

GOURMET PIZZA

(Gluten-free bases available at no extra charge)

PESTO (V)	\$23.00
Sundried tomato pesto, smoked olives, basil, parmesan & mozzarella	
HAWAIIAN	\$25.50
Champagne ham, fresh pineapple & mozzarella	
MARGHERITA	\$25.50
Tomato base, mozzarella, basil & extra virgin olive oil	
• Add prosciutto & rocket + \$10	
PEPPERONI	\$25.50
With feta, capers, capsicum, mozzarella & sriracha sauce	
MEATLOVERS	\$25.50
Champagne ham, beef, pepperoni, BBQ sauce & mozzarella	
MOROCCAN CHICKEN	\$25.50
Chicken, Chorizo, onion, olives & chipotle sauce	
VEGO (V)	\$25.50
Mushroom, spinach, red onion, capsicum, pesto & mozzarella	
SALMON	\$28.50
Smoked salmon, avocado, capers, mozzarella, rocket & extra virgin olive oil	

DESSERTS

MANUKA HONEY BAKED CHEESECAKE	\$18.50
Baklava crumb, cream & ice cream	
FLOURLESS CHOCOLATE CAKE (GFI)	\$18.50
Mulled pear, cream & ice cream	
STICKY DATE PUDDING	\$18.50
Hot butterscotch sauce, cream & ice cream	
CITRUS MERINGUE BOWL (GFI)	\$18.50
Zesty meringue shards, orange & lemon curd, cream & ice cream	
CRÈME BRÛLÉE (GFI)	\$18.50
Served with lemon gluten-free biscotti	
COCONUT ICE CREAM (GFI, DFI)	\$18.50
Served with crumble, toasted coconut, pineapple & mango compote	
SUNDAES – chocolate, caramel or strawberry	\$10.50
with Baileys or Kahlua	\$17.50

BRIDGEHOUSE

WARKWORTH

DINNER MENU



SHARING PLATES

GARLIC BREAD	\$8.00
CHICKEN LIVER PÂTÉ (GFI)	\$22.50
Toasted artisan bread, port wine jelly	
LOADED FRIES (GFI)	\$22.50
Beef cheek, mushroom gravy, mozzarella & aioli	
PESTO FLATBREAD (V)	\$23.00
Sundried tomato pesto, smoked olives, basil, parmesan & mozzarella	
CHICKEN WINGS	\$24.50
Chipotle or Korean sauce with blue cheese mayo	
MARGHERITA (GFI)	\$25.50
Tomato base, fresh mozzarella, basil & extra virgin olive oil	
• Add prosciutto & rocket + \$10	
BABY BACK RIBS (DFI)	\$28.50
With sticky sauce	

ENTRÉE

SEAFOOD CHOWDER	\$23.50
House specialty served with garlic bread	
SALT & PEPPER SQUID (DFI)	\$25.50
With creamy Szechuan sauce	
ROASTED BEETROOT & BUTTERNUT (GFI, VGO)	\$25.50
With whipped feta & onion marmalade	
TEMPURA PRAWNS (DFO)	\$27.50
Rocket, daikon, dill crème fraîche & ponzu dressing	
HOUSE SMOKED FISH SALAD (GFI, DFI)	\$29.50
Mixed leaves, roasted beetroot, wasabi dressing	
KETO POKE BOWL (GFI, DFI, VGO)	\$32.50
Choice of: Salmon, Spicy Tuna, Chicken or Tofu	
With cauliflower rice, avocado, edamame, cabbage, daikon, toasted sesame seeds & yuzu mayo	
FRESH STEAMED MUSSELS (DFO, GFO)	e \$24.50 / m \$34.50
Lemongrass and coconut cream sauce, served with garlic bread	
GRILLED CHICKEN SALAD	e \$25.50 / m \$34.50
Crispy tortilla, guacamole & chipotle mayo	

KEY: (GFI) gluten free ingredients (DFI) dairy free ingredients

(GFO) gluten free option (DFO) dairy free option

(V) vegetarian (VG) vegan (VGO) vegan option contain traces of gluten

(KETO) low carbs and no added sugar

(e) entree (m) main

PLEASE NOTE: All gluten and dairy free products are prepared in a kitchen that uses gluten and dairy-based products.

MAINS

VENISON (GF, DFO)	\$44.00
Seared Denver leg, sautéed potatoes, pickled red cabbage, pine nuts & currants	
BEER BATTERED SNAPPER & CHIPS (DFI)	\$37.50
In Crispy Macs Gold batter, served with fries, tartare & salad	
• Smaller option available for \$29.50	
CHICKEN SKEWERS (GFI)	\$35.50
Marinated in Middle Eastern spices with buckwheat salad, cumin & mint yoghurt dressing	
HOUSE SMOKED CHICKEN PASTA	\$36.50
Linguini with mushrooms, spinach & pesto cream sauce	
CIDER GLAZED PORK BELLY (GFI, DFO)	\$38.50
Sautéed potatoes, smoked apple pickle, wilted greens & red wine jus	
MAC & CHEESE (V)	\$28.50
With crème fraîche & panko herb crust	
• Add champagne ham	
BEEF RAGU	\$39.50
Slow-cooked beef with pappardelle & shaved parmesan	
SLOW COOKED MOROCCAN LAMB (GFI, DFI)	\$42.00
With warm spiced millet salad	
VEGETARIAN/VEGAN (GFI)	\$32.50
Seasonal vegetarian dish of the day. Please ask your waitstaff.	
BABY BACK RIBS (DFO)	\$34.50 half / whole \$44.50
Served with fries, slaw and sticky sauce	
SCOTCH FILLET 300G (GFI, DFO)	\$46.50
Choice of salad & fries or mash & veg.	
Sauces: garlic herb butter, chimichurri, mushroom or green peppercorn	
• Add prawns + \$5	
PANFRIED SNAPPER OR	MARKET PRICE
SESAME CRUSTED SALMON (GFI)	
With a herbed millet salad, roasted beetroot and citrus dressing	
OR minted pea and edamame puree with lemon broth	

SIDES

FRIES & AIOLI (GFI, DFI)	\$12.50
POLENTA CHIPS & SZECHUAN MAYO (GFI, DFI)	\$13.50
SEASONAL VEGETABLES (GFI, DFO)	\$14.50
ROCKET, PARMESAN & BALSAMIC SALAD (GFI)	\$14.50
KUMARA FRIES & AIOLI (GFI, DFI)	\$17.50
LOADED FRIES (GFI)	\$22.50
Beef cheek, mushroom gravy, mozzarella & aioli	