

# MAIN MENU

79.99

BREADS	
Garlic Bread (V)	12.99
A perfect starter  Cheesy Cob Loaf	
Crusty cob loaded with spring onion, bacon, sour cream and melted cheese	10.99
Chilli Jam Pull-apart (V)Cottage Kitchen Pull apart bread with chilli jam, served with whipped garlic be	<b>16.99</b> utter and salt
STARTERS & SMALL MEALS	
Soup of the Day	
Homemade Arancini Filled with sun-dried tomatoes, parmesan cheese, drizzled with balsamic glaz	ze and garlic aioli
Stuffed Mushroom Cups  Mushroom cups filled with cream cheese and smoky bacon, crumbed and fried rocket leaf salad	d until golden, served on a
Panko Prawns (I)	
Crumbed Camembert (V)	
Satay Chicken Skewers	18.99
Lemon Pepper Calamari (GFO/M)Tender calamari pieces, coated in lemon pepper flour mix, lightly fried and served with refreshing lime aioli	19.99
Tarkine Fresh Oysters (GFO/A)  Grown in our local waters - choose from Natural or Kilpatrick or grilled with comminimum order of 3	each <b>4.99</b> chipotle bourbon butter
SALADS - to start or as a main	
Thai Beef Salad (VO)  Marinated beef strips, tossed through garden salad, dressed with our Thai sala topped with salted cashews, and crispy rice paper crackers	sml <b>24.99</b> lge <b>29.99</b> ad dressing,
Prawn Salad (VO/I) Grilled prawns served on mesclun and seasonal salad vegetables, dressed with served with fried rice noodles	sml <b>26.99</b> lge <b>32.99</b> I Nuoc Cham dressing and
MAINS	
Chicken Schnitzel  Crumbed chicken breast, fried golden and crispy, topped with your favourite s served with your choice of sides	
Chicken Parmigiana Crumbed chicken breast, fried golden and crispy, loaded with your choice of to	opping and melted tasty
cheese, served with your choice of sides. Choose from - Traditional: Napoli sauce and ham	sml <b>27.99</b> lge <b>31.99</b>
- Hawaiian: Napoli sauce, ham and pineapple	_
- Aussie: BBQ sauce, bacon and egg	_
- Seafood: Creamy garlic sauce, prawns and scallops(M)	
Boag's Battered Flake (A)  Juicy Tasmanian gummy shark, battered with Boag's Draught beer fried golde served with our famous homemade tartare sauce, lemon and your choice of side	sml <b>26.99</b> lge <b>32.99</b> en, des
Crumbed Scallops (A)  Freshly crumbed Tasmanian scallops, fried golden, served with our famous homemade tartare sauce, lemon and your choice of sides	sml <b>29.99</b> lge <b>36.99</b>
Bridge BIG Burger Served on a toasted sesame bun with homemade relish, bacon, lettuce, tomato	28.99
Served on a toasted sesame bun with homemade relish, bacon, lettuce, tomato and a fried egg, with a side of chips. Choose from Beef Pattie Chicken Schnitzel Veggie Burger	
Crispy Skin Atlantic Salmon (GFO/A) Pan-fried Tasmanian salmon served lemon butter, tartare sauce and your cho	34.99 vice of sides
Garlic Prawns (GFO/I)  Prawns sautéed in a creamy garlic sauce served on a bed of rice	
Bridge Hotel Ocean Platter (M)  A selection of hot and cold seafood – battered local Tasmanian gummy, batter	
A selection of hot and cold seafood – battered local Tasmanian gummy, batter squid pieces, shrimp cocktail, crumbed scallops, grilled prawn skewer, Kilpatr served with golden fries, our homemade tartare sauce and lemon wedges	ed flathead, salt and pepper ick Tarkine Fresh oyster, all
Double everything for a platter for two	70.00

Double everything for a platter for two .....



## MAIN MENU

## MORE MAINS

MORE MAINS		· · · · · · · · · · · · · · · · · · ·	
Roast of the Day (GFO) See our specials board for today	y's cut, served with se	easonal vegetables	24.99 lge 28.99
Bangers and Mash A trio of sausages, made by our with caramelised onion gravy	c local butcher, Perry's	s Gourmet Meats, served on mash	28.99
Lamb's Fry (GFO)  Lightly floured lambs liver, pai  mash	n-fried with bacon, ca	ramelised onion gravy, served with wh	26.99 uipped potato
Braised Lamb Shank Succulent lamb shank – meat for vegetable medley, on a bed of control of the state of the	falls right off the bone creamy mashed potato	! Slow roasted, served in its own toma	34.99 to and
Char Siu Pork Belly (GFO)  Crispy pork belly tossed throug garlic roasted potatoes and kin	gh our homemade char nchi style slaw	r siu Asian BBQ sauce, served with	32.99
2	•		28.99
100gm scotch steak served on t tuce, homemade aioli and relis	toasted Turkish bread h, served with a side o	with caramelised onion, fried egg, che of chips	ese, bacon, let-
Nasi Goreng (I)  Indonesian fried rice, stir fried fried egg, spring onion and cor	chicken and prawn m	narinated in Jimmy's peanut satay, top	
Korean Fried Burger  Buttermilk fried chicken, with a gochujang glaze, in a soft milk bun, with kimchi style slaw, bacon and aioli, served with a side of chips			<b>26.99</b>
•	-	3-flavour sauce, garlic roasted beans	32.99
,	c, served with fettucci	ne pasta in a creamy parmesan sauce	26.99
Beef and Cashew Stir-Fry Marinated beef strips, tossed w Vietnamese special stir fry sau	vith fresh cabbage, cel ce	ery, carrots, sprouts, cashews and	29.99
Sri Lankan Flathead Curry (A)	llets with green beans	and aromatic herbs, served on a	32.99
Mediterranean Vegetable Stac Layers of roasted vegetables, fr mushrooms and balsamic redu	k (VO) esh basil pesto and to ction, served with you	omato Napoli, served with caramelised ir choice of sides	3 <b>0.99</b> onions,
FROM THE GRILL - serv			
Scotch Fillet (GFO) 300gm cooked to your liking a	nd topped with your cl	hoice of sauce	48.99
		hoice of sauce	
Mixed Grill (GFO)			
SAUCES			
	Garlic - Pepper		
SIDES AND TOPPERS			
Side Salad Bowl of Vegetables Fried Egg	12.99 12.99 2.99 each	Bowl of chips Surf Topper (M)	9.99 12.99 12.99
DESSERTS - All \$15.99	• • • • • • • • • • • • • • • • • • • •		
Chocolate Brownie		e ganache, topped with raspberries, wh	

### Classic Sticky Date

Warm, rustic sticky date, served with butterscotch sauce, vanilla ice cream and whipped cream

### **Chocolate Lava Cake**

Biscuit crumb, chocolate whip and vanilla ice cream

### Banana Split (GFO)

An old favourite banana split served with your choice of topping, ice cream, whipped cream, crushed nuts and a wafer biscuit

### Golden Syrup Bun

Crispy fried boa buns, coated with golden syrup, served with vanilla ice cream and chocolate peanut brittle Coffee Panna Cotta

Vanilla panna cotta with biscuit crumb, caramelised popcorn and Dalgona coffee (whipped sweet coffee)