

Food

START OFF EASY

- Classic Garlic Bread (2 pieces) GFA** 4
- Olives, Almonds and Anchovies GF** 10
Bald Hills kalamata olives, smoked whole almonds and white anchovies.
- New York Style Pretzels (2) V** 10
Smoked salt and sesame crusted soft baked pretzels served with a honey mustard butter.
- Basket of Chips VEA, GFA** 11
Served with tomato sauce. Add vegenaise +1
- Twice Fried Sweet Potato Fries GF, V, VEA** 13
Tasmanian pepper leaf & wild thyme Cajun spice and served with aioli.
- Beer Battered Onion Rings V, VEA** 12
Served with aioli.
Add vegenaise +1
- Eggplant Moussaka GFA, VE** 12
Slow roasted eggplant, sugo, lentil and basil sauce, cauliflower cream and grilled pita bread.
- Woodside "Charleston" Baked Cheese GFA, V** 18
Honey and thyme baked cheese, apple and Illawarra plum paste with focaccia bread.
- 12 Hour Braised Chicken Thai Salad** 20
Thick noodles, Thai basil, bean sprouts, coriander, crisp vegetables, crunchy onion & coconut, lime & chili dressing.
- Loaded South American Style Mini Dogs (2)** 15
Potato buns, pork Vienna sausages with guacamole and tomato, jalapeno and coriander salsa, Mexican mozzarella and Southern style mayonaise.

FIRE UP THOSE PANS

- Whole SA Garfish GF** 27
Stuffed with pine nuts, raisins, fresh herbs and served with patatas bravas, broccolini and grilled lime.
- Pork Ramen** 25
Braised pork, udon noodles, master bone broth stock, egg, river mint, garlic shoots, bean sprout salad and a side of chilli sauce.
- Buttermilk Roast Chicken GF** 26
Skin on chicken breast, roasted spuds, broccolini and chicken fat gravy.
- Lambs Fry and Bacon GF** 21
Served with mashed potatoes, vegetables and gravy.

VEGAN FROM MY HEAD TOMATOES

- NO Beef Burger GFA, VE** 27
Ciabatta bun, vegan cheese, onion relish, BBQ bush tomato chutney, large pickle, served with large fries.
- Vegan Schnitzel VE** 24
Served with salad and chips.
Upgrade to vegan parmigiana + 4
- Roasted Tennessee Style Cauliflower Steak GF, VE** 26
Roasted red peppers, pomegranate, radicchio and baby gem lettuce salad, lemon dressing and grilled lime.

PUB CLASSICS

- Salt and pepper Squid GF** 22
Served with salad, chips and tartare.
- Ale Battered Fish GF** 1 PIECE 16 | 2 PIECES 24
Served with salad, chips and tartare.
Crumbed also available.
- Bridgery Burger GFA** 25
Hand pressed 180g Angus beef chargrilled with brioche bun, bacon, American cheese, lettuce, pickles, onion relish, bush tomato chutney and served with chips.
(Make it a double stacker +8)
- Scotch Fillet Steak 300g GF** 36
Char-grilled steak served with chips, salad and your choice of complimentary sauce.
Add on grilled King Spencer Gulf prawns (4) +7
- 250g Chicken Schnitzel** 21
Chicken breast schnitzel served with salad and chips.
- 250g Beef Schnitzel** 22
Beef Porterhouse schnitzel served with salad and chips.
Upgrade to Parmigiana 4
- Sauces GF** 1.5
Choose from: Traditional Gravy, Mushroom, Cream Peppercorn, Garlic Cream, Diane or Vegan Gravy

SOMETHING ON THE SIDE?

- Bowl of vegetables V, GF** 5
- Garden salad GF, VE** 5
- Potato mash GF, V** 5

KIDS CORNER

(12 years and under)

- Kids Main Course** 10
- Kids Meal Deal** includes drink, dessert & activity pack. 14
- Chicken Dino Nuggets**
With salad, chips and tomato sauce.
- Napoletana Penne Pasta V, VEA**
Topped with parmesan cheese.
- Fish and Chips GFA**
Choice of battered, crumbed or grilled served with salad.
- Cheeseburger GFA**
In a brioche bun, served with chips.
- Ice Cream Sundae**
Choose chocolate, strawberry or caramel topping, with sprinkles and a wafer.

V = Vegetarian **VE** = Vegan **VEA** = Vegan Option Available
GF = Gluten Free **GFA** = Gluten Free Available 4.5
(does not apply for chips)

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.