MURRAY BRIDGE HOTEL

STARTERS

CLASSIC GARLIC BREAD 11

CHEESY GARLIC BREAD 12

CHEESY BACON BREAD 14

GOLDEN POTATO CHIPS (VEA) (GFO) 12
SERVED WITH AIOLI

SZECHUAN SQUID (GF) (I) 14
SERVED WITH LEMON AND AIOLI

HOUSE-MADE DUCK SPRING ROLLS 18
SERVED WITH HOISIN SAUCE

CHICKEN WINGETTES
HONEY SOY OR BUFFALO
1/2 KILO 18
1 KILO 34

MAINS

WARM HONEY MUSTARD CHICKEN SALAD (GF) 24
MARINATED CHICKEN, MIXED LEAVES, CHERRY TOMATOES, CUCUMBER, RED ONION, CARROT, TOASTED ALMONDS, HONEY MUSTARD DRESSING

ROAST OF THE DAY (GF) 28
SERVED WITH ROAST POTATO, ROAST PUMPKIN, CAULIFLOWER BAKE, PEAS AND GRAVY

BANGERS & MASH (GF) 28
PORK SAUSAGES AND MASHED POTATO TOPPED WITH CARAMELISED ONION, PEAS AND GRAVY

CREAMY PESTO CHICKEN & CHORIZO GNOCCHI 34
WITH PEAS & TOPPED WITH PARMESAN

BRAISED BEEF SHORT RIB (GF) 38
SERVED WITH CHARRED BROCCOLINI, CAULIFLOWER & LEEK PUREE AND RED WINE JUS

SEAFOOD

FLATHEAD AND CHIPS (GFO) (I) 26
SERVED CRUMBED, GRILLED OR COOPERS BEER BATTERED WITH SALAD, TARTARE AND LEMON

SZECHUAN SQUID (GFO) (I) 26
SERVED WITH CHIPS, SALAD AND AIOLI

SEAFOOD LINGUINE (GFO) (I) 36
PRAWNS, CALAMARI, ONION, GARLIC, CHERRY TOMATOES AND BABY SPINACH IN A NAPOLI ROSÉ SAUCE SERVED WITH PARMESAN CHEESE, CHIVES AND LEMON

SEAFOOD ASSIETTE (GFO) (I)
FLATHEAD, SZECHUAN SQUID, CHILLI HONEY GLAZED PRAWNS AND SCALLOPS SERVED WITH CAULIFLOWER & LEEK PUREE, AIOLI AND LEMON

SMALL 32 **LARGE 42**

BURGERS

SPICY FRIED CHICKEN BURGER (GFO) 26
BRIOCHE BUN, CRISPY CHICKEN, CHEESE, LETTUCE, RED ONION AND CHIPOTLE MAYO SERVED WITH CHIPS

MILESI BURGER (GFO) 26
BRIOCHE BUN, BEEF PATTIE, BACON, AMERICAN CHEESE, LETTUCE, TOMATO, RED ONION, PICKLES AND SPECIAL BURGER SAUCE SERVED WITH CHIPS

STEAK BRIOCHE BURGER (GFO) 28
AMERICAN MUSTARD, HOT HONEY, BACON, CHEESE, 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

ADD A LITTLE EXTRA TO YOUR BURGER!

PATTIE/FILLET	6	FRIED EGG	3
BACON	3	CHEESE	2

SCHNITZELS

CHICKEN BREAST (GFO) 26

BEEF PORTERHOUSE (GFO) 26

VEGAN 24

SERVED WITH SALAD AND CHIPS OR SEASONAL VEGETABLES AND MASHED POTATO
ADD YOUR CHOICE OF SAUCE OR TOPPING

SAUCES & TOPPINGS

RICH GRAVY (GF) ,CREAMY GARLIC (GF), HOLLANDAISE (GF), MUSHROOM (GF), DIANNE (GF), PEPPER (GF), RED WINE JUS (GF) 3

PARMIGANA (VEA) (GF) 5

THE BENEDICT (GF) 6
BACON, BABY SPINACH, HOLLANDAISE AND GRILLED CHEESE

HAWAIIAN (GF) 6
NAPOLITANA, BACON, PINEAPPLE AND GRILLED CHEESE

BUSHMANS (GF) 6
SAUTEED BACON, MUSHROOMS, CARAMELISED ONIONS AND GRILLED CHEESE

NEW YORKER (GF) 6
NAPOLITANA, PEPPERONI, GRILLED CHEESE AND CHILLI HONEY

MEATLOVERS (GF) 8
BACON, PEPPERONI, CHORIZO, BBQ SAUCE AND CHEESE

REEF (GF) (I) 12
CREAMY GARLIC SAUCE WITH PRAWNS AND CALAMARI

CHARGRILL

250G RUMP STEAK (GFO) 30

300G SCOTCH FILLET (GFO) 40

SERVED WITH SALAD AND CHIPS OR SEASONAL VEGETABLES AND MASHED POTATO
ADD YOUR CHOICE OF SAUCE OR TOPPING

EXTRAS

DINNER ROLL 2

GARDEN SALAD 3

STEAMED VEG 4

MASHED POTATO 4

CHIPS 6

DESSERT

ICE-CREAM PEANUT SUNDAE 10
GOLDEN NORTH VANILLA ICE-CREAM WITH YOUR CHOICE OF CHOCOLATE, STRAWBERRY, CARAMEL OR LIME TOPPING

BELGIAN WAFFLES 12
WITH GOLDEN NORTH MACADAMIA ICE-CREAM, MAPLE SYRUP, CHOCOLATE SAUCE AND WHIPPED CREAM

HOUSE-MADE STICKY DATE PUDDING 14
WITH BUTTERSCOTCH SAUCE, GOLDEN NORTH VANILLA ICE-CREAM AND WHIPPED CREAM

HOUSE-MADE SALTED CARAMEL CREME BRÛLÉE (GF) 16
SERVED WITH GOLDEN NORTH HONEYCOMB ICE-CREAM

AFFOGATO (GF) 20
WITH SPICED RUM, ESPRESSO AND GOLDEN NORTH MACADAMIA ICE-CREAM

VE = VEGAN, VEO = VEGAN OPTION, GF = GLUTEN FREE, GFO = GLUTEN FREE OPTION
SEAFOOD A=AUSTRALIAN, I=IMPORTED, M=MIXED
PLEASE INFORM STAFF OF ANY ALLERGIES
A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS
10% SENIORS DISCOUNT APPLIES TO ALL MENU ITEMS MON-FRI ONLY
SENIORS DISCOUNT DOES NOT APPLY ON PUBLIC HOLIDAYS