

GOURMET PIZZA

(Gluten-free bases available at no extra charge)

PESTO \$23 (V)

Sundried tomato pesto, smoked olives, basil, parmesan & mozzarella

HAWAIIAN \$24.50

Champagne ham, fresh pineapple, mozzarella

MARGHERITA \$24.50

Tomato base, mozzarella, basil, extra virgin olive oil

• Add prosciutto & rocket + \$10

PEPPERONI \$24.50

With feta, capers, capsicum, mozzarella & sriracha sauce

SALMON \$26.50

Smoked salmon, avocado, capers, mozzarella, rocket & extra virgin olive oil

MEATLOVER \$24.50

Champagne ham, beef, pepperoni, BBQ sauce & mozzarella

CHOOK \$24.50

Smoked chicken, capsicum, crispy bacon, aioli & mozzarella

VEGO \$24.50 (V)

Mushroom, spinach, red onion, capsicum, pesto & mozzarella

DESSERTS

MANUKA HONEY BAKED CHEESECAKE \$18.50

Baklava crumb, cream & ice cream

FLOURLESS CHOCOLATE CAKE \$18.50 (GF)

Mulled pear, cream & ice cream

STICKY DATE PUDDING \$18.50

Hot butterscotch sauce, cream & ice cream

CITRUS MERINGUE BOWL \$18.50

Zesty meringue shards, orange & lemon curd, cream & ice cream

CRÈME BRÛLÉE \$18.50 (GF)

Served with lemon gluten-free biscotti

DEEP-FRIED BRIE \$20.50

With fig, pistachio, grapes & pomegranate syrup

SUNDAES - chocolate, caramel or strawberry \$10.50

with Baileys or Kahlua \$16.50

BRIDGEHOUSE

WARKWORTH

DINNER MENU



SHARING PLATES

GARLIC BREAD	\$8
PESTO FLATBREAD	\$23 (V, GFO)
Sundried tomato pesto, smoked olives, basil, parmesan & mozzarella	
MARGHERITA	\$24.50 (GFO)
Tomato base, fresh mozzarella, basil, extra virgin olive oil • Add prosciutto & rocket + \$10	
CHICKEN WINGS	\$24.50
Chipotle with blue cheese mayo or Korean sauce & toasted sesame seeds	
BABY BACK RIBS	\$28.50 (DF)
With sticky sauce	
CHICKEN LIVER PÂTÉ	\$22.50 (GFO)
Toasted artisan bread, port wine jelly	
LOADED FRIES	\$22.50 (GFF)
Beef cheek, mushroom gravy, mozzarella & aioli	

ENTRÉE

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

KEY: (gf) gluten free (gfo) gluten free option (df) dairy free (dfo) dairy free option (v) vegetarian (vg) vegan (vgo) vegan option (gff) gluten free but fries are prepared in oil that may 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	\$42 (GF, DF)
Seared Denver leg, sautéed potatoes, pickled red cabbage, pine nuts & currants	
BEEF RAGU	\$39.50
Slow-cooked beef with pappardelle & shaved parmesan	
MAC & CHEESE	\$28.50 (V)
With crème fraîche & panko herb crust • Add champagne ham \$32.50	
BEER BATTERED SNAPPER & CHIPS	\$36.50 (DF)
In Crispy Macs Gold batter, served with fries, tartare & salad • Smaller option available for \$28.50	
HOUSE SMOKED CHICKEN PASTA	\$36.50
Linguini with mushrooms, spinach & pesto cream sauce	
EGGPLANT PARMIGIANA	\$32.50 (V, GFO)(Vegan option)
With a warm buckwheat salad	
BABY BACK RIBS	\$34.50 half /Whole \$44.50 full (DF)
Served with fries, slaw and sticky sauce	
SCOTCH FILLET 300G	\$44.50 (GFF, DFO)
Choice of salad & fries or mash & veg. Sauces: garlic herb butter, chimichurri, mushroom, green peppercorn • Add prawns + \$5	
SLOW COOKED MOROCCAN LAMB	\$42 (GF)
With warm spiced millet salad	
CIDER GLAZED PORK BELLY	\$38.50 (GF, DF)
Sautéed potatoes, smoked apple pickle, wilted greens & red wine jus	
SESAME CRUSTED SALMON	\$39 (GF, DF)
on a citrus and herb millet salad with roasted beetroot	
PAN-FRIED FISH OF THE DAY	- Market Price
Please ask your server	
SATAY CHICKEN SKEWERS	\$35.50 (GF, DF)
With buckwheat salad, slaw & satay sauce	

SIDES

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