

## GOURMET PIZZA *(serves one)* \$15.50

### HAWAIIAN

*shaved ham with fresh pineapple*

### SPANISH

*chorizo, roast capsicum, Spanish onion, jalapenos and sour cream*

### VEGO (v)

*roast pumpkin, feta, caramelized onion, basil pesto*

### SALMON

*smoked salmon, avocado, red onion, spinach and salsa verde*

### BLUE - CHEESE

*smoked chicken, bacon, spinach and mushrooms*

### PUHOI

*house smoked chicken, brie and bacon*

### MEATEATER

*shaved ham, bacon, beef, pepperoni w barbecue sauce*

### KIWI

*lamb shank, kumara, bacon and red onion*

### PEPPERONI

*pepperoni, feta, caper, roasted capsicum*

### MOROCCAN

*chicken, chorizo, onion, olives and chipotle*

**GLUTEN-FREE BASES** available for an additional \$2

## DESSERTS \$14.50

### BAKED WHITE CHOCOLATE CHEESECAKE

*with orange and macadamia marmalade (gf)*

### ETON MESS

*meringue, mixed berries, cream and vanilla ice cream (gf)*

### STICKY DATE PUDDING

*with hot butterscotch sauce*

### WARM DARK CHOCOLATE & RASPBERRY BROWNIE (gf)(Vegan)

### CRÈME BRÛLÉE

*feijoa and white chocolate (gf)*

### WARM APPLE PIE

**All served with fresh cream and ice cream**

### SUNDAES

*chocolate, caramel or strawberry \$8.50  
with Baileys or Kahlua \$14.50*

# BRIDGEHOUSE

WARKWORTH

## LUNCH MENU



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## ENTRÉE

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**GARLIC BREAD \$6.50**

**PIZZA BREAD**

tomato base, mozzarella and herbs **\$10.50 (gfo)**

**ARTISAN BREADS**

toasted & served with hummus; tapenade and olive oil **\$14.50**

**SEAFOOD CHOWDER**

a house speciality, served with garlic bread **\$15.50**

**SALT & PEPPER SQUID**

with tossed salad and aioli **\$18.50 (df)**

**CHIPOTLE CHICKEN WINGS,**

hot wings with blue cheese mayo **\$19.50**

**LEEK & BLUE CHEESE TART,**

with onion jam, rocket salad and balsamic dressing **\$18.50**

**CHICKEN LIVER PATE,**

toasted artisan breads and port wine jelly **\$16.50 (gfo)**

**FRESH STEAMED MUSSELS**

in lemongrass and coconut cream sauce with garlic bread

Entrée **\$19.50** Main **\$27.50 (gfo)**

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## SALADS

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**TEMPURA PRAWNS**

rocket salad, dill crème fraiche and ponzu dressing **\$19.50**

**KETO SALMON POKE BOWL**

avocado, cabbage, cucumber and radish **\$23.50 (gf) (KETO)**

**LAMB LOIN SALAD**

feta, beetroot, cashews, mixed leaves, cumin and mint yoghurt dressing. Entrée **\$21.50** Main **\$33.50 (gf)**

**HOUSE SMOKED SALMON SALAD**

puy lentils, beetroot and mixed leaves **\$19.50 (gf)**

**GRILLED CHICKEN SALAD**

crispy tortilla, guacamole and chipotle mayo

Entrée **\$19.50** Main **\$27.50 (gfo) (df)**

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## SANDWICHES

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**CUBAN PORK SANDWICH**

with bacon, slaw, toasted pide and fries **\$19.50 (gfo)**

**STEAK SANDWICH**

on toasted pide with bacon, mixed leaves, caramelized onion, fries and aioli **\$19.50 (gfo)**

**CHICKEN & BACON SANDWICH**

with brie on toasted pide, tomato chutney and fries **\$19.50 (gfo)**

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## MAINS

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**BEER BATTERED FISH & CHIPS**

in crispy macs gold batter with fries, house tartare and salad

**\$24.50 (df)**

**GRILLED VEGETABLE & HALOUMI SKEWERS**

on puy lentil salad **\$26.50 (v)(vgo)(gf)**

**MAC & CHEESE**

with crème fraiche, panko herb crust and vine ripened tomato

**\$22.50 (v)**

Add champagne ham **\$25.50**

**SEAFOOD PIE**

topped with creamy mash and a rocket, parmesan and balsamic salad **\$27.50 (gf)**

**HOTEO HOG**

baby backribs, slaw, fries with sticky sauce or chilli and garlic

Half **\$25.50** Whole **\$34.00 (df)**

**SEARED SALMON**

cauliflower, parsnip and roasted garlic mash, wilted greens and chimichurri **\$33.50 (gf) (KETO)**

**CHICKEN SKEWERS**

marinated in middle Eastern Spices 'c fragrant Israeli cous-cous and cumin yoghurt dressing **\$28.50**

**SMOKED CHICKEN PASTA**

with mushroom, spinach and basil pesto cream sauce **\$27.50**

**SCOTCH FILLET 300g,**

salad and fries or mash and veg, choice of garlic and herb butter, mushroom, green peppercorn or béarnaise sauce **\$35.50**  
add Prawns **\$39.50 (gff)**

**PANFRIED FISH OF THE DAY**

with

• Israeli cous-cous wilted greens and citrus hollandaise  
or

• Mixed leaves, chickpeas, cucumber, olives, capers and salsa verde

**Market price**

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## SIDES

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**FRIES & AIOLI \$8.50**

**POLENTA CHIPS & CHIPOTLE MAYO \$12.50**

**FRESH MIXED SALAD & BALSAMIC DRESSING \$7.50**

**SEASONAL VEGETABLES \$8.50**

**ROCKET PARMESAN & BALSAMIC \$10.50**

**Key:** (gf) gluten free (gfo) gluten free option (df) dairy free (v) vegetarian (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.