

GOURMET PIZZA *(serves one)* \$15.50

HAWAIIAN

shaved ham w fresh pineapple

SPANISH

*chorizo, roast capsicum, spanish onion, jalapenos
& sour cream*

VEGO (v)

roast pumpkin, feta, caramelized onion, basil pesto

SALMON

smoked salmon, avocado, red onion, spinach & salsa verde

BLUE-CHEESE

smoked chicken, bacon, spinach and mushrooms

PUHOI

house smoked chicken, brie, bacon w cranberry sauce

MEATEATER

shaved ham, bacon, beef, pepperoni w barbecue sauce

KIWI

lamb shank, kumara, bacon & red onion

PEPPERONI

pepperoni, feta, caper, roasted capsicum

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

DESSERTS \$14.50

ALMOND AND ORANGE CAKE

lemon curd mascarpone (gf)

ETON MESS

meringue, mixed berries, cream & vanilla ice cream (gf)

STICKY DATE PUDDING

with hot butterscotch sauce

WARM DARK CHOCOLATE & RASPBERRY BROWNIE (gf)

WARM APPLE PIE

CRÉME BRULEE

passionfruit & white chocolate (gf)

All served with fresh cream & ice cream

SUNDAES

chocolate, caramel or strawberry \$8.50

with Baileys or Kahlua \$14.50

BRIDGEHOUSE

WARKWORTH

LUNCH MENU



ENTRÉE

GARLIC BREAD \$6.50

PIZZA BREAD

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

ARTISAN BREADS

toasted & served with hummus, tapenade & olive oil **\$12.50 (df)**

SEAFOOD CHOWDER

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

PRAWN TWISTERS

with sweet chilli **\$14.50**

SALT & PEPPER SQUID

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

CHIPOTLE CHICKEN WINGS

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

MUSHROOM & FETA CHEESE TART

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

HOUSE SMOKED SALMON SALAD

puy lentils, beetroot & mixed leaves **\$20.50 (df)**

CHICKEN LIVER PATE

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

FRESH STEAMED MUSSELS

in lemongrass & coconut cream sauce with garlic bread
Entrée **\$19.50** Main **\$27.50 (gfo)**

CITRUS PRAWN NOODLE SALAD

ribbon vegetables & egg noodles with zingy citrus dressing **\$19.50**

LAMB LOIN SALAD

feta, apple, walnuts, roasted vegetables & mixed leaves
Entrée **\$21.50** Main **\$33.50 (gf)**

GRILLED CHICKEN SALAD

crispy tortilla, guacamole & chipotle mayo
Entrée **\$19.50** Main **\$27.50 (gfo) (df)**

SIDES

FRIES & AIOLI \$8.50

POLENTA CHIPS & CHIPOTLE MAYO \$12.50 (df)

FRESH MIXED SALAD & BALSAMIC DRESSING \$7.50

SEASONAL VEGETABLES \$8.50 (df) (gf)

ROCKET PARMESAN & BALSAMIC \$10.50 (gf)

MAINS

CUBAN PORK SANDWICH

with bacon, red slaw, toasted ciabatta & fries **\$18.50 (gfo)**

STEAK SANDWICH

on toasted ciabatta with bacon, mixed leaves, caramelized onion, fries & aioli **\$18.50 (gfo)**

CHICKEN & BACON SANDWICH

with brie on toasted ciabatta, tomato kasundi & fries **\$18.50 (gfo)**

BEER BATTERED FISH & CHIPS

in crispy macs gold batter with fries, house tartare & salad **\$24.50 (df)**

GRILLED VEGETABLE & HALOUMI SKEWERS

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

MAC & CHEESE

with crème fraiche, panko herb crust & vine ripened tomato **\$22.50 (v)**
Add champagne ham **\$25.50**

SEAFOOD PIE

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

HOTEO HOG

baby backribs, red slaw, fries with sticky sauce or chilli & garlic
Half **\$25.50** Whole **\$34.00 (df)**

SEAFOOD LINGUINI

fish, mussels, prawns in a light citrus cream sauce **\$33.50**

CHICKEN SKEWERS

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

SCOTCH FILLET STEAK WITH PRAWNS

300g, prawns, polenta chips, red wine jus & béarnaise sauce **\$38.50 (gff)**

SMOKED CHICKEN PASTA

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

SCOTCH FILLET

300g, salad & fries or mash & veg, choice of garlic & herb butter, mushroom, green peppercorn or béarnaise sauce **\$35.50 (gff)**

PANFRIED FISH OF THE DAY with

• Israeli cous-cous wilted greens & salsa verde

or

• Vegetable & egg noodle salad with citrus dressing

or

• Chips salad & house tartare

Market price

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