

MURRAY BRIDGE

H O T E L

STARTERS

SOUP OF THE DAY	12	DUCK SPRING ROLLS	17
		WITH PLUM SAUCE	
CLASSIC GARLIC BREAD	11	ONION RINGS	14
CHEESY GARLIC BREAD	12	WITH BEETROOT RELISH	
GOLDEN POTATO CHIPS (VEA) (GFA)	12	CHICKEN WINGS	
WITH AIOLI AND TOMATO RELISH		HONEY SOY OR BUFFALO	
		1/2 KILO	18
		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 (GFA)	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 (GF)	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 & CHILLI SQUID (GFA)	26
SERVED WITH RICE PILAF		SERVED WITH CHIPS, SALAD AND ROASTED GARLIC AIOLI	
BUTTERFISH AND CHIPS (GFA)	24	SEAFOOD TRIO	32
SERVED CRUMBED, GRILLED OR COOPERS PALE BEER BATTERED WITH SALAD, TARTARE AND LEMON		CRUMBED PRAWNS, SALT & CHILLI SQUID AND BUTTERFISH SERVED CRUMBED, GRILLED OR BATTERED WITH CHIPS, 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 (GF) 3

MUSHROOM, DIANNE, PEPPER 3

PARMIGANA (VEA) (GF), RED WINE JUS (GF) 4

ROADIE (GF) 6

SAUTEED BACON, BEETROOT RELISH, GRILLED CHEESE AND TOPPED WITH GARLIC SAUCE

BUFFALO (GF) 6

BUFFALO SAUCE, GRILLED CHEESE AND CRUMBED BLUE 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

EXTRAS

GARDEN SALAD 3

STEAMED VEG 3

POTATO BAKE 4

CHIPS 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

STEAK SANDWICH 26

WITH BEETROOT RELISH, BACON, EGG, TOMATO, LETTUCE AND ONION, 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 WAFFLES 12

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

ESPRESSO MARTINI AFFAGATO (GF) 20

WITH CAPTAIN MORGAN, KAHLUA, ESPRESSO AND MACADAMIA ICE CREAM