

Small Plates

Flat bread with fresh herbs, garlic & Murray River pink salt	8
Warm Ciabatta with single estate cold pressed olive oil & dukkah	7
House made dips with Moor dukkah flat bread	16
Warm mixed olives with orange, chilli & thyme GF	8.5
Wild mushroom & goats cheese arancini	12
Duck spring rolls with a house made plum sauce	13
Mac n cheese croquettes served with Parmesan aoli	13
Beef & rosemary meatballs in a tomato sugo with parmesan crisp	11
Crispy Bangalow pork belly bao with apple calvados	14
Black lipped mussels in white wine, garlic & touch of chilli served with sour dough	13
Garlic prawns with verjuice on tomato concasse GF	15
Lightly seared scallops with cauliflower & vanilla purée, dukkah & crisps GF	15
Crispy calamari, aioli & lemon cheek	14
House made chicken & chive dumplings served with ginger & soy	14

Pasta

Spaghetti marinara with ocean fresh, sustainable seafood, garlic finished with fresh herbs & white wine	31
Pan fried gnocchi, sundried cherry tomatoes, walnuts, goats cheese, beetroot, shallots finished with spinach foam	21
Pan fried gnocchi with walnuts, roasted pumpkin, cherry tomatoes, whipped goats cheese & beetroot foam	23
Orecchiette served with prawns, scallops, chorizo, spinach & a touch of chilli, topped with grana padano	25
Seasonal mushroom risotto, asparagus, goats cheese & crispy leek	23

- Gluten free pasta available

NICHE ON BRIDGE

Pizzas

Margarita - Buffalo mozzarella, tomato sugo & fresh basil	14
Capriccioso - Smoked ham, Kalamata olives, slow roasted mushrooms, tomato sugo, mozzarella	16
Vegetarian - Pumpkin, roast capsicum, mushroom, Spanish onion, pine nuts, tomato sugo, fior di latte, roquette, chipotle	16
The Middle Eastern - Lamb mince, onion, pine nuts, topped with rocket & labne	19
Sausage - tomato sugo, basil, garlic, sausage, broccolini, red chilli & grana Padano to finish	21
San Daniele - Tomato sugo, basil, oregano, shaved garlic, prosciutto, roquette & grana Padano	23
Meatballs - house made meatballs, jalapeno, basil, tomato sugo, jacks cheddar & mozzarella	17
Mushroom - button & oyster mushroom, garlic, rosemary, Gorgonzola, fior di latte	17
Hot pepper - salami, tomato sugo, basil, garlic, capsicum, red chillies, fior di latte & finished with Parma	18
Gluten free bases available	3

Sides / Salads

Avocado fatouche with cherry tomatoes, grapes, radish, pomegranate seeds, Crispy flat bread, Syrian dressing & a poached egg	18
with chicken	4
with prawn	8
Thick cut chips with aioli	8
Roquette, pear & parmesan with balsamic vinaigrette	8
Green beans, goats cheese, currants in sherry vinaigrette	10

Mains

Pan roasted fish of the day on sweet potato purée, broccolini, saffron quinoa topped with lemon infused beurre Blanc	34
250gm+ Eye fillet. Grass fed fillet cooked to your liking on hand cut chips with	36
Your choice of; Peppercorn & cognac jus / Mushroom & southern comfort / Mustard	
Your choice of; Mixed garden / Sautéed greens	

The Big Dish

Paella de Granada y Jerez - mix of our best meat & seafood with a touch of sherry cooked with rice in a traditional pan	
Designed one / Designed two	35 / 56

Little Tackers

Pizza -Margarita or Hawaiian	11
Grilled chicken & chips	11
Fish & chips with tomato sauce	11
Calamari & chips	11
Mini brioche burger with tomato sauce & chips	11
Your choice of pasta: rigatoni or spaghetti with Napoli or Bolognese	10

Desserts

Chocolate fondant- self saucing chocolate pudding served with berries, vanilla bean ice cream & strawberry cream	14
Fritz Gelato, Melbourne's famous ice-cream served as a trio with house made glass biscuit	11
Banoffee pie; caramelized banana in a rich toffee sauce with its own ice-cream	13
Mango panacotta served with hazelnut crumble, berries finished with meringue	12
Individual cakes - See our display	from 3.5
Cheese Board; a trio of local & international cheeses, house made lavosh muscatels & fig paste, ideal for two	28

Cocktails

Moscato + Rosé Spritzer Soda, Moscato, mint, cranberry juice	13
Mojito One of the oldest rum drinks going around... also with mint & lime, very refreshing on the palate.	17
Strawberry Caipiroska Let's try something a little different... Our fruity version of the traditional Caipiroska includes muddled strawberries, fresh lime & of course lots of vodka.	17
Negroni Possibly the perfect aperitif cocktail. With the Campari & the gin it offers a sharp & bitter finish... a very old school traditional cocktail that is still a popular request.	18
Espresso Martini This Martini is hardly quiet on the palate, but its stylish Italian ingredients make it humble & silently confident. Freshly ground coffee, Grand Marnier & Licor 43 mixed in with some ice cold vodka makes for a great start or end to a night.	18
Long Island Ice Tea One of the world's biggest & baddest cocktails... a great way to enjoy five spirits with a dash of coke & lemon	20

Pimms Sweet & refreshing, limes, strawberry liquor, mint, Lemonade & loads of fresh fruit	15
Mango & Lime Margarita A sweet & sour twang to a traditional margarita	18

Beer

ON TAP		BOTTLE	
Monteith Cider Pint w ice	9	Asahi, Corona	7.5
James Squire 150 Lashes		Boags Light, Crown	7
Pale Ale		Hargreaves Hill Wheat Beer	8
- Pot	6	Little Creatures Bright Ale	8
- Pint	11	Stone & Wood Pacific Ale	8.5
Two Birds Golden ale		Sierra Nevada Pale Ale	8.5
- Pot	5.5		
- Pint	10		

Soft Drinks

Capi Natural Sparkling mineral water 250ml	4
Capi Natural Sparkling mineral water 1000ml	9.5
Capi Sparkling Blood Orange	4
Capi Sparkling Lemon	4
Capi Ginger Beer	4
Coke, Squash, Tonic, Lemonade, Soda h20, Diet Coke, Dry Ginger	4
Lemon Lime Bitters / Soda Lime Bitters	4.5
Diet Coke, Coke, Coke Zero bottle 385ml	5
Lemon Green Iced Tea, Black Peach Iced Tea	4.5

Juices & Cold Drinks

Juice: Cloudy Apple, Pineapple, Cranberry, Tomato, Mango Nectar	5
House made Cold pressed orange juice	6.5
Milkshakes: Chocolate, Strawberry, Vanilla, Caramel, Banana	6
Virgin Mary / Bloody Mary	8 / 12

Coffee

Espresso, flat white, cappuccino, caffè latte, decaf coffee	3.7
Affogato	4.5
Chai Latte - spicy or vanilla	4
Hot Chocolate	4
Vienna Choc/Coffee	4
Liqueur Coffee	11
Soy Milk	Extra .5
Large Coffee	Extra .5
Iced Chocolate	6
Iced Coffee	6
Mantra Chai – A blend of aniseed, cardamom, cloves, black peppercorns, black Ceylon, Australian bushland honey, fresh cut ginger cubes with soy milk	5.5

Larsen & Thompson Fine Tea

Good Morning (Assam, India) Traditional English Breakfast	4
Earl Grey (Assam, North-East India)	4
Peppermint (Poland) Whole-leaf Polish peppermint	4
Chamomile (Egypt) Herbal tisanes to aid digestion & help sleep	4
Lemongrass & Ginger (Egypt & Nepal) Certified organic	4
Masala Chai (India) Black tea with ground spices of black pepper, cinnamon, cloves, dry ginger, green cardamom & nutmeg	5
Jasmine Pearls (Fujian Province, China) Finely plucked green tea tips rest on a bed of fresh jasmine until the subtle floral fragrance is absorbed, before being rolled into pearls	5