

VEGETARIAN

3 Cheese Pizzette GF@	12
Confit garlic, fetta, parmesan & mozzarella	
Poke Bowl GF	16
Brown rice, carrot, zucchini, avocado, pickled ginger, edamame beans, wakame, coriander, wasabi aioli & soy sauce. Served with Tofu.	
Chilli Corn & Zucchini Fritters	16
w cherry tomato & edamame bean rocket salad drizzled balsamic glaze	
Thai Coconut Green Curry (mild)	18
w snow peas, broccolini, diced potato served w steamed jasmine rice	
Add Marinated Tofu	6
Pumpkin & Beetroot Salad GF*	17
Oven baked pumpkin & beetroot, marinated danish fetta, pepita seeds, baby spinach drizzled w a confit garlic hommus dressing	
Thai Salad	16
Crispy noodles, fried shallots, carrot, mint, coriander, pak choy, leek, snow peas & spanish onion tossed through nam chim kai sauce	
Gourmet Garden Pizza GF@	18
Pumpkin, semi dried tomato, spanish onion, spinach, fetta, mozzarella on rich napoli sauce	

SIDES

Garden Salad GF/V	4
Lettuce, carrot, tomato & beetroot w house dressing	
Steamed Vegetables w garlic butter GF/V	4
Mash Potato GF/V	4
Roasted Potato & Steamed Vegetables GF*/V	6
w garlic butter	
Extra Sauces	1 ea

YOUNG ONES

Under 12 years

- Crumbed Whiting (3), Chips & Salad
 - Crumbed Chicken Nuggets (6), Chips & Sauce
 - Pork Sausage & Mash w gravy
 - Wagyu Cheese Burger w chips
 - Kids Ham & Pineapple Pizza GF@
 - Kids Spaghetti Bolognaise
 - 120gm Rib Fillet w chips
- All kids meals \$10 ea includes a scoop of vanilla ice cream for dessert

GF - Gluten Free GF* on request GF@ additional charges apply
V - Vegetarian
Vegan/Dairy Free options available on request

Food Allergies & Intolerances

Please be aware that whilst all care is taken when catering for special requirements, it must be noted that within our premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, dairy products & gluten. Customer requests will be catered for to the best of our ability, but the decision to consume a meal remains the responsibility of the diner.

LUNCH MENU

Available 12-2.30pm

Pizza of the Day GF@	12
See specials board for today's selection	
Pasta of the Day	12
See specials board for today's selection	
Thai Beef Salad	14
Marinated beef, crispy noodles, pak choy, leek, snow peas, coriander, fried shallots, mint w nam chim kai dressing	
Steak Sandwich	17
w 120g rib fillet, bacon, fried egg, caramelised onion, lettuce, tomato, cheese, beetroot, aioli & BBQ sauce served on a toasted Turkish bread w beer battered chips	
Sirloin 200g GF*	20
Served w beer battered chips, salad & choice of sauce	
Chicken Schnitzel	12
Golden crumbed w beer battered chips, salad & choice of sauce	
MBH Chicken Burger	16
w grilled chicken, brie, avocado, lettuce, tomato, spanish onion, lime aioli served on a brioche bun w beer battered chips	
Chicken Parmigiana	16
Topped w napoli sauce, ham & mozzarella served w beer battered chips & salad	
Chicken Pad Thai (mild or hot)	17
Wok tossed flat rice noodles, Asian vegetables, egg, coriander, crushed peanuts w chilli sambal & soy sauce	
Crumbed Whiting	12
Delicious local whiting lightly crumbed served w beer battered chips, salad & tartare sauce	
Catch of the Day GF*	17
See specials board for today's selection Cooked to your liking - crumbed/battered/grilled Served w beer battered chips, salad & tartare sauce	
Seafood Basket	17
Crumbed whiting, crumbed prawn cutlets, Szechuan pepper calamari served w beer battered chips & tartare sauce	
Lamb's Fry & Bacon	12
Lamb's fry, bacon & onion gravy served w mash potato	
BLAT Wrap	14
Bacon, lettuce, tomato & avocado w lime aioli. Served toasted or fresh w beer battered chips	
Southern Chicken Wrap	14
Marinated chicken, lettuce, tomato, spanish onion, avocado & peri peri aioli. Served toasted or fresh w beer battered chips	

maroochy bridge

HOTEL

22 Denna Street
Maroochydore

For Bookings
Please Phone
07 5479 6766

www.maroochybridgehotel.com.au

Menu is GST inclusive
Surcharge applies on public holidays

STARTERS

Herb & Garlic Bread	7
Oven baked w herb & garlic butter	
Bacon Cheese Bread	8
Oven baked w herb & garlic butter, bacon, shallots & mozzarella	
Camembert & Avocado Crust	9
Sliced vienna loaf oven baked w camembert & avocado & mozzarella	
3 Cheese Pizzette GF*	12
Confit garlic, fetta, parmesan & mozzarella	
Soup of the Day GF*	10
w sour dough toast	
Basket of Beer Battered Chips	8
w BBQ & tomato sauce	
Crumbed Onion Rings	9
w peri peri aioli & Texas style BBQ sauce	
Basket of Wedges	9
w sour cream & sweet chilli sauce	
Loaded Wedges	12
w bacon, shallots, mozzarella, sour cream & sweet chilli sauce	
New York Wings	6p-9.9
Please see wing menu for choice of 13 sauces	9p-12.9
Add Blue Cheese Dip \$1	12p-16.9

LIGHT MEALS

Smoked Salmon Bruschetta	16
Crostini w smoked salmon, semi-dried tomato, spanish onion, marinated danish fetta, micro herbs drizzled w raspberry vincotto	
Poke Bowl GF	16
Brown rice, carrot, zucchini, avocado, pickled ginger, edamame beans, wakame, coriander, wasabi aioli & soy sauce. Choice of Chicken or Smoked Salmon	
Bangers & Mash GF*	16
Pork Sausages w creamy mash potato, rich gravy & crumbed onion rings	
Chilli Corn & Zucchini Fritters V	16
w cherry tomato & edamame bean rocket salad drizzled balsamic glaze	
Szechuan Pepper Calamari	16
Served w beer battered chips & salad	
Rolled Pork Belly GF*	18
Twice cooked pork belly w celeriac & apple slaw drizzled in a red wine caramel sauce, caramelized jam & watercress	
Garlic Prawns GF	22
Prawns (8) flambéed w brandy, served w garlic sauce, baby spinach & steamed rice	
MBH Share Plate	24
Pork belly bits w red wine caramel sauce, Szechuan pepper calamari w peri peri aioli, Chicken Wings w Texas mesquite, crumbed onion rings w lime aioli	

MAINS

Oysters of the Day - see the specials board for availability	7
Catch of the Day GF*	8
Fresh fish - crumbed, battered or grilled	
Served w beer battered chips, salad & housemade tartare sauce	
Barramundi & Prawns GF*	28
Barramundi fillet - crumbed, battered or grilled & garlic prawns served w beer battered chips & salad	
Crispy Skinned Salmon	28
Served w creamy mash potato, grilled asparagus & drizzled w a crème lemon & dill sauce	
Chilli Prawn & Crab Linguini	28
w fresh basil, semi-dried tomato, spanish onion, spinach, olive oil tossed through linguini topped w panngrattato	
Chicken Supreme	28
Baked chicken supreme w sweet potato mash, wilted spinach & topped w a basil cream sauce	
Pomegranate Molasses Lamb Shank	1pc - 22 2pc - 29
Braised in pomegranate gravy served w creamy potato mash & steamed vegetables	
Steak & Guinness Pie	18
w creamy mash potato & green pea puree	
Thal Coconut Green Curry (mild) V*	18
w snow peas, broccolini, diced potato served w steamed jasmine rice	
Add Chicken / Prawns / Beef / Marinated Tofu	6
Sesame Beef Stir Fry (mild or hot)	27
Beef, snow peas, leek, pak choy, carrots, mushrooms, hokkien noodles tossed through a sesame honey soy sauce	

FROM THE GRILL

Our menu features quality pasture and grain fed meat that is chargrilled to your liking. Served with a choice of beer battered chips & salad or baked potato or mash w garlic buttered vegetables GF*

Choice of Sauce - Gravy, Mushroom, Dianne, Pepper, Aioli, Garlic Cream or Red Wine Jus

200g Sirloin	21
250g Rib Fillet	26
300g Pork Cutlet	26
350g T-Bone	28
400g Rump	30

Add a Topper 6 ea
Kilpatrick Oysters (2) / Garlic Prawns (3) / Szechuan Calamari
New York Wings (3) / Bacon & Fried Egg (2)
Crumbed Onion Rings (6)

SALADS

Pumpkin & Beetroot Salad GF* V	17
Oven baked pumpkin & beetroot, fetta, pepita seeds, baby spinach drizzled w a confit garlic hommus dressing	
Thal Salad GF* V	16
Crispy noodles, fried onions, carrot, mint, coriander, pak choy, leek, snow peas, spanish onion tossed through a nam chim kai dressing	
Caesar Salad GF*	17
Cos lettuce, crispy bacon, shaved parmesan tossed w house made Caesar dressing served w a poached egg & croutons Add anchovies \$1	
Blue Cheese, Apple & Walnut Salad GF V	18
Sliced apple, spiced walnuts, blue cheese & rocket tossed through honey dijon vinaigrette	
Add to any Salad	6
Beef / Chicken / Smoked Salmon / Garlic Prawns / Marinated Tofu	

PARMI'S

Golden Crumbed Schnitzel	Chicken 19 Veal 20
Served w a choice of sauce	
Traditional Parmigiana	Chicken 21 Veal 22
Napoli, shredded ham & mozzarella	
French	Chicken 22 Veal 23
Napoli, bacon, avocado, brie & mozzarella w a hollandaise swirl	
Stockmans	Chicken 22 Veal 23
Gravy, bacon, caramelized onion & mozzarella	
Loaded	Chicken 23 Veal 24
Napoli, ham, pepperoni, bacon, crumbed onion rings & mozzarella w a Texas style BBQ swirl	

PIZZA

Tropicana	16
Ham, pineapple & mozzarella on rich napoli sauce	
BBQ Meat Lovers	18
Ham, bacon, pepperoni, mozzarella on a rich napoli sauce drizzled w BBQ sauce	
Chicken Supreme	19
Capsicum, ham, olives, capsicum, mushrooms, spanish onion, spinach & mozzarella on rich napoli sauce	
Pepperoni & Halloumi	19
Pepperoni, halloumi, semi-dried tomatoes, olives, rocket, mozzarella on rich napoli sauce & drizzled w balsamic glaze & hollandaise sauce	
Gourmet Garden V	18
Pumpkin, semi dried tomato, spanish onion, spinach, fetta, mozzarella on rich napoli sauce	

Gluten free base available for an extra \$4