

THE BRIDGEWATER INN

SHARES/ENTREES

Garlic Bread (2 Pieces) <i>V</i>	4
Warm Turkish Bread <i>Vegan, DF</i>	8
Warm Turkish bread served with extra virgin olive oil, balsamic vinegar and house made dukkah.	
Basket of Chips <i>V, DF</i>	8
Served with tomato sauce.	
Bowl of Seasoned Potato Wedges <i>V</i>	10
Served with sour cream and sweet chilli sauce.	
Beer Battered Onion Rings <i>V</i>	12
Served with aioli.	
Bald Hills Road Kalamata Olives <i>Vegan, DF, GF, LC</i>	6
Vegan Tacos (3) <i>DF, GF, Vegan</i>	15
Corn tortillas served with refried beans, a salsa of black beans, sweet corn, chilli, garlic, heirloom cherry tomatoes, red onion and coriander, with a wedge of lime, guacamole and vegan sour cream. Add pulled pork 6	
Haloumi Chips <i>V, LC</i>	15
Crispy coated with Mediterranean nostimini spices and deep fried. Served with a salad garnish and aioli.	
Chicken Liver Pate <i>GF Option</i>	15
House made Port and green peppercorn pate served with pickles, salad and lavosh crackers. Gluten free option served with rice crackers.	
Woodside Cheese Wrights <i>GF Option</i>	16
Mature cheddar and Jersey brie served with lavosh crackers, salad and eggplant chutney. Gluten free option served with rice crackers.	
Adelaide Hills Share Plate (Serves 2)	40
House made Port and green peppercorn chicken liver pate with pickles and lavosh. Noske's Butcher of Hahndorf fresh cut leg ham and garlic metwurst. Woodside Cheese Wrights mature cheddar cheese. Cassoulet of chorizo, pork and white beans. Bald Hills Road whole Kalamata olives. House made almond and hazelnut dukkah. Warm Hahndorf sourdough bread. Red onion and beetroot pickle. Eggplant chutney. Extra virgin olive oil and balsamic.	

MAINS

Salt and Pepper Squid	22
Australian squid served with a lemon wedge, tartare sauce, salad and chips.	
Coopers Pale Ale Battered Fish.....	1 piece 16 / 2 pieces 22
(Crumbed Or Grilled Available) New Zealand Hoki fillet (Blue Grenadier) served with chips, salad, lemon and tartare sauce.	
250g Chicken Schnitzel	20
Chicken breast schnitzel served with salad and chips.	
250g Beef Schnitzel.....	22
Beef porterhouse schnitzel served with salad and chips.	
SAUCES: Mushroom <i>GF</i> , Pepper <i>GF</i> , Diane <i>GF</i> or Gravy <i>GF</i>	1.5
TOPPINGS: Parmigiana <i>GF</i> (napolitana sauce, cheese and ham).....	4
Kilpatrick (bacon, worcestershire sauce and cheese)	4
Prawns in a garlic cream sauce (Australian Prawns)	4

MEAL SERVICE TIMES

MON - THURS: 12PM - 2.30PM | 5:30PM-8:30PM

FRI: 12PM - 2:30PM | 5:30PM-9PM

SAT: 12PM - 9PM | SUN: 11:30AM - 8PM

PUBLIC HOLIDAYS: 12PM - 3:30PM

We strive in every part of our process of food production to ensure the highest quality of food including for those with special dietary 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. Please note – Our chips do not contain gluten, however, they are manufactured in equipment that also processes products containing gluten.

*V = Vegetarian GF = Gluten Free
DF = Dairy Free LC = Low Carbohydrates*

MAINS

Buddha Bowl <i>Vegan, V, GF, DF</i>	25
Baby spinach, slaw, fried chickpeas, roasted sweet potato, sweet corn and black bean salsa, jasmine rice, fried tofu, red onion and beetroot pickle, heirloom cherry tomatoes, pepitas and sunflower seeds with a lemon and tahini dressing.	
Middle Eastern Chicken Salad <i>GF, LC</i>	26
Marinated free range chicken breast tossed with rocket, fetta cheese, pitted Kalamata olives, cashew nuts, heirloom cherry tomatoes and red onion with a lemon, garlic and olive oil dressing.	
Pork Belly Salad <i>DF, GF, LC</i>	28
Pork belly, slow roasted with crackling, chopped up and served through a warm salad of baby spinach, mango, carrot, capsicum, chilli, coriander, red onion and pumpkin seeds with a chilli, soy and rice wine dressing.	
Lamb's Fry and Bacon	21
Served with mashed potatoes, vegetables and gravy.	
Bridgey Burger	24
House made 250g beef patty chargrilled with bacon, cheese, pickles, fried onions, sliced tomato, iceberg lettuce and tomato chutney in a Turkish bun, served with chips.	
Pulled Pork Burger <i>DF</i>	22
Served in a Turkish burger bun with sliced tomato, BBQ sauce, aioli, slaw and chips.	
Surf and Turf 300g	43
300g MSA Black Angus scotch fillet steak chargrilled and topped with Australian prawns in a garlic cream sauce, served with salad and chips.	
MSA Black Angus Scotch Fillet Steak 300g <i>GF Option</i>	39
Chargrilled and served with salad, chips and a complimentary sauce.	
SAUCES: Mushroom <i>GF</i> , Pepper <i>GF</i> , Diane <i>GF</i> or Gravy <i>GF</i>	
CONDIMENTS: Seeded Mustard, Dijon Mustard, Hot English Mustard, Tomato Chutney.	

SIDES

Bowl Of Vegetables <i>V, GF, LC (Vegan Option Available)</i>	5
Garden Salad <i>V, GF, DF, LC (Vegan Option Available)</i>	5
Potato Mash <i>V, GF</i>	5
Bowl Chips <i>V</i>	5
Lavosh Crackers <i>V</i>	5
Rice Crackers <i>V</i>	3
Warm Corn Tortillas (3) <i>Vegan</i>	3

DESSERTS

Ice Cream Sundae <i>GF Option</i>	8
With chocolate, strawberry, caramel or lime topping and a wafer.	
Double Chocolate Brownie <i>GF</i>	12
Served with hot chocolate sauce and vanilla bean ice cream.	
Pavlova <i>GF</i>	12
House made lemon curd served with soft meringue, local strawberries and mascarpone cream.	
Sticky Date Pudding	12
Served with butterscotch sauce and vanilla bean ice cream.	
Duo of Sorbet <i>GF</i>	12
Raspberry and mango sorbet served with a hazelnut biscotti.	
Woodside Cheese Wrights <i>GF Option</i>	16
Mature cheddar and Jersey brie served with lavosh crackers, salad and eggplant chutney. Gluten free option served with rice crackers.	
Affogato <i>GF</i>	15
Vanilla bean ice cream with a shot of espresso and your choice of liqueur (Frangelico, Baileys, Tia Maria or Irish Whisky). Contains Alcohol.	