

MURRAY BRIDGE HOTEL

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

OYSTERS (GF)

Natural Half Dozen | 24

Natural Dozen | 36

Kilpatrick Half Dozen | 28

Kilpatrick Dozen | 38

Please inform our staff of any allergies

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

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10% seniors discount applies to all menu
items

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

Mains

QUARTER ROAST PUMPKIN (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

GARLIC PRAWNS (GF) Entree | 18 Main | 30

Served with Rice Pilaf

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 (VE) (GF) | 3

CREAMY GARLIC (GF) | 3

MUSHROOM, DIANNE, PEPPER | 3

PARMIGIANA (VEA) (GF) | 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