

## GOURMET PIZZA

(serves one) \$18.50

### HAWAIIAN

shaved ham w fresh pineapple

### SPANISH

chorizo, roast capsicum, Spanish onion, jalapenos and sour cream

### PUHOI

smoked chicken bacon and brie

### VEGO (v)

roast pumpkin, feta, caramelized onion, basil pesto

### SALMON

smoked salmon, avocado, red onion, spinach and salsa Verde

### BLUE – CHEESE

smoked chicken, bacon, spinach and mushrooms

### MEATEATER

shaved ham, bacon, beef, pepperoni with barbecue sauce

### KIWI

lamb, kumara, bacon and red onion

### PEPPERONI

pepperoni, feta, caper, roasted capsicum

### MOROCCAN

chicken, chorizo, onion, olives & chipotle

**GLUTEN-FREE BASES** available for an additional \$2

## DESSERTS

\$16.50

### WARM APPLE PIE

with fresh cream & ice cream

### STICKY DATE PUDDING

with hot butterscotch sauce, fresh cream & ice cream

### BAKED WHITE CHOCOLATE CHEESECAKE

with orange and macadamia salted caramel, fresh cream & ice cream (gf)

### ETON MESS

meringue, mixed berries, cream and vanilla ice cream (gf)

### CHOCOLATE MUD PIE

with ginger nut crust, hazelnut praline, cream & ice cream (gf)

### CREME BRULEE

Check today's flavour, served with lemon gluten free biscotti, cream & ice cream (gf)

### TRIO OF BRIDGEHOUSE SORBETS (gf)(vg)

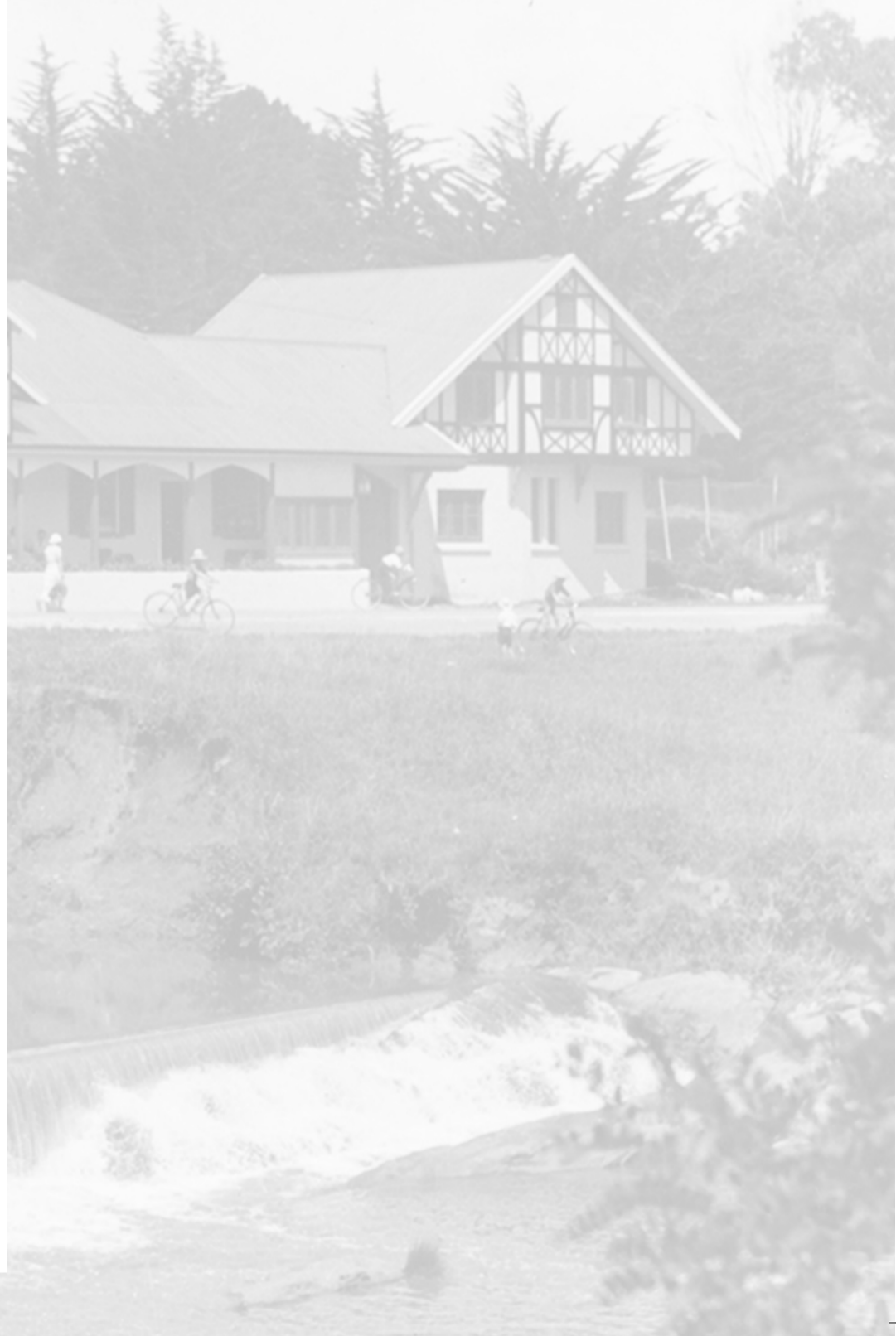
### SUNDAES

chocolate, salted caramel or strawberry \$10.50  
with Baileys or Kahlua \$16.50

# BRIDGEHOUSE

— WARKWORTH —

## DINNER MENU



## SHARING PLATES

**GARLIC BREAD** \$7.50

### PIZZA BREAD

tomato base, mozzarella and herbs OR rosemary, garlic, rock salt, olive oil & hummus \$14.50 (gfo) (V)

### ARTISAN BREADS

toasted and served with hummus; tapenade and olive oil \$17.50 (df) (vgo)

### CHIPOTLE CHICKEN WINGS

hot wings with blue cheese mayo \$22.50

### BABY BACK RIBS

with sticky sauce \$26.50 (df)

### CHICKEN LIVER PATE

toasted artisan breads and port wine jelly \$20.50 (gfo)

## ENTRÉE

### SEAFOOD CHOWDER

a house speciality, served with garlic bread \$18.50

### GRILLED PORTOBELLO MUSHROOM

on roasted vegetable quinoa with rocket & balsamic \$25.50 (gf) (vg)

### SALT & PEPPER SQUID

petite salad, chimichurri, and aioli dip \$23.50 (df)

### TEMPURA PRAWNS

with rocket, daikon, dill crème fraiche and ponzu dressing \$25.50 (dfo)

### FRESH STEAMED MUSSELS

in lemongrass and coconut cream sauce with garlic bread  
Entrée \$22.50 Main \$30.50 (dfo)

## SALADS

### HOUSE SMOKED SALMON

on courgette noodle, red cabbage, coriander, mint, chilli & citrus dressing Entrée \$26.50 (gf) (df)

### DUCK SALAD

mixed leaves, mung beans, orange, kumara shavings and ponzu dressing Entrée \$26.50 Main \$36.50 (gf) (df)

### VENISON SALAD

seared Denver Leg, bacon, blue cheese, walnut & pear with a pomegranate vinaigrette Entrée \$26.50 Main \$36.50 (dfo)

### PETITE CELERY SALAD

with roasted almonds, coriander, spring onion, chilli & citrus dressing Entrée \$17.50 (gf) (df) (vg)

### KETO POKE BOWL

choice of Salmon, Spicy Tuna, Moroccan Chicken or Tofu with cauliflower rice, avocado, cucumber, cabbage, daikon, toasted sesame seeds and yuzu mayonnaise \$29.50 (df) (gf)

### GRILLED CHICKEN SALAD

crispy tortilla, guacamole and chipotle mayo Entrée \$24.50 Main \$33.50 (gfo) (df)

## MAINS

### SLOW COOKED LAMB

boned and rolled with rosemary & garlic, mash, creamed leeks and jus \$38.50 (gf)

### BEER BATTERED SNAPPER & CHIPS

in Crispy Mac's Gold batter, fries, house tartare and salad \$32.50 (df)

### EYE FILLET

Sliced Cumin Spiced fillet on roasted vegetable quinoa, pickled radish, rocket & balsamic reduction \$40.50 (gf) (keto) (dfo)

### CHICKEN SKEWERS

Marinated in Middle Eastern Spices with fragrant Israeli cous-cous, cumin & mint yoghurt dressing \$33.50 (gfo) (dfo)

### CIDER GLAZED PORK BELLY

on mash, pickled cabbage, smoked apple chutney & red wine jus \$37.50 (gf) (dfo)

### MAC & CHEESE

with crème fraiche & panko herb crust \$26.50 (v)  
Add champagne ham \$29.50

### TOFU CURRY

Indian spiced, with vegetables, coriander, tomato & cashew sauce with cauliflower rice \$29.50 (gf) (df) (vg)

### SMOKED CHICKEN PASTA

Linguini with mushrooms, spinach and pesto cream sauce \$32.50

### BABY BACK RIBS

Fries, cowboy caviar and Bridgehouse Sticky sauce  
Half \$32.50 Whole \$42.50 (df)

### SCOTCH FILLET 300G,

salad and fries or mash and veg, choice of garlic and herb butter, chimichurri, mushroom, green peppercorn sauce \$40.50 \*add Prawns \$45.50 (gff)

### PANFRIED FISH

Snapper or Sesame Crusted Salmon  
\*with zingy courgette noodle salad & citrus dressing (gf) (dfo)

Or

\*Minted pea and edamame puree with Lemon broth (gf) (dfo) Market price

## SIDES

**FRIES & AIOLI** \$9.50 (gff) (df)

**POLENTA CHIPS & CHIPOTLE MAYO** \$13.50 (gff) (df)

**KUMARA FRIES & AIOLI** \$16.50 (gff) (df)

**SEASONAL VEGETABLES** \$12.50 (gf) (dfo)

**ROCKET PARMESAN & BALSAMIC** \$14.50 (gf)

*KEY: (gf) gluten free (gfo) gluten free option (df) dairy free (dfo) dairy free option (v) vegetarian (vg) vegan (vgo) vegan option (gff) gluten free but fries are prepared in oil that may contain traces of gluten (KETO) low carbs and no added sugar  
PLEASE NOTE: All gluten and dairy free products are prepared in a kitchen that uses gluten and dairy-based products.*