Share Menu

BISTRO & BEER GARDEN

Available 12:00pm — late:

small & share.

Toasted garlic ciabatta ^V	\$10
Warmed marinated olives tossed in chilli flakes & celery seed dukkah $^{\rm V/VG/GF}$	\$10
Street corn: char grilled sweet corn, corn truffle butter, manchego, oregano $^{\rm V/GF}$	\$10
Turkish bread, green olive tapenade, roasted cashews, harissa oil $^{\rm \scriptscriptstyle V}$	\$16
Bruschetta of heirloom tomatoes, basil pesto & whipped ricotta (2) $^{\mathrm{V}}$	\$18
Curried cauliflower, currants, roasted almonds, pecorino mousse, tomato vinaigrette $^{\rm V/GF}$	\$16
Pumpkin & fetta arancini, roquette salad, semi dry tomato tapenade, sticky balsamic (4)	\$16
Prawn & ginger gyoza, chilli bean dipping sauce, seaweed salad, lime 🌶	\$18
Lemon pepper squid, lime aioli	\$16
Crispy fried tiger prawns, chilli, fennel salt, with a New England cocktail sauce, lemon cheek &	\$18
Chicken wings in a sticky maple & chipotle glaze, green goddess dipping sauce ${}^{\mathrm{GF}}$	\$18
Pulled pork taco: adobo braised pork shoulder, soft flour tortilla, white cabbage slaw, charred jalapeño & corn salsa, avocado crema, coriander (2) / — extra taco	\$18 \$9
Grilled chorizo sliders with guindilla peppers, chimichurri, saffron aioli	\$22
Tandoori spiced chicken, minted yoghurt. pickled kohlrabi, nigella, coriander, roti canai	\$18
Wedges, sour cream, sweet chilli ^V	\$16
Fries, tomato sauce V	\$12
Bridge shared plate: — Turkish bread, green olive tapenade, roasted cashews, extra virgin olive oil V — Bruschetta of heirloom tomatoes, basil pesto & whipped ricotta V — Crispy fried tiger prawns, chilli, fennel salt, with a New England cocktail sauce, lemon cheek — Chicken wings in a sticky maple & chipotle glaze, green goddess dipping sauce — Warmed olives tossed in chilli flakes & celery seed dukkah V/VG	\$47
pizza.	
Garlic & cheese — Garlic, mozzarella & garden herbs $^{\mathrm{V}/\mathrm{GFA}}$	\$16
${\bf Margarita-Tomato\ passata,\ buffalo\ mozzarella,\ garden\ herbs,\ sea\ salt}^{\rm V/GFA}$	\$18
Fungi — Roasted field mushrooms, passata, mozzarella, thyme, confit garlic, truffle oil, goats cheese, fresh chives $^{\rm V/GFA}$	\$22

order using Mr Yum:

Pepperoni — Pepperoni, passata, mozzarella, basil pesto, fior di latte, marinated eggplant $^{\rm GFA}$

Fiery Prawn — Tiger prawns, chilli, garlic, nduja, roasted peppers, sun-dried tomatoes, mozzarella, passata, garden herbs $^{\rm GFA}$

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!



\$23