

## BREAD

- Golden Toasted Garlic Ciabatta 9
  - Warm Toasted Garlic & Cheese Ciabatta 10
  - Today's Ciabatta Bruschetta (please see special board) 13.5
- 

## ENTRÉE

- Today's Soup (please see specials board) 12
  - Creamy Seafood Chowder w/ Golden Toasted Garlic Ciabatta 19
  - Freshly shucked Tasmanian Oysters x3 12 GF
    - Natural
    - Kilpatrick
    - Mornay
  - Crispy Chicken, lemon, chilli & vermicelli noodles spring rolls w/ vietnamese dipping sauce 14
  - Panko crumbed Tasmanian Scallops w/ a fresh lemon wedge & house made tartare 18
  - Flash Fried Salt & Pepper Squid w/ a fresh lemon wedge and chilli & lime aioli 15
  - Steamed Tasmanian Mussels in a Tomato, Garlic, Chilli and White wine sauce, w/ Golden Toasted Ciabatta 18 GF
  - Pan Seared Garlic & Lemon prawns w/ steamed jasmine rice and coriander 18
  - Corn Fritters w/ chunky Mexican salsa & house made chilli jam 15
  - Soft shell tacos w/ 24hr braised pulled pork and house made Mexican salsa 2 per serve 15
- 

## MAINS

- Traditional Caesar Salad 19
    - Grilled Chicken 24
    - Tasmanian Smoked Salmon 25
  - Curried Tasmanian Scallops w/ jasmine rice and coriander 28
  - The Bridport Hotel Fishermans Basket 29
    - Fish of the day, prawns, scallops, salt and pepper squid, crispy fries, a fresh lemon wedge and house made tartare
  - Fresh Fish of the Day – battered, grilled or panko crumbed served w/ fresh garden salad, crispy fries, a lemon wedge and house made tartare 26 GFO
  - Tiger Prawns spaghetti w/ tomato, basil, chilli, lemon and parsley 27 GFO
  - Char Grilled Stanley Octopus w/ chunky Greek salad and a shot of ouzo 33 GF
  - Crispy Skinned Tasmanian Salmon fillet w/ roquette pesto, bokchoy and sweet potato mash 29 GF
  - The Bridport Hotel Seafood Platter (2 People) w/ shaved Bicheno baby Abalone on a squid ink linguine, seared local scallop skewers, steamed Tasmanian Mussels, grilled prawn skewers, Tasmanian smoked salmon, grilled Tasmanian Octopus, salt & pepper squid, fresh Tasmanian Oysters & fresh local flake served with a trio of sauces 80
-

- The Bridport Hotel roasted Vegetable Lasagne w/ crispy fries and fresh garden salad OR vegetables 20
- The Bridport Hotel Beef Lasagne w/ crispy fries and fresh garden salad OR vegetables 20
- Twice cooked Scottsdale Pork belly w/ creamy mash potato, seasonal vegetables and house made apple chutney 29 GF
- Scottsdale BBQ Sticky Pork Ribs w/ crispy waffle fries and char grilled Mexican corn 29
- Warm Cajun Lamb Salad w/ mint yoghurt dressing 27 GF
- North Scottsdale Wagyu Beef Burger 22  
200g Tasmanian beef patty, spinach, tomato, beetroot, cheddar cheese, and onion jam, served w/ crispy fries
- Chicken Tenderloin Burger 22  
Grilled Chicken Tenderloin, cos lettuce, tomato, cheddar cheese, and sweet chilli aioli, served w/ crispy fries
- Panko Crumbed Beef or Chicken Schnitzel served w/ fresh garden salad and crispy fries OR potato pave and seasonal vegetables
  - Plain – gravy, mushroom or pepper sauce 23
  - Parmigiana – napoli sauce and melted cheddar 25
  - Surf – creamy garlic and chilli prawns 29
  - Supersize your schnitzel 9

---

### The Grill

- served w/ potato pave and seasonal vegetables or fresh garden salad and crispy fries
  - Tasmanian Scotch Fillet 300g 35 GF
  - Tasmanian Rump 300g 30 GF
  - Tasmanian Scotch Fillet 500g 45 GF
- The Bridport Hotel Mixed Grill 45  
180g Porterhouse steak, Wagyu beef patty, Thick lamb sausage, Smokey BBQ pork ribs, premium bacon, free range fried egg, grilled tomato and Worcestershire sauce

---

### SIDES

- Fresh Garden salad 9 GF
- Crispy Fries small 7 large 9 GF
- Greek Salad 13 GF
- Pumpkin, spinach and Fetta salad w/ Sesame dressing 15 GF
- Steamed seasonal Greens w/ garlic butter and almond flakes 10

---

### SAUCES & CONDIMENTS

- Traditional gravy / Peppercorn gravy / Mushroom gravy / Garlic, Chilli cream / Onion Jam 2 GF
- Surf and Turf 9
- Dijon / Seeded / Hot English 1