
TO EAT



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@thebridgewaterinn
@chefstephen_russell

STARTERS

- GARLIC BREAD V** 6
Add cheese +2
GF OPTION +4.5
- BASKET OF CHIPS GF, VE** 12
With tomato sauce.
LOADED CHIPS +5
- with cheese, bacon & ranch dressing.
Vegan chipotle mayonnaise +2
- POTATO WEDGES GF, EF** 14
With sweet & spicy sauce & sour cream.
Vegan Sour Cream +2
- BEER BATTERED ONION RINGS** 13
With free range aioli
Vegan chipotle mayonnaise +2
- MOROCCAN TOMATO & CAPSICUM DIP VE** 12
Served warm with walnut dukkah, herb
& confit garlic loaf.
GF OPTION +4.5
- MAC 'N' CHEESE BITES V** 15
Burnt butter aioli, pecorino
& seasoned winter leaves.
- TANDOORI BAKED GARFISH SKEWERS (3) EF** 16
Served with roti bread, shaved almonds,
lemon yoghurt, chimmi churri &
pomegranate seeds.
Upgrade to main course (6) +10
- TASTING BOARD (serves 2)** 28
Warm olives, almonds, brie
cheese, Moroccan dip, dukkah,
olive oil, prosciutto, dried fruit, herb
confit garlic loaf, mild salami & lavosh.
Upgrade to shared style (serves 4) +12
GF OPTION +4.5
- WARM OLIVES & ALMONDS GF,VE** 7
Kalamata olives tossed with orange skins,
aromatics & served with smoked whole
almonds.
- BAKED BRIE, BACON & GARLIC COB LOAF** 18
Served with a thyme & cranberry paste.
GF OPTION +4.5

V = Vegetarian **DF** = Dairy Free **OG** = Onion & Garlic free
VE = Vegan **VEA** = Vegan Option Available
GF = Gluten Free **GFA** = Gluten Free Available + 4.5
(does not include chips) **EF** = Egg Free

MAIN MEALS

- STUFFED ROAST CHICKEN LEG** 28
With sage & chorizo stuffing, greens,
mashed potato & chicken fat gravy.
- BEEF BRISKET RAGU GNOCCHI EF** 27
Rich tomato ragu, smoked beef brisket,
gnocchi, basil & pecorino.
GF OPTION +4.5
- HIMALAYAN PORK CURRY GFA** 28
Onion pickle, spiced pomegranate chutney,
roti bread, yoghurt & saffron biryani rice.
Upgrade to shared style +15
- LAMBS FRY AND BACON GF, OG, EF** 24
With mashed potatoes, vegetables & gravy.
- SOUTHERN STYLE CHICKEN BURGER** 26
Tennessee spiced grilled chicken breast,
brioche bun, lettuce, cheese, bacon &
Southwest aioli. Served with chips.
GF OPTION +4.5

PUB CLASSICS

- SALT AND PEPPER SQUID GF, OG** 24
Served with salad, chips & tartare.
- ALE BATTERED FISH GF, OG** 1 PC 18 | 2PCS 25
Served with salad, chips & tartare.
Crumbed also available.
- BRIDGEY BURGER** 25
Hand pressed 180g Angus beef chargrilled
with brioche bun, bacon, American cheese,
lettuce, pickles, onion relish, house made BBQ
aioli & served with chips.
Make it a double stacker +8
GF OPTION + 4.5
- CHICKEN BREAST SCHNITZEL GFA, OG** 24
Served with salad & chips.
- Pork Schnitzel OG** 22
Served with salad & chips
- Sauces GF** 2.5
Traditional Gravy, Mushroom, Peppercorn,
Diane, Garlic Cream & Vegan Gravy.
Upgrade any schnitzel to Parmigiana 4.5

Please notify staff of any food allergy requirements at time of ordering. We strive to ensure the highest quality of food production, however we cannot accept responsibility for any traces of food allergens. Please note, alterations to the menu may require additional wait time.

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ON THE COALS

BBQ GLAZED PORK RIBS GF, DF Bourbon & cola glazed. Served with salad & chips.	35
SCOTCH FILLET STEAK 300G GF, E, OG Served with salad & chips.	38
PRIME RIBEYE 500GM GF, E Served with salad & chips.	POA
Sauces GF Traditional Gravy, Mushroom, Peppercorn, Diane, Garlic Cream & Vegan Gravy.	2.5
Mustards: Hot English, Dijon & Seeded	1
Additional sauces: Tomato, BBQ, Aioli	

PLANT BASED

WARM BURRITO BOWL GF, OG, VE Spicy beans, scented rice, grilled corn ribs, cabbage slaw, guacamole, coriander & vegan mayonnaise.	25
VEGAN SCHNITZEL EF, VE Served with salad & chips. Upgrade to a vegan parmigiana + 4	25
SESAME & HARISSA ROASTED PUMPKIN EF, VE Served with warm cous cous salad, shaved almonds, greens & zesty lemon herbed dressing.	26

SIDES

BOWL OF VEGETABLES GF, EF, VE	5
GARDEN SALAD GF, VE, OG	5
POTATO MASH GF, V, EF, OG	5
OVEN BAKED MAC N CHEESE V	5

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ADD ONS

Add the following items to any dish:

GRILLED SOUTHERN CHICKEN GF, EF	8
ANGUS BEEF PATTY GF, EF	8
BACON RASHERS (2) GF, DF, EF	5
GRILLED SPENCER GULF PRAWNS (4) GF, EF	8
BATTERED OR CRUMBED FISH (1 PCE) GF, EF, DF	7
GLUTEN FREE BREAD EF, DF	4.5
AVOCADO GUACAMOLE VE, GF	3

KIDS MENU

Kids Main Course	11
Kids Meal Deal Includes ice-cream, drink & activity pack.	16
DINO NUGGETS DF, EF Served with chips & side of tomato sauce.	
KIDS BURGER Served with chips & side of tomato sauce. GF OPTION + 4.5	
FISH AND CHIPS GF, DF, EF Choice of grilled, battered or crumbed. Served with salad, chips & side of tomato sauce.	
MAC N CHEESE V Creamy cheese sauce.	
NAPOLETANA PENNE PASTA V, VEA Topped with parmesan cheese.	
ICE CREAM SUNDAE Choose from chocolate, strawberry or caramel topping, with sprinkles & a wafer.	5
MOCKTAILS	
PRETTY IN PINK Cranberry juice, pineapple juice, grenadine, sugar & lemonade.	8
ANNOYING ORANGE Mango nectar, passionfruit syrup & orange juice.	8

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