle, QLD strawberries, strawberry vanilla syrup, cream

OREO (V) \$10
 Belgium waffle, Oreo crumb, cookies & cream ice cream, choc fudge sauce

BAKLAVA (V) \$10
 Belgium waffle, toasted pistachio praline, vanilla bean ice cream, orange honey blossom syrup



DEATH BY CHOCOLATE

BAKLAVA



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'!