

START OFF EASY

Classic Garlic bread (2 pieces) GFA	4
Heirloom Tomato and Thyme Focaccia V Bald hills slow pressed garlic olive oil.	10
Olives, Almonds and Anchovies GF Bald Hills kalamata olives, smoked whole almonds and white anchovies.	10
The New York Style Pretzel V Smoked salt and sesame crusted giant soft baked pretzel with a honey mustard butter.	10
Basket of Chips VEA, GFA Served with tomato sauce. Add vegenaïse	11 1
Twice Fried Sweet Potato Fries GF, V, VEA Tasmanian pepper leaf and wild thyme Cajun spice and served with aioli.	13
Beer Battered Onion Rings V, VEA Served with aioli. Add vegenaïse	12 1
Fried Thai Eggplant GF, VE Coconut and kaffir lime leaf flour and aged chili nam jim.	15
Cold Smoked kingfish GF Desert lime, chervil, pomegranate and radicchio.	18
Eggplant Moussaka GFA, VE Slow roasted eggplant, sugo, lentil and basil sauce, cauliflower cream and grilled pita bread.	12
Woodside "Charleston" Baked Cheese GFA, V Honey and thyme baked cheese, apple and Illawarra plum paste with focaccia bread.	18
Loaded South American Style Dogs (2) Potato buns, pork Vienna sausages, with guacamole, tomato, jalapeno and coriander salsa, Mexican mozzarella and Southern style mayonaïse.	15

YOU CAN MAKE FRIENDS WITH SALAD!

The Rustic Caesar GFA Cos hearts, croutons, pancetta shavings, pecorino, white anchovies, egg and anchovy dressing.	22
12 Hour Braised Chicken Thai Salad Thick noodles, Thai basil, bean sprouts, coriander, crisp vegetables, crunchy onion and coconut, lime and chili dressing.	20
Caprese Salad V, GFA Pine nuts, basil, slow roasted heirloom tomatoes, burrata, pepper lemon dressing and grilled focaccia bread.	22

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.

FIRE UP THOSE PANS

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

VEGAN FROM MY HEAD TOMATOES

NO Beef Burger GFA, VE Ciabatta bun, vegan cheese, onion relish, BBQ bush tomato chutney, large pickle, served with large fries.	27
Vegan Schnitzel VE Served with salad and chips. Upgrade to vegan parmigiana	24 4
Roasted Tennessee Style Cauliflower Steak GF, VE Roasted red peppers, pomegranate, radicchio and baby gem lettuce salad, lemon dressing and grilled lime.	26
Pastrami Spiced Watermelon Salad GF, VE (good to have on the side) 72-hour dried watermelon, pistachio, river mint and vincotto.	18
Mushroom Fusilli Pasta VE Handpicked forage mushroom, cauliflower cream, basil and pangritata crumbs.	25

ON THE COALS

Scotch Fillet Steak 300g GF Char-grilled steak served with steak cut chips, salad and your choice of complimentary sauce.	36
Rump Steak Medallion 250g GF Char-grilled steak served with steak cut chips and salad, and your choice of complimentary sauce.	34
Garlic Mustard and Herb Crusted Double Lamb Cutlet GF Spanish style potato and slow roasted sugo sauce and broccolini.	34
ADD ON Grilled King Spencer Gulf Prawns (4) Lobster	7 16.5

IN-BETWEEN SOME CARBS

Bridgeway Burger GFA Hand pressed 180g Angus beef chargrilled with brioche bun, hickory smoked bacon, American cheese, large pickle, onion relish, bush tomato chutney and served with thick cut potato chips (Make it a double stacker +8)	25
Miami Style Cubano Sandwich Ciabatta loaf, sweet mustard pickle, Cubano marinated pork belly, smoked leg ham, Swiss cheese, large dill pickle with sweet potato fries.	26
The Reuben Sauerkraut, southwest aioli, swiss cheese, Barossa pastrami, corned beef, mixed grain rye bread and American pickle.	24

SHARING IS CARING

Smoked Garlic Stuffed Roasted chicken (2 people) Baby caesar salad and roasted pecorino spuds and your choice of 2 sauces.	59
Ribs and Dogs total weight 4.5kgs (4 people) Pork ribs and mini hotdogs served with chips and fermented chili and bush tomato chutney sauce.	80
The Fajita Frenzy VE (3 people) Mexican style tomato salsa, avocado and vegan sour cream, large corn chips, baked vegan chicken schnitzel, jalapenos, roasted peppers, spicy bean mix and young leaves.	54

PUB CLASSICS

Salt and pepper Squid GF Served with salad, chips and tartare.	22
Ale Battered Fish GF Served with salad, chips and tartare. Crumbed also available.	1 Piece 16 2 pieces 24
250g Chicken Schnitzel Chicken breast schnitzel served with salad and chips.	21
250g Beef Schnitzel Beef Porterhouse schnitzel served with salad and chips. Upgrade to Parmigiana	22 4
Sauces Choose from: Traditional Gravy, Mushroom, Cream Peppercorn, Garlic Cream, Diane or Vegan Gravy GF	1.5

SOMETHING ON THE SIDE?

Bowl of vegetables V, GF	5
Garden salad GF, VE	5
Potato mash GF, V	5
Roasted Spuds and shaved pecorino	5

KIDS CORNER

(12 years and under)

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

