MURRAY BRIDGE H O T E L

Starters

SOUP OF THE DAY | 12

CLASSIC GARLIC BREAD | 11
CHEESY GARLIC BREAD | 12

GOLDEN POTATO CHIPS (VEA) (GFA) | 12

With Aioli and Tomato Relish

CAJUN FRIED CAULIFLOWER (VE) | 13

With Vegan Beetroot Aioli

BEER BATTERED ONION RINGS | 14

Served with Beerenberg Beetroot Relish

SMOKEY BACON AND CHEESE ARANCINI | 16

Served with Smokey Tomato Aioli Relish and Spicy Mustard

BAKED BRIE | 21

Oven Baked Brie Topped with Paradise Hill Chilli Honey, Served with Crispy Bread

OYSTERS (GF)

Natural Half Dozen | 24 Natural Dozen | 36 Kilpatrick Half Dozen | 28 Kilpatrick Dozen | 38

Please inform our staff of any allergies

A Surcharge of 15% applies to this menu on public holidays

10% seniors discount applies to all menu

/E = Vegan /EA = Vegan Avaliable

GF = Gluten Free GFA = Gluten Free Avaliable

Mains

ROAST PUMPKIN SALAD (GF) | 24

With Rocket, Feta, Roasted Pine Nuts, Cranberries, and a Balsamic and Murray River Salt Glaze

BURRITO BOWL | 24

Black Bean Rice Pilaf, Corn, Iceberg Lettuce, Tomato Salsa, Corn Chips, Guacamole and Sour Cream

Add Chargrilled Chicken | 8

BANGERS AND MASH (GF) | 28

Pork Sausages with Sauteed Brown Onion Gravy and Creamy Mashed Potato

BRAISED LAMB SHANK (GF) | 30

Hindquarter Shank Served on Mashed Potato with Red Wine Jus

CHICKEN BREAST MILESI (GFA) | 32

Oven Baked Chicken Breast Served with Prawns, Avocado and Creamy Garlic Sauce. Served with Chips and Salad or Vegetables

HONEY BBQ AMERICAN PORK RIBS (GFA) | 33

Served with Chips and Salad

PENTA'S PIE | 26

See our Specials Board for Today's Selection Served with Mashed Potato

PASTA OF THE DAY | POA

See our Specials Board for Today's Selection

MARKET FISH | POA

See our Specials Board for Today's Selection

Schnitzels

CHICKEN BREAST (GFA) | 25
BEEF PORTERHOUSE (GFA) | 25
EGGPLANT (VEA) (GFA) | 20
VEGAN CHICKEN (VE) (GFA) | 24

Served with Chips and Salad or Vegetables Add Your Choice of Sauce or Topping

Pub Favourites

ROAST OF THE DAY (GFA) | 24

Served with Roast Potatoes, Seasonal Vegetables and Gravy

BUTTERFISH AND CHIPS (GFA) | 24

Served Crumbed, Grilled or Coopers Ale Beer Battered, with Salad, Tartare and Lemon

SALT AND PEPPER SQUID (GFA) | 26

Served with Chips, Salad, and Chilli Lime Aioli

CRUMBED PRAWNS | 30

Served with Chips. Salad and Tartare

SEAFOOD TRIO | 32

Crumbed Prawns, Salt and Pepper Squid, and Butterfish Served Crumbed, Battered or Grilled with Chips, Salad, Tartare and Lemon

VEGGIE BURGER (VE) (GFA) | 24

Pumpkin, Spinach, Carrot and Capsicum Pattie Served on a Potato Bun with Vegan Cheese, Onion, Lettuce, Tomato, Beetroot Relish and Vegan Aioli. Served with Chips

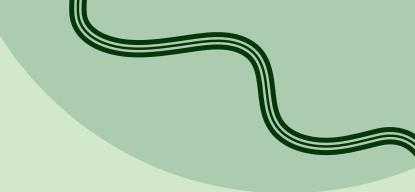
SPICY FRIED CHICKEN BURGER | 26

With Cheese, Lettuce, Housemade Zucchini Pickles and Burger Sauce, Served with Chips

BLACK ANGUS BEEF BURGER (GFA) | 26

Beef Patty with Double Cheese, Housemade Zucchini Pickles, Oak Lettuce, Bacon and Smokey Aioli Tomato Relish, Served with Battered Onion Rings and Chips

Add Egg | 3 Add Beetroot | 1.5 Add Pineapple | 1.5



Char Grilled

250GM RUMP STEAK (GFA) | 28

Served with Chips and Salad or Vegetables. Add Your Choice of Sauce or Topping

300GM SCOTCH FILLET STEAK (GFA) | 40

Served with Chips and Salad or Vegetables Add Your Choice of Sauce or Topping

Sauces and toppings

RICH GRAVY (VEA) (GFA) | 3

MUSHROOM, DIANNE,
PEPPER, or CREAMY GARLIC (GFA) | 3

PARMIGIANA (VEA) (GFA) | 4

RED WINE JUS (GF) | 4

ROADIE (GF) | 5

Sautéed Bacon, Beetroot Relish, Garlic Sauce and Cheese

KILPATRICK (GF) | 5

Sautéed Bacon, House Made Kilpatrick Sauce and Grilled Cheese

BUSHMAN (GF) | 6

Sautéed Bacon, Mushrooms, Caramelised Onions and Grilled Cheese

MEXICAN (GF) | 7

Spiced Napolitana, Grilled Cheese, Guacamole, Sour Cream, Tomato Salsa and Corn Chips

REEF (GF) | 12

Creamy Garlic Sauce with Prawns and Calamari