



## ENTREE

**The Bridge Original Platter for Two** - combining our most popular entrees; spring rolls, chicken satay & our famous red curry fishballs 27.5

**Caramelised Duck & Leek Spring Roll**, sweet sour sauce, orange & crushed peanuts 18.9

Lightly coated **lemon pepper squid** 16.5

**Crispy 5 spice pork belly**, scallop panko w/ caramel, apple & coriander salad 18.5

**Citrus cured Salmon**, pomegranate, orange, Vietnamese dressing 17.9

**Drunken Chicken & tiger prawns**, mint, green paw2, pickled carrots, chilli jam 17.9

## THE MAIN COURSE

Our famous tender **pork spare ribs** in smokey barbeque sauce w/ garlic chive mash, bok choy (it's so tender the meat falls off the bone) 34.9

**Fillet steak** marinated w/ shallots, soy & sake, garlic chive mash, bok choy, fried garlic chips & parsnip spears 35

With large grilled tiger prawns + 7

**Lemon peppered squid** - lightly coated w/ lemon pepper and chilli, jasmine rice & stir fry vegetables (gluten free) 27.5

Grilled **Barramundi fillet**, lightly seared scallops, garlic chive mash, bok choy, & tom yum coconut sauce (gluten free) 35

**Dorper Lamb shank** wrapped in puff pastry, potato & corn croquette & grilled zucchini, w/ honey black pepper sauce 34.9

**Tiger prawns & snapper fillets in Thai red curry**, bamboo shoots, kaffir lime leaves & a hint of fresh basil, steamed jasmine rice (gluten free) 32.5

**Twice cooked Crispy Skin Boneless Chicken** (master stock), w/ baby carrots, edamame beans, potato mash 32

Grilled **Tasmanian Salmon** w/ asparagus, bok choy, chive potato mash & miso sauce 34

**Wagyu Shin Massaman Curry**, pumpkin, basil, bamboo shoots, Jasmine rice 34.9

## CHILDREN'S MENU

A platter of chicken satay, spring rolls, potato croquette, rice and side salad 14.9

Crumbed snapper fillets, served w/ jasmine rice & side salad 14.9

## SIDES

Garden Salad w/ Vietnamese vinaigrette 8.5

Paprika Garlic Bread 7.5

Stir fried tofu & vegetables 15

Stir-fried green beans w/ chilli jam 7.9

## EXTRAS

Rice 2

Chilli 1

Vegetarian choices available – Please ask your wait staff

We would gladly assist you with more options for special dietary requirements (Gluten free, non dairy, etc)

Home made desserts available from Dessert Menu. There is a charge of \$1.00 per person for BYO Cake