

MENU



ENTRÉE MEAL ITEMS (*DESIGNED TO SHARE*)

Olives, marinated mixed blend olives with seeded crackers, lavosh and house dip (v, can be gf)	16
Bridge Street House Swagman's Damper	10
Charcuterie board- selection of cured meat, cheese, sweet & savory bites (can be gf)	30
Confit Chicken wings tossed in sticky saltbush tomato & Gochujang sauce (can be gf,df)	16
Lobster slider- brioche bun, caper & tarragon aioli and baby cos lettuce	14
Grilled watermelon, haloumi, rocket, sesame, Szechuan vinaigrette (gf,v)	22
Seared scallops, Romesco, chorizo crumb, lemon gremolata and watercress (can be gf)	22
Prawns, chef's daily choice (can be gf)	29

MAIN MEAL ITEMS

Squid fried with lemon myrtle flour, Vietnamese salad, hand cut chips & sweet green chilli aioli (gf, df)	34
Pork Cotoletta (350 gms) - Panko Crumbed, sage, apple & fennel salad and fresh lemon (can be df)	39
Beef Fillet (200, MSA graded) with garlic roasted field mushroom, cavolo nero, blistered truss tomatoes, Garlic, beetroot & pepper glaze (gf & can be df)	51
Fish Wing – Chef's selection of Accompaniments (can be gf, df)	26
Pumpkin and halloumi warm salad, hummus, grilled asparagus, truss tomatoes, olive soil, lemon gremolata and pepita (v, gf and can be vegan swapping halloumi with tofu)	39
Prawns – Chef's daily Accompaniment (can be gf &df)	47
Rabbit and Tarragon Pot Pie – Mushroom, Bacon and Leek, puff pastry, potato colcannon, jus	39

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

NB Menu items and prices are subject to change. Kids menu options available on request.

SALAD or VEGETABLES

Rocket, pear, blue cheese, walnut, sticky balsamic	14
Chefs Selection of Vegetables (v, can be gf, vf & df)	16
Oven Roasted Duck Fat Potatoes, sea salt, garlic, rosemary (gf & df)	14
Hand Cut Potato Chips, sea salt (v, gf, vf & df)	13

DESSERT PLEASURES

Citrus Tart with berry coulis, whipped cream, Persian fairy floss	20
Sticky Date pudding with butterscotch sauce, poached pear, ice-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
Chocolate olive cake bite, cream (gf, df, vf)	5

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

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.

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