

Front Bar Menu

CLASSIC GARLIC BREAD | 11

CHEESY GARLIC BREAD | 12

GOLDEN CHIPS (V) (GFA) | 12

With Aioli and Tomato Relish

ONION RINGS (V) | 14

Served with Beerenberg Beetroot Relish

SMOKEY BACON AND CHEESE ARANCINI | 16

Served with Smokey Tomato Aioli Relish and Spicy Mustard

BUFFALO WINGS (GFA) | 19

Served with BBQ Bourbon Sauce

ROAST OF THE DAY (GFA) | 24

Served with Roast Potatoes, Seasonal Vegetables and Gravy

BEER BATTERED BUTTERFISH | 24

Served with Chips, Garden Salad, Tartare Sauce and Lemon

SALT AND PEPPER SQUID (GFA) | 26

Served with Chips, Salad and Chilli Lime Aioli

CHUNKY STEAK SANDWICH | 21

McCues Focaccia, Beerenberg Caramelised Onion, Tomato, Lettuce, Cheese, and 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, Double Cheese, With 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

MURRAY BRIDGE
HOTEL

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

GF = Gluten Free GFA = Gluten Free Available
VE = Vegan VEA = Vegan Available

Schnitzels

CHICKEN BREAST (GFA) | 25

BEEF PORTERHOUSE (GFA) | 25

EGGPLANT (VEA) (GFA) | 20

VEGAN CHICKEN (VEA) (GFA) | 24

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