

MURRAY BRIDGE

H O T E L

STARTERS

SOUP OF THE DAY	12	DUCK SPRING ROLLS	17
		WITH PLUM SAUCE	
CLASSIC GARLIC BREAD	11	CHICKEN WINGS	
CHEESY GARLIC BREAD	12	HONEY SOY OR BUFFALO	
GOLDEN POTATO CHIPS (VEA) (GFA)	12	1/2 KILO	18
WITH AIOLI AND TOMATO RELISH		1 KILO	34

MAINS

ROAST OF THE DAY (GFA)	24	CHICKEN BREAST MILES! (GFA)	32
SERVED WITH ROAST POTATOES, SEASONAL VEGETABLES AND GRAVY		OVEN BAKED CHICKEN BREAST STUFFED WITH PRAWNS AND AVOCADO. SERVED WITH CREAMY GARLIC SAUCE, SALAD AND CHIPS OR VEGETABLES AND POTATO BAKE	
PASTA OF THE DAY	POA	BANGERS & MASH	28
SEE OUR SPECIALS BOARD FOR TODAY'S SELECTION		PORK SAUSAGES AND CREAMY MASH POTATO TOPPED WITH A RICH BROWN ONION GRAVY	
MARKET FISH	POA	BEEF CHEEKS	32
SEE OUR SPECIALS BOARD FOR TODAY'S SELECTION		SERVED WITH MASH POTATO AND SEASONAL GREENS, TOPPED WITH RED WINE JUS	
BEEF & GUINNESS PIE	26		
SERVED WITH CREAMY MASH POTATO			

SEAFOOD

GARLIC PRAWNS (GF)	ENTREE 18 MAIN 30	SALT & PEPPER SQUID (GFA)	26
SERVED WITH RICE PILAF		SERVED WITH CHIPS, SALAD AND AIOLI	
CHILLI PRAWNS (GF)	ENTREE 18 MAIN 30	SEAFOOD TRIO	32
SERVED WITH RICE PILAF		CRUMBED PRAWNS, SALT & PEPPER SQUID AND BUTTERFISH	
BUTTERFISH AND CHIPS (GFA)	24	SERVED CRUMBED, GRILLED OR BATTERED WITH CHIPS, SALAD, TARTARE AND LEMON	
SERVED CRUMBED, GRILLED OR COOPERS PALE BEER BATTERED WITH SALAD, TARTARE AND LEMON			

VE = VEGAN, VEA = VEGAN AVAILIABLE, GF = GLUTEN FREE, GFA = GLUTEN FREE AVAILIABLE

PLEASE INFORM STAFF OF ANY ALLERGIES

A SURCHARGE OF 15% APPLIES TO THIS MENU ON PUBLIC HOLIDAYS

10% SENIORS DISCOUNT APPLIES TO ALL MENU ITEMS

SCHNITZELS

CHICKEN BREAST (GFA) 25

BEEF PORTERHOUSE (GFA) 25

VEGAN 24

SERVED WITH SALAD AND CHIPS OR SEASONAL VEGETABLES AND
POTATO BAKE

ADD YOUR CHOICE OF SAUCE OR TOPPING

SAUCES & TOPPINGS

RICH GRAVY (VEA) (GFA) 3

CREAMY GARLIC, RED WINE JUS (GF) 3

MUSHROOM, DIANNE, PEPPER 3

PARMIGANA (VEA) (GF) 4

ROADIE (GF) 6

SAUTEED BACON, BEETROOT RELISH, GARLIC SAUCE AND
CHEESE

HAWAIIAN (GF) 6

NAPOLITANA SAUCE, HAM, PINEAPPLE AND GRILLED
CHEESE

KILPATRICK (GF) 6

SAUTEED BACON, HOUSE-MADE KILPATRICK SAUCE AND
GRILLED CHEESE

BUSHMANS (GF) 6

SAUTEED BACON, MUSHROOMS, CARAMALISED ONIONS AND
GRILLED CHEESE

NEW YORKER (GF) 6

NAPOLITANA, PEPPERONI, GRILLED CHEESE AND CHILLI
HONEY

REEF (GF) 12

CREAMY GARLIC SACUE WITH PRAWNS AND CALAMARI

SIDES

GARDEN SALAD 3

STEAMED VEG 3

POTATO BAKE 4

BURGERS

SPICY FRIED CHICKEN BURGER (GFA) 26

WITH CHEESE, LETTUCE, TOMATO, BACON AND SPICEY
GARLIC SAUCE ON A POTATO BUN, SERVED WITH CHIPS

DOUBLE SMASH BURGER (GFA) 26

BEEF PATTIES, AMERICAN CHEESE, LETTUCE, PICKLES
TOMATO, ONION AND HOUSE-MADE BURGER SAUCE ON A
POTATO BUN, SERVED WITH CHIPS

GARDEN VEGGIE BURGER (VE) 24

PEA, SPINACH AND BROAD-BEAN PATTIE, VEGAN CHEESE,
ONION, LETTUCE, TOMATO, BEETROOT RELISH AND VEGAN
AIOLI ON A POTATO BUN, SERVED WITH CHIPS

CHARGRILL

250G RUMP STEAK (GFA) 28

300G SCOTCH FILLET (GFA) 40

SERVED WITH SALAD AND CHIPS OR SEASONAL VEGETABLES AND
POTATO BAKE

ADD YOUR CHOICE OF SAUCE OR TOPPING

DESSERT

ICE CREAM NUT SUNDAE 10

WITH YOUR CHOICE OF CHOCOLATE, STRAWBERRY,
CARAMEL OR LIME TOPPING

HOUSE-MADE STICKY DATE PUDDING 10

WITH BUTTERSCOTCH SAUCE, VANILLA ICE-CREAM AND
WHIPPED CREAM

HOUSE-MADE APPLE CRUMBLE (GF) 10

WITH ICE-CREAM AND WHIPPED CREAM

BELGIAN WAFFLE 12

WITH MACADAMIA ICE CREAM, MAPLE SYRUP, CHOCOLATE
SAUCE AND WHIPPED CREAM

RATU RUM AFFAGATO (GF) 16

WITH MACADAMIA ICE CREAM