

KIDS MENU

UNDER 12 YEARS ALL 11.0

COMES WITH CHOICE OF: SOFT DRINK (200ML)
MOUNT FRANKLIN WATER (350ML) OR
KERI FRUITY DRINK (250ML)
ORANGE, APPLE OR APPLE & BLACKCURRANT

LINGUINE NAPOLI (V)
WITH PARMESAN CHEESE

BATTERED FISH
WITH CHIPS

ROAST OF THE DAY (GF)
WITH POTATO, PUMPKIN, MIXED GREENS AND GRAVY

CHEESE BURGER
WITH CHIPS

CHICKEN PARMIGIANA
WITH CHIPS

CHICKEN NUGGETS (X6)
WITH CHIPS

ADD 4 NUGGETS 3.0

DESSERT ADD 3.0
ICE CREAM WITH CHOCOLATE, STRAWBERRY OR
CAMEL TOPPING, FROG IN A POND OR CHOCOLATE MOUSSE

SENIORS

FISH & CHIPS 15.0
LIGHTLY BATTERED FISH, TARTARE SAUCE & FRESH LEMON
SERVED WITH CHIPS AND SALAD

ROAST OF THE DAY 15.0
WITH ROASTED POTATO, PUMPKIN & MIXED VEGETABLES
SERVED WITH RICH GRAVY

LINGUINE CARBONARA (GF) 15.0
BACON, GARLIC, SPRING ONION, EGG, CRACKED BLACK PEPPER
& CREAM. TOPPED WITH SHAVED PARMESAN

GRAZIER'S RUMP MEDALLION 200GM (GF) 21.0
BEEF MEDALLION COOKED TO YOUR LIKING WITH YOUR CHOICE
OF GRAVY, MUSHROOM OR PEPPER SAUCE. SERVED W CHIPS/SALAD

CHICKEN PARMIGIANA 15.0
CRUMBED CHICKEN SCHNITZEL, TOPPED WITH HAM, NAPOLI SAUCE
& MOZZARELLA CHEESE. SERVED WITH CHIPS AND SALAD

SOUP OF THE DAY 3.0
ASK YOUR FRIENDLY STAFF

DESSERT 3.0
VANILLA ICE CREAM OR CHOCOLATE MOUSSE

A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

DESSERTS

BAKED CHEESECAKE 9.0
WITH SPICED RHUBARB AND DOUBLE CREAM

STICKY DATE PUDDING 9.0
WITH BUTTERSCOTCH SAUCE AND VANILLA
BEAN ICE CREAM

APPLE PIE 9.0
WITH CUSTARD AND CINNAMON ICE CREAM

VANILLA PANNA COTTA (GF) 9.0
WITH CARAMELIZED ORANGE SYRUP
TOASTED ALMONDS

CAKE OF THE DAY 8.0
SERVED WITH DOUBLE WHIPPED CREAM

ADD COFFEE TO ANY CAKE ORDER 2.0

COFFEE

A VARIETY OF COFFEES & TEAS AVAILABLE,
ASK STAFF FOR MORE DETAILS.

LIQUEUR COFFEES 9.0

IRISH	JAMESON WHISKEY
IRISH CREAM	BAILEYS CREAM
ROMAN	GALLIANO
MEXICAN	KAHLUA
JAMAICAN	TIA MARIA
FRENCH	COINTREAU
ITALIAN	FRANGELICO

COCKTAILS

FRUIT TINGLE	10.0
VODKA SUNRISE	10.0
MIDORI SPLICE	15.0
MAI TAI	15.0
COSMOPOLITAN	15.0
TOBLERONE	15.0
ESPRESSO MARTINI	15.0
LONG ISLAND ICED TEA	19.0

1425 PLENTY ROAD, MERNDA VIC
PH. 9037 1800

[F/THEBRIDGEINNHOTELMERNDA](#)
THEBRIDGEINNHOTEL.COM.AU

ALL PRICES ARE GST INCLUSIVE. PLEASE NOTE THAT ALL MENU ITEMS ARE SUBJECT TO
SEASONAL AVAILABILITY. PLEASE ADVISE WE DO NOT SPLIT BILLS. PLEASE BE AWARE
THAT ALL CARE IS TAKEN WHEN CATERING FOR SPECIAL REQUIREMENTS. IT MUST BE
NOTED THAT WITHIN THE PREMISES WE HANDLE NUTS, SEAFOOD, SHELLFISH, SESAME
SEEDS, WHEAT FLOUR, EGGS, FUNGI AND DAIRY PRODUCTS. CUSTOMERS REQUESTS WILL
BE CATERED FOR TO THE BEST OF OUR ABILITY, BUT THE DECISION TO CONSUME A MEAL
IS THE RESPONSIBILITY OF THE DINER.

(V) - VEGETARIAN · (VG) - VEGAN · (GF) - GLUTEN FREE · (NF) - NUT FREE
(VO) - VEGETARIAN OPTION · (DF) - DAIRY FREE · (GFO) - GLUTEN FREE OPTION
(DFO) - DAIRY FREE OPTION



BISTRO MENU

ENTRÉE

GARLIC BREAD ① TOASTED LOAF, GARLIC AND HERB BUTTER	7.0
CHEESE BREAD ① TOASTED LOAF, GARLIC HERB BUTTER AND CHEESE	8.0
SOUP OF THE DAY SERVED WITH A WARMED DINNER ROLL	9.0
BRUSCHETTA ① ROMA TOMATO, RED ONION, BASIL, OLIVE OIL, BALSAMIC GLAZE & TOASTED TURKISH BREAD	11.0
ARANCINI ① ARBORIO RICE, MUSHROOM, CHEESE & SPINACH, IN PANKO CRUMBS. SERVED WITH TRUFFLE AIOLI	13.0
DUO OF DIPS WOOD FIRED TURKISH BREAD AND MARINATED OLIVES	11.0
CHIPS W GRAVY	9.0
SEASONED WEDGES SEASONED POTATO WEDGES W SOUR CREAM & SWEET CHILLI SAUCE	11.0
LOADED WEDGES SEASONED POTATO WEDGES, TOPPED WITH CRISPY BACON, CHEESE, SPRING ONIONS AND SOUR CREAM	13.0
SPICED CALAMARI MILD SPICED CALAMARI W LEMON & GARLIC AIOLI	14.0

SALADS

CHAR GRILLED CALAMARI SALAD ② MARINATED CALAMARI ON GREEK SALAD WITH MINTED YOGHURT SAUCE	22.9
SMOKED SALMON NISCOISE KIPFLER POTATO, GREEN BEANS, OLIVES, ANCHOVY, CHERRY TOMATO, MIXED LEAVES, SOFT BOILED EGG, SMOKED SALMON W RED WINE VINAIGRETTE	22.9
VEGETABLE SALAD ROAST CAULIFLOWER, BEETROOT, QUINOA, FETA & ALMONDS WITH HERB VINAIGRETTE (VEGAN OPTION AVAIL)	19.9
ADD GRILLED CHICKEN · SPICED CALAMARI · SMOKED SALMON	5.0

PASTA & RISOTTO

MUSHROOM RISOTTO ② ① MEDLEY OF MUSHROOMS, ONION, GARLIC, WHITE WINE, THYME AND SHAVED PARMESAN ADD CHICKEN	22.9 4.0
PRAWN & CHORIZO RISOTTO TOMATO, PRAWNS, SPICY SAUSAGE, OLIVES & SPINACH. TOPPED WITH PARMESAN	27.9
LINGUINI CARBONARA BACON, GARLIC, SPRING ONION, EGG, CRACKED BLACK PEPPER, CREAM, TOPPED WITH SHAVED PARMESAN	22.9

BURGERS

PERI PERI CHICKEN PERI PERI GRILLED CHICKEN BREAST W LETTUCE, TOMATO & SPICY MAYONNAISE. SERVED ON A TOASTED BUN W CHIPS & CHILLI AIOLI	21.9
STEAK SANDWICH GRILLED STEAK, LETTUCE, CHEESE, ONION RINGS, BACON & TOMATO RELISH, ON A TOASTED BUN. SERVED WITH CHIPS & CHILLI AIOLI	21.9
AUSSIE BEEF GRILLED BEEF PATTY, CHEESE, LETTUCE, BEETROOT, TOMATO RELISH, ON A TOASTED BUN. SERVED WITH CHIPS & CHILLI AIOLI ADD BEEF PATTY	21.9 5.0
EXTRAS	
CHEESE	2.0
BACON	3.0
MUSHROOMS	3.0
EGG	2.0
ONION RINGS	3.0
CALAMARI	5.0

MAIN SELECTION

GRAZIER'S PIE SLOW COOKED GRAZIER'S BEEF, MASH POTATO & PEAS. DRIZZLED WITH GRAVY	21.9
CHICKEN SCHNITZEL HAND CRUMBED CHICKEN SCHNITZEL SERVED WITH LEMON, CHIPS AND SALAD	23.9
CHICKEN PARMIGIANA HAND CRUMBED CHICKEN SCHNITZEL, TOPPED WITH HAM, NAPOLI SAUCE & MOZZARELLA CHEESE. SERVED WITH CHIPS AND SALAD	25.9
FISH & CHIPS LIGHTLY BATTERED OR GRILLED FISH FILLET, TARTARE SAUCE & FRESH LEMON. SERVED WITH CHIPS AND SALAD	24.9
ROAST OF THE DAY ② WITH ROASTED POTATO, PUMPKIN & MIXED VEGETABLES. SERVED WITH RICH GRAVY	22.9
VEAL PARMIGIANA HAND CRUMBED VEAL SCHNITZEL, TOPPED WITH HAM, NAPOLI SAUCE & CHEESE. SERVED WITH CHIPS AND SALAD	26.9
BIH 12HR LAMB SHANKS SLOW COOKED IN OUR WOOD FIRE OVEN WITH A RICH TOMATO SAUCE. SERVED WITH MASH & VEGETABLES	28.9
CHICKEN KIEV CRUMBED CHICKEN BREAST FILLED WITH GARLIC BUTTER. SERVED WITH MASH POTATO, GREEN BEANS & TOPPED WITH A RICH GRAVY	27.9
CATCH OF THE DAY PLEASE ASK OUR WAIT STAFF	MP

GRAZIER'S STEAK SELECTION

WE SERVE ONLY HIGH QUALITY AUSTRALIAN BEEF, SELECTED FROM THE BEST FARMING REGIONS THROUGHOUT OUR COUNTRY. GRAZIER'S BEEF IS MOSTLY GRAIN FED, ENSURING A MORE CONSISTENTLY TENDER CUT OF MEAT, AND AGED TO PRODUCE TENDER, JUICY, FLAVOURSOME STEAKS EVERY TIME.
ALL STEAKS ARE COOKED TO YOUR LIKING AND SERVED WITH CHOICE OF CHIPS & SALAD OR SEASONAL VEGETABLES, PLUS CHOICE OF SAUCE OR MUSTARD.

SCOTCH FILLET 300GR ② KNOWN AS ONE OF THE BETTER EATING PRIMAL CUT OF BEEF, THE SCOTCH FILLET WILL EXCEED EATING EXPECTATIONS 'SIMPLY SUPERB'	36.0
PORTERHOUSE 300GR ② ALSO KNOWN AS SIRLOIN THIS PRIMAL CUT IS AGED FOR A MINIMUM OF 8 WEEKS TO ENSURE TENDERNESS AND TASTE SATISFACTION. KNOWN FOR ITS CLEAN FRESH FLAVOUR WITH NO FATTY AFTER TASTE 'MELT IN YOUR MOUTH'	34.0
RUMP 250GR ② THIS CLASSIC PRIMAL CUT IS GRAIN FINISHED FOR 100 DAYS AND IS FULL IN FLAVOUR. AGED TO OUR SPECIFICATION WITH THE SUPPLIER GUARANTEE OF ULTIMATE FLAVOUR AND TENDERNESS 'FULL OF FLAVOUR'	27.0
GRAZIER'S AMERICAN RIB EYE 400GR ② HIS IS THE SCOTCH FILLET FULLY ATTACHED TO THE RIB BONE. GRAIN FED AND SOURCED FROM FAR NORTH QLD. THIS CUT WILL NOT DISAPPOINT AND DELIVERS ULTIMATE BEEF FLAVOUR. THE TRUE MEAT LOVERS CHOICE	44.0

SAUCES OR MUSTARD

RICH GRAVY ② · MUSHROOM ② · PEPPERCORN ② · RED WINE JUS ② GARLIC BUTTER ② · HOT ENGLISH MUSTARD ② · DIJON MUSTARD ② WHOLE GRAIN MUSTARD ② · AMERICAN MUSTARD ②	2.5
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STEAK TOPPERS

SAUTÉED MUSHROOMS	3.0
ONION RINGS	3.0
GARLIC PRAWNS	6.5
EGG	2.0
BACON	3.0
CALAMARI	5.0

EXTRA SIDES

CREAMY MASH POTATO ② ①	4.5
HOUSE SALAD ② ①	4.5
VEGETABLES	4.5

