



# BRIDGEWAY HOTEL MENU

SMALL

**Corn Bread and Collard Greens / 12.9**

with J.D drizzle

**Miss Aglio / 10**

cheesy garlic & rosemary pizza

**Smokey Bacon Mac n Cheese Croquettes / 12.9**

with bbq aioli (4)

**Southern Fried Mash Tater Balls / 12**

with house chicken gravy

**Wedges / 9.9 (d.f)**

**Chips / 8.9 (g.f, v.g.a, d.f)**

**Wings 1LB / 12**

(g.f, d.f.a) choice of BBQ or Buffalo

**Roast veg / 4 (g.f, v.g)**

**Smokey Roast Spuds topped with béarnaise sauce / 5 (g.f, d.f.a)**

**American Style Mash / 5 (g.f, d.f)**

**Potato Salad / 6 (g.f, d.f)**

**Slaw / 7 (g.f, d.f)**

**Tossed Salad / 5 (g.f, v.g.a, d.f)**

**Trio of Salad / 15 (g.f, d.f)**

BIGGER

**Bridgeway Dirty Bird / 22**

three piece southern fried chicken with American mash potato, slaw and ranch dressing

**300g Chicken Schnitty or 300g Beef**

**Porterhouse Schnitzel / 20**

Served with chips, salad your choice of gravy or parmi Add Kilpatrick topping / 3

**Tuscan Flathead / 20**

furphy beer battered, grilled or crumbed all with a light Tuscan seasoning served with tartare sauce and a side of chips and salad (g.f.a, d.f)

**Roast of The Day / 17**

with freshly roasted vegetables and gravy (g.f.a, d.f.a)

**Pulled Brisket / 19**

American style mash, slaw and smokey bbq sauce (g.f, d.f)

**14 Hour Slow Cooked BBQ Ribs Full rack / 29 Half rack / 22**

with American mash, slaw and smokey bbq sauce (g.f, d.f)

**The Chrysaor / 24**

buffalo wings and smokey BBQ pork riblets with chips and sald (g.f, d.f)

**Salt and Pepper Squid / 20**

with chips, salad and tartare sauce (g.f, d.f)

**Cajun Spiced Salmon / 28**

pan seared salmon on a bed of steamed rice with seared greens, blistered tomatoes and chilli lime aioli (g.f, d.f.a)

FROM THE GRILL

**200 Day Grain Fed Scotch Fillet / 40 (g.f, d.f.a)**

**300g M.B.S 9+ Wagyu Rump / 38 (g.f, d.f.a)**

**60 Day Wet Aged 300g Porterhouse / 35 (g.f, d.f.a)**

All steaks topped with house Steak butter served with smokey roast potatoes, bearnaise sauce and collard greens and your choice of sauce

**Make it Reef & Beef / 5**

**\*ask our staff what aged steaks we have available**

**Eggplant Snitty / 20**

crispy Moroccan crumb served with chips, salad and your choice of sauce (g.f, v.g.a, d.f.a)

**Mediterranean Fettucine / 22**

house made vegan fettucine with Mediterranean veg tossed through olive oil and pesto sauce (v.g)

**The Veg Burger / 18**

house made veggie pattie with lettuce, tomato, onion and relish inside a freshly toasted bun (v.g)

**Spicy Southern Fried Cauliflower / 12**

crispy fried cauliflower in a southern style batter with house made vegan ranch dressing (v.g)

**Cajun Salad / 18**

lettuce, heirloom tomato, Spanish onion, cucumber, avocado, sweet potato & parsnip crisps with house made creamy cajun dressing (v.g.a)

**Add Cajun Fried Chicken / 5**

**Add Surf & Turf / 7** smoked salmon & marinated beef pieces

**Add Salt & pepper squid / 7**

**Dry Aged Beef Burger / 20**

house made dry aged beef pattie atop a bed of fresh lettuce and tomato with ranch dressing topped with crispy bacon and smokey bbq sauce in a freshly toasted bun served with a side of chips

**Southern Fried Chicken Burger / 22**

fresh lettuce, pickled onion, crispy bacon, American cheddar and sriracha ailo on a freshly toasted bun served with a side of chips

**BBQ Brisket Burger / 19**

American slaw, slow cooked bbq pulled brisket in a freshly toasted bun served with a side of chips

PLANT BASED OPTIONS

SALAD

BURGERS

SAUCE'S

- Mushroom / 2
- Diane / 2
- Gravy / 2
- Pepper / 2
- Bearnaise / 2
- Chilli Llme Aioli / 2



MISS MARGHERITA

**Miss Margherita**

tomato Sugo, Fresh Basil, buffalo mozzarella cheese and olive oil / 15

**Miss Schiacciata**

tomato sugo and basil base, buffalo mozzarella, prosciutto, cracked black pepper, fresh roquette, olive oil / 20

**Miss Quattro**

1/4 Prawn, 1/4 Chorizo, 1/4 Spanish Olive, 1/4 Margherita / 20

**Miss Hawaiana**

tomato sugo and basil base, prosciutto and pineapple / 20

**Miss Porchetta**

olive oil and roasted garlic base, pork and fennel sausage, smoked bacon, grana pandano cheese, green olives, sun dried tomato and roquette / 20

**Miss Vegetarian**

olive oil and roasted garlic base, charred eggplant, mushrooms, artichoke, olives, roasted capsicum, onion, fetta, finished with pesto / 22

**Miss Gamberi**

tomato sugo, prawns, chilli, lemon zest, mozzarella cheese / 22

**Miss Turco**

tomato sugo, mozzarella, minced lamb, pomegranate, labne, lemon zest / 20

**Miss Carne**

thick pizza base, smokey bbq sauce chorizo, smoked bacon, ham, salami, mozzarella / 22

DELICIOUS 12" PIZZAS

DESSERT

**Sticky Date / 10**

house made sticky date pudding with butterscotch sauce, double cream and vanilla bean ice cream

**Churros / 12.9**

churros stack with warm choc ganache, double cream and vanilla bean ice cream (vga)

**Waffle stack / 12.9**

fresh hot waffles with maple syrup, warm choc ganache, berry compote, double cream and vanilla choc fudge ice cream

**Jam Doughnut / 10**

hot jam doughnut pieces with vanilla bean ice cream, berry compote and crushed nuts

**Dessert For Two / 26**

selection of waffle pieces, jam doughnut bites, churros and American brownie with chocolate ganache, ice cream and fresh fruit, garnished with our house dessert crumble

**Berry Blast / 10.9**

boysenberry ice cream drizzled with mixed berry compote finished with a sprinkle of strawberry sugar

**Caramel Nuts / 10.9**

double choc fudge ice cream drizzled with salted caramel finished with a sprinkle of roast hazelnut brownie crumble and hazelnut wafer

**Irish Cream / 12.9**

baileys Irish cream and scorched almond ice cream drizzled with butterscotch sauce with a side shot of espresso

CONTENTS

- G.F / Gluten Free
- G.F.A / Gluten Free Available
- D.F / Dairy Free
- D.F.A / Dairy Free Available
- V.G / Vegan
- V.G.A / Vegan Available