

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 & olive oil • Add prosciutto & rocket + \$10	
PEPPERONI	\$25.50
With feta, capers, capsicum, mozzarella & sriracha	
MEATLOVER	\$25.50
Champagne ham, beef, pepperoni, BBQ sauce & mozzarella	
MOROCCAN	\$25.50
Chicken, Chorizeo, onion, olives & chipotle sauce	
VEGO (V)	\$25.50
Mushroom, spinach, red onion, capsicum, pesto & mozzarella	
SALMON	\$28.50
Smoked salmon, avocado, capers, mozzarella, rocket & olive oil	

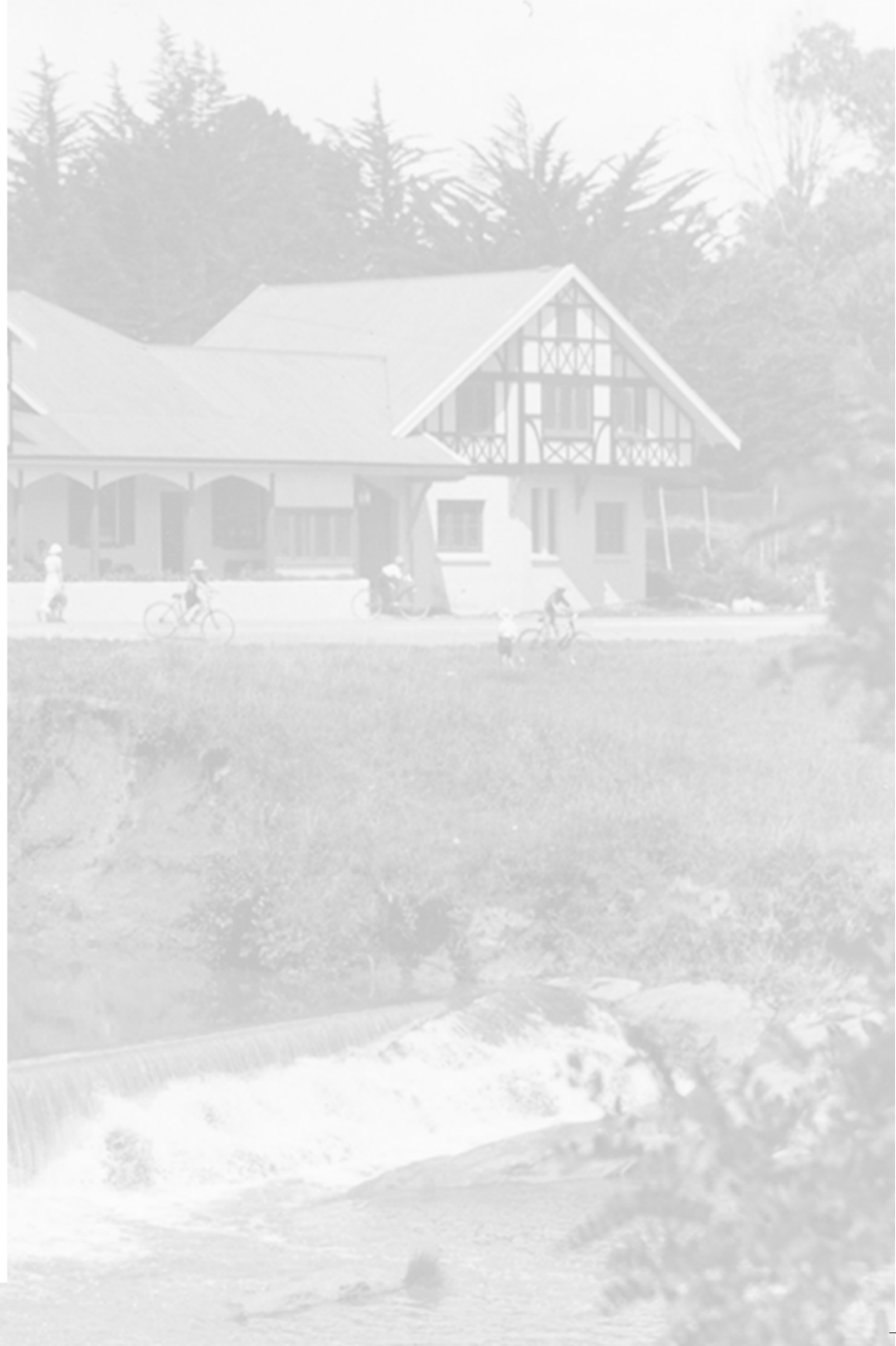
DESSERTS

MANUKA HONEY BAKED CHEESECAKE	\$18.50
With baklava crumb, cream & ice cream	
FLOURLESS CHOCOLATE CAKE (GFI)	\$18.50
With mulled pear, cream & ice cream	
STICKY DATE PUDDING	\$18.50
With 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
With lemon biscotti	
COCONUT ICECREAM (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

LUNCH MENU



SHARING PLATES

GARLIC BREAD	\$8.00
CHICKEN LIVER PÂTÉ	\$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	
MARCHERITA (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, V)	\$25.50
With whipped feta and onion marmalade	
TEMPURA PRAWNS (DFO)	\$27.50
With rocket, daikon, dill crème fraîche, ponzu dressing	
HOUSE SMOKED FISH SALAD (GFI, DFI)	\$29.50
Mixed leaves, roasted beetroot, wasabi dressing	
FRESH STEAMED MUSSELS (DFO, GFO)	e \$24.50 / m \$34.50
In lemongrass & coconut cream sauce, with garlic bread	
GRILLED CHICKEN SALAD	e \$25.50 / m \$34.50
Crispy tortilla, guacamole and chipotle mayo	
KETO POKE BOWL (GF, DFI, VGO)	\$32.50
Choice of Salmon, Spicy Tuna, Chicken or Tofu	
With cauliflower rice, avocado, edamame, daikon, cabbage, toasted sesame seeds, yuzu mayo	

OPEN SANDWICHES

THE CUBAN (GFO)	\$29.50
Pulled pork, champagne ham, mustard, pickles, melted cheese on toasted sourdough, fries & aioli	
STEAK (GFO)	\$28.50
Minute steak, bacon, caramelised onion, mixed leaves, fries, aioli & toasted ciabatta	
GRILLED CHICKEN (GFO)	\$28.50
Bacon, brie, lettuce, gochujang mayo, toasted ciabatta, fries & aioli	

MAINS

VENISON (GFI, DFO)	\$44.00
Seared Denver leg, sautéed potatoes, pickled red cabbage, pine nuts, currants & jus	
BEER BATTERED SNAPPER & CHIPS (DFI)	\$37.50
In Crispy Macs Gold batter, served with fries, tartare sauce & 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	
BEEF RAGU	\$39.50
Slow-cooked beef with pappardelle & parmesan	
MAC & CHEESE (V)	\$28.50
With crème fraîche & panko herb crust	
• Add champagne ham	
BABY BACK RIBS (DFI)	half \$34.50 / full \$44.50
With fries, slaw & sticky sauce	
VEGETARIAN/VEGAN	\$32.50
Seasonal vegetarian dish of the day. Please ask your waitstaff.	
SCOTCH FILLET 300G (GFI, DFO)	\$46.50
With salad & fries or mash & veg. Choice of: Garlic & herb butter, chimichurri, mushroom, or green peppercorn sauce	
• 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	

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.