

# Share Menu

## BISTRO & BEER GARDEN

Available 12:00pm — late:

### small & share.

Toasted garlic ciabatta <sup>V</sup>	\$10
Warmed olives tossed in chilli flakes & celery seed dukkah <sup>V/VG</sup>	\$10
Flat bread, roast pumpkin hummus, dukkah, toasted pepitas, pumpkin oil <sup>V/VGA</sup>	\$16
Bruschetta of grilled haloumi, smoky eggplant puree, pomegranate, basil (2) <sup>V/VGA</sup>	\$18
Popcorn cauliflower, lemon garlic mousse, dried porcini mushroom, tarragon, pecorino, truffle oil <sup>VG/GF</sup>	\$16
Spiced butternut pumpkin, coconut red lentil dahl, goat's curd, fried curry leaves <sup>V/VGA</sup>	\$16
Lemon pepper squid, lime aioli	\$16
Seared scallops with celeriac puree, pine nuts, currants & capers <sup>GF</sup>	\$20
Crispy fried tiger prawns, chilli, fennel salt, with a New England cocktail sauce, lemon cheek 🌶️	\$18
Southern fried chicken ribs with a smoky maple caramel glaze & jalapeño mayo 🌶️	\$18
Gunpowder beef skewers, eggplant puree, sumac onions, minted yoghurt, roti canai	\$18
Grilled chorizo sliders with guindilla peppers, chimichurri, saffron aioli	\$22
Bridge shared plate:	\$45
— Bruschetta of grilled haloumi, smoky eggplant puree, pomegranate, basil <sup>V</sup>	
— Flat bread, roast pumpkin hummus, dukkah, toasted pepitas, pumpkin oil <sup>V</sup>	
— Crispy fried prawns, chilli fennel salt, New England cocktail sauce 🌶️	
— Southern fried chicken ribs, smoky maple caramel glaze & jalapeño mayo 🌶️	
— Gunpowder beef skewers, minted yoghurt	
Wedges, sour cream, sweet chilli <sup>V</sup>	\$16
Fries, tomato sauce <sup>V</sup>	\$12

### pizza.

Garlic & cheese — Garlic, mozzarella & garden herbs	\$16
Margarita — Tomato passata, buffalo mozzarella, garden herbs, sea salt <sup>V/GEA</sup>	\$18
Potato & white prosciutto — Potatoes, anchovies, rosemary, pecorino, white prosciutto, confit garlic, mozzarella, olive oil, sea salt <sup>VA/GEA</sup>	\$23
Sopressa — Roasted peperonata, mild sopressa, gorgonzola, passata, mozzarella, shaved fennel, torn parsley 🌶️ <sup>GFA</sup>	\$22
Fiery Prawn — Tiger prawns, chilli, garlic, nduja, roasted peppers, sun-dried tomatoes, mozzarella, passata, fresh rocket 🌶️ <sup>GFA</sup>	\$26

### dietary key.

V = Vegetarian VA = Vegetarian Available (upon request) VG = Vegan GF = Gluten Free  
GFA = Gluten Free Available (upon request) 🌶️ = Mild spice 🌶️🌶️ = Medium spice  
Please advise our wait staff of any food allergy requirements

### order using Mr Yum:

Order food and cocktails from your table by scanning the Mr Yum QR code. Or, see our staff to order — don't forget your table number!

