

MENU



ENTRÉE MEAL ITEMS

Olives, marinated mixed blend olives with seeded crackers, lavosh and house dip (v, can be gf)	16
Bridge Street House Swagman's Damper	10
Croquettes, chef's daily choice	22
Charred corn & ricotta fritters, lemon tahini yoghurt, pico de gallo, pomegranate and gremolata (v, gf)	22
Sticky Braised Pork Belly with green apple herbs slaw & salted peanut caramel (can be gf & df)	27
Seared scallops, celeriac & leek puree, chorizo crumb, lemon gremolata and watercress (can be gf)	22
Prawns, chef's daily choice (can be gf)	29

SALAD or VEGETABLES

Rocket, pear, walnut salad with parmesan (v, gf)	14
Za'atar crusted cauliflower, pomegranate, pistachio, lemon tahini (v, gf)	19
Sauteed baby carrots with broad bean, honey glaze and sesame seeds (v, gf, vf)	18
Pan Fried Greens, butter, flaked almonds (v, gf, can be vf & df)	16
Oven Roasted Duck Fat Potatoes, rosemary salt (gf & df)	14
Hand Cut Potato Chips, rosemary salt (v, gf, vf, df)	13

Have a special dietary need or like to order something off menu? Ask about our pre-order menu options. Also ask about our High Teas available Thursday-Saturday.

v – vegetarian gf - gluten free vf – vegan friendly df – dairy free

NB Menu items and prices are subject to change.



MAIN MEAL ITEMS

Squid fried and with lemon myrtle flour, Vietnamese salad, hand cut chips & sweet green chilli aioli (gf, df)	34
Prawns, Chefs daily choice (can be gf & df)	47
Duck Leg confit, sauteed Brussel sprouts, speck, cannellini beans and shallots. Served with a smokey sage and tomato sauce (gf & df)	46
Lamb Backstrap dukkah crusted, Jerusalem artichoke, beetroot hummus, broad beans, sauteed carrots, watercress and jus (gf)	48
Sticky Braised Pork Belly with green apple herbs slaw, salted peanut caramel (can be gf & df)	44
Herb skinned Chicken breast, filled with marjoram and mascarpone, baked semolina, celeriac puree, grilled Dutch carrots, parsnip, caramelized shallots and jus (gf)	43
Beef Fillet (200, MSA graded) with garlic roasted field mushroom, cavolo nero, blistered truss tomatoes, Garlic, beetroot & pepper glaze (gf & can be df)	50
Fish of the Day, Chef's accompaniments selection (can be gf & df)	46
Pie Tasting Plate, Chef's selection of 3 - rabbit, beef + 1 chef's daily choice, champ mash and red wine jus	36
Pumpkin and halloumi warm salad, hummus, grilled asparagus, truss tomatoes, pomegranate, olive crumb, lemon gremolata and pepita (v, gf and can be vegan swapping halloumi with tofu)	39

DESSERT PLEASURES

Citrus Tart with berry coulis, whipped cream, Persian fairy floss	20
Sticky Date pudding with butterscotch sauce, poached pear, cream	20
Affogato with espresso, house made vanilla bean semi freddo, seeded biscotti with Liqueur (can be gf)	22
Affogato without liqueur (can be gf)	17
Vanilla house made ice-cream, chocolate shard (can be gf)	16
Passion fruit Panna Cotta, mixed berries, crushed Amaretto (can be gf)	19

CHEESE BOARDS *(White Mould, Cheddar, Blue)*

1 Cheese	19
2 Cheeses	36
All Three Cheeses	55

All Cheese Boards are accompanied with Quince paste, Almonds, Poached pear and Toasted walnut halves and Lavosh