



SHARES/ENTREES

GARLIC BREAD (2 PIECES) V	4
WARM TURKISH BREAD VE	6
served with extra virgin olive oil, balsamic vinegar & house made dukkah	
BASKET OF CHIPS V	8
served with tomato sauce	
BASKET OF SEASONED POTATO WEDGES V	9
served with sour cream & sweet chilli sauce	
MOROCCAN SPICED SWEET POTATO VE	14
served on toasted sourdough with stir fried kale, macadamia nut pesto, vinocotto & extra virgin olive oil.	
WARM TART V	15
a savoury tart case filled with roasted garlic mushrooms, roasted red capsicum, cashew nuts and basil pesto in a cream sauce, finished with parmesan & topped with a rocket salad	
HALOUMI CHIPS GF V	15
crispy coated with Nostimini spices, served with a salad garnish & aioli	
SPANISH MEATBALLS	15
spicy beef & pork meatballs cooked in a rich tomato sauce topped with spicy manchego sheep milk cheese & served with crusty bread	
CHINESE CRISPY DUCK LEG DF	16
duck leg, slow braised in a Chinese master stock then fried, served with wilted bok choy, a crunchy asian salad & a blood plum sauce	
TASTING SHARE PLATE (SERVES 2)	32
chargrilled Barossa chorizo, Spanish spicy meatballs topped with manchego cheese, roasted sweet potato with macadamia nut pesto, mature cheddar cheese, guacamole, hummus, Bald Hills Road kalamata olives, corn chips & lavosh.	

MAINS

QUINOA SALAD VE (add chargrilled chicken breast \$6)	18	
Moroccan spiced sweet potato, heirloom cherry tomatoes, spring onions, roasted red capsicum, rocket, Italian parsley and mint with a white balsamic & olive oil dressing		
LAMBS FRY & BACON	20	
served on mashed potatoes with seasonal vegetables & gravy		
BRIDGEY BURGER	22	
house made 250g beef patty chargrilled with bacon, cheese, fried onion, sliced tomato, iceberg lettuce and Beerenberg tomato chutney in a turkish bun, served with chips		
VEGAN BURGER VE	22	
roasted garlic field mushroom & roasted sweet potato with beetroot jam, rocket & hummus in a turkish bun, served with chips		
SALT AND PEPPER SQUID	22	
served with tartare sauce, chips & salad		
COOPERS ALE BATTERED FISH (crumbed or grilled)	1PCE/16	
served with tartare sauce, chips and salad		2PCE/ 22
CRUMBED PRAWNS	26	
served with tartare sauce, chips and salad		
ROAST OF THE DAY GF (SEE DAILY SPECIALS PAGE)	23	
THAI VEGETABLE CURRY VE GF	24	
a mild Thai coconut cream based curry with sweet potato, bok choy, green beans, broccoli & bean shoots, served with Thai sticky rice.		
FREE RANGE CHICKEN BREAST DF	25	
chargrilled chicken breast, served with a warm salad of Moroccan spiced sweet potato, pitted kalamata olives, cashew nuts & kale with vinocotto & extra virgin olive oil		
LANCASHIRE HOT POT DF, GF OPTION AVAILABLE	25	
lamb shoulder, slow cooked in Coopers Pale Ale with carrots, celery, onion, rosemary, garlic & thyme, topped with sliced potato & baked (served with bread)		
PAROO KANGAROO FILLET GF	28	
chargrilled medium rare, served with potato mash, sauteed garlic field mushrooms, stir fried kale & a red wine jus		
SURF & TURF GF	35	
chargrilled scotch fillet steak 300g topped with prawns in a garlic cream sauce, served with chips & salad		
SCOTCH FILLET STEAK 300G GF	31	
chargrilled & served with chips & salad with your choice of sauce		

SAUCES: mushroom **GF**, pepper **GF**, red wine jus **GF DF**, diane **GF** or gravy **GF**
CONDIMENTS: seeded mustard, Dijon mustard, hot English mustard, tomato chutney

MAINS

250G CHICKEN SCHNITZEL	18
chicken breast schnitzel served with chips and salad	
300G BEEF SCHNITZEL	20
beef porterhouse schnitzel served with chips and salad	
500G CHICKEN SCHNITZEL	24
chicken breast schnitzel served with chips and salad	
SAUCES: mushroom GF , pepper GF , red wine jus GF DF , diane GF or gravy GF +1.5	
TOPPINGS: parmigiana GF (napolitana sauce, cheese and ham)..... +3	
nachos GF (tomato salsa, guacamole, sour cream, jalapenos, melted cheese & corn chips) +3	
kilpatrick (bacon, worcestershire sauce and cheese) +3	
garlic prawns in a cream sauce GF +4	

SIDES

RICE CRACKERS V GF	2
LAVOSH CRACKERS V	3
BOWL OF CORN CHIPS GF	5
BOWL OF VEGETABLES V GF - VEGAN OPTION AVAILABLE	5
GARDEN SALAD V DF GF - VEGAN OPTION AVAILABLE	5
POTATO MASH V	5

DESSERTS

APPLE CRUMBLE	12
apple braised with sugar, cinnamon and butter, topped with a muesli crumble & served with vanilla bean ice cream	
CHOCOLATE BROWNIE GF	12
rich dark chocolate brownie served with hot chocolate sauce, berry compote & mascarpone cream	
STICKY DATE PUDDING	12
with butterscotch sauce & vanilla bean ice-cream	
DUO OF SORBET GF DF	12
house made raspberry, & white peach sorbet, served with hazelnut biscotti	
PAVLOVA GF	12
meringue with berry compote and mascarpone cream	
CHEESE PLATE V, GF OPTION AVAILABLE	14
Woodside cheese wrights mature cheddar & Jersey brie cheese with quince paste & lavosh	
AFFOGATO GF (contains alcohol)	15
vanilla bean ice cream with a shot of espresso & liqueur Choice of: Frangelico, Baileys, Tia Maria, or Irish Whiskey	

MEAL SERVICE TIMES

MON: 12PM - 2.30PM | 6PM-8PM
TUES - FRI: 12PM - 2:30PM | 6PM-9PM
SAT: 12PM - 9PM ALL DAY DINING
SUN: 11:30AM - 8PM ALL DAY DINING

hot chips & wedges available between lunch and dinner

We strive in every part of our process of food production to ensure the highest quality of food including for those with special food needs. In some cases we must source ingredients from external suppliers and though we do our best to ensure these ingredients fit your needs we cannot accept responsibility if there are traces of allergens in those ingredients. Please let us know if you have specific dietary requirements or food allergies.

V = Vegetarian **VE** = Vegan **GF** = Gluten Free **DF** = Dairy Free



THE BRIDGEWATER INN

SPARKLING

	150ml	B
Shy Pig NV <i>South Eastern Australia</i>	7	28
Bird in the Hand Pinot Noir <i>Adelaide Hills, SA</i>	11	44
Sec & Co Prosecco <i>Victoria</i>	10	44
DiGiorgio Merlot 200ml Piccolo		10
Tempus Two Piccolo 200ml		10

SAUVIGNON BLANC

	150ml	250ml	B
Shy Pig <i>South Eastern Australia</i>	7	10	28
Twin Islands <i>Marlborough NZ</i>	9	13	36
Sidewood Estate <i>Adelaide Hills, SA</i>	10	15	40
Shaw and Smith <i>Adelaide Hills SA</i>			48

RIESLING

	150ml	250ml	B
Pikes <i>Claire Valley SA</i>	10	15	40
Pewsey Vale <i>Eden Valley SA</i>	10	15	40

CHARDONNAY

	150ml	250ml	B
Lobethal Road <i>Adelaide Hills SA</i>	10	15	40

PINOT GRIS

	150ml	250ml	B
Tim Adams <i>Claire Valley SA</i>	10	15	40
Lobethal Road <i>Adelaide Hills SA</i>	11	16	44

ROSE/SWEET/VARIETALS

	150ml	250ml	B
Sidewood Estate Tempranillo Rosé <i>Adelaide Hills SA</i>	9	13	36
Lake Breeze Moscato <i>Langhorne Creek SA</i>	9	13	36
Rockford Alicante Bouchet <i>Barossa Valley SA</i>	11	16	44

SHIRAZ

	150ml	250ml	B
Bird in the Hand Two in the Bush <i>Adelaide Hills SA</i>	10	15	40
First Drop Mothers Milk <i>Barossa Valley SA</i>	11	16	44
Mitchell Peppertree <i>Claire Valley SA</i>	11	16	44
Dutschke GHR <i>Barossa Valley SA</i>			54

CABERNET SAUVIGNON

	150ml	250ml	B
Bleasdale Mulberry Tree <i>Langhorne Creek SA</i>	10	15	40

PINOT NOIR

	150ml	250ml	B
Sidewood Estate Pinot Noir <i>Adelaide Hills SA</i>	10	15	40

RED BLENDS/VARITAL

	150ml	250ml	B
Shy Pig Shiraz/Cab/Merlot <i>S.East Australia</i>	7	10	28
Lake Breeze Bernoota <i>Langhorne Creek SA</i>	10	15	40
Molly Dooker Two Left Feet Shiraz/Cab/Merlot <i>McLaren Vale SA</i>	11	16	44
Rockford Moppa Springs Grenache/Shiraz/Mataro <i>Barossa Valley SA</i>			59
Dutschke St Jacobi <i>Barossa Valley SA</i>			65

\$15 CORKAGE FROM OUR EXTENSIVE BOTTLE SHOP WINE LIST

HOT DRINKS

	S	L
Tea Range	4	5
Tea Pot Range		9
Coffee	5	6
Chai Latte	5	6
Hot Chocolate	5	6
Gourmet Hot Chocolate		7
Hot Toddy (alcoholic)		10
Irish Coffee (alcoholic)		10
Mulled Wine (alcoholic)		10

BEER ON TAP

	PINT
Great Northern 4.2%	8
Coopers Pale 4.5%	8.5
Coopers Stout 6.3%	9
Stella Artois (330ml) 4.8%	9
Hahn Super Dry 4.6%	9
Furphy 4.4%	9.5

BOTTLED BEERS

Coopers Light 2.9%	7.5
Coopers Dark 4.5%	8.5
Corona 4.5%	9
Coopers Session 4.2%	9
James Boags Premium 4.6%	9
Coopers Sparkling 5.8%	9

CRAFT BEERS

Stones Ginger Beer 4.8%	9.5
Guinness Can (500ml) 4.2%	10
Stone & Wood Pacific Ale 4.4%	10.5
Little Creatures Pale Ale 5.2%	10.5
Pirate Life Pale Ale 5.4%	11
Prancing Pony India Red Ale 7.9%	11

CIDERS

The Hills Apple 5%	9
The Hills Pear 5%	9
Somersby Apple 4.5%	9
Somersby Pear 4.5%	9

COCKTAILS

ALL COCKTAILS CONTAIN A MINIMUM OF 2 SHOTS OF ALCOHOL

Espresso Martini vodka, coffee liquor, fresh espresso	18
Whiskey Sour Makers Mark, fresh lemon juice	18
Mai Tai Kraken spiced rum, Bacardi carta blanca, Bols triple sec Disaronno, fresh lime juice	18
French Martini vodka, Chambord, pineapple	18
Hilltop Woods Midori, Malibu, pineapple	18
Quickie by the Creek Bols lychee, Midori, orange, cranberry	18
Maple Old Fashioned Makers Mark, maple syrup, orange bitters, aromatic bitters	18
Aperol Negroni Bombay Sapphire, Aperol, sweet vermouth	18
Tom Collins Bombay Sapphire, fresh lemon juice, soda water	18
Amaretto Sour Disaronno, fresh lemon juice	18
Lychee Ni Bols lychee, Bols triple sec, fresh lemon juice	18
Pink Flamingo Malibu, Bols peach, pineapple, cranberry, whipped cream	18
Apple Pie on the Rocks Fireball, vodka, apple Juice	18

NON-ALCOHOLIC

Soft Drink Range	5
Juice Range	6
Mt Franklin Sparkling Water 330ml	5
Mt Franklin Sparkling Water 750ml	8