

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, olive oil	
• Add prosciutto & rocket + \$10	
PEPPERONI	\$24.50
With feta, capers, capsicum, mozzarella & sriracha	
SALMON	\$26.50
Smoked salmon, avocado, capers, mozzarella, rocket & 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
With baklava crumb, cream & ice cream	
FLOURLESS CHOCOLATE CAKE	\$18.50 (GF)
With mulled pear, cream & ice cream	
STICKY DATE PUDDING	\$18.50
With 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)
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

LUNCH MENU



SHARING PLATES

GARLIC BREAD	\$8
PESTO FLATBREAD	\$23 (V, GFO)
Sundried tomato pesto, smoked olives, basil, parmesan & mozzarella	
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)
With rocket, daikon, dill crème fraîche, ponzu dressing	
FRESH STEAMED MUSSELS	\$24.50 e / \$34.50 m (DFO, GFO)
In lemongrass & coconut cream sauce, with garlic bread	
ROASTED BEETROOT & BUTTERNUT	\$25.50 (GF, V)
With whipped feta and 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, daikon, cabbage, toasted sesame seeds, yuzu mayo	

OPEN SANDWICHES

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

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 & 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 warm buckwheat salad	
BABY BACK RIBS	\$34.50 half / Whole \$44.50 full (DF)
With fries, slaw & sticky sauce	
SCOTCH FILLET 300G	\$44.50 (GFF, DFO)
With salad & fries or mash & veg. Choice of:	
Garlic & herb butter, chimichurri, mushroom, green peppercorn sauce	
• Add prawns + \$5	
SESAME CRUSTED SALMON	\$39 (GF, DF)
on a citrus & 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)

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.