

THE BRIDGE ROOM

SAMPLE DINNER MENU

THE BRIDGE ROOM IS PLEASED TO WELCOME PRE-THEATRE DINERS

Please advise reservations of your required departure time when you reserve your table so we can accommodate your timing requirements on the evening.

TWO COURSES	\$95
THREE COURSES	\$120
FOUR COURSES	\$145
SIX COURSES The Bridge Room six course chefs menu is available upon request	\$165
SOMMELIER SELECTED WINE PAIRING	\$75
SOMMELIER SELECTED WINE PAIRING PREMIUM	\$110

All menu prices are per person

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COURSE ONE

Six oysters, shallot, red wine vinegar, white miso dressing, chives

Slow roasted organic beetroot, radicchio butter, sheep's milk curd, beetroot juice, pomegranate, red leaves

Shaved snapper, single origin trout roe, cured in soy, dashi, sea parsley, white sesame oil

Fraser Island spanner crab, picked and shelled, celeriac butter, celeriac, fresh chestnut, winter leaves

COURSE TWO

Steamed scallop pudding, biltong, whipped sweet corn, abalone, butter sauce, mushroom powder

Raw 9+ wagyu shoulder, grilled enoki mushrooms, padron chili, duck egg cream, horseradish, grilled seaweed

Hunter Valley quail, dressed leg meat, herb salad, pressed egg, pistachio, set verjus

Red claw yabbies, tamarind and chili paste, sour cucumber, finger lime dressing, purslane

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COURSE THREE

Mount Cook alpine salmon, silken eggplant, sesame, puffed rice, organic soy sauce, grilled rock kelp

Murray cod cooked in butter, clams, chinkiang black vinegar, celtuce, chilli threads, garlic

Silken tofu, daikon, shiitake mushrooms cooked in broth, Randall family organic brown rice, cloud ear fungus

Ash grilled duck, prunes softened in banyuls, burnt pear, grapes, orange, whipped pear

Robata grilled New England lamb, walnut cream, corn meal, candied mustard fruits, pickled caper leaves

Rangers Valley beef cheek, aged rump cap, hop puree, treviso cured in vinegar

SIDE DISHES \$11

Dutch cream potatoes

Baby gem lettuce hearts

Steamed broccolini

Heirloom tomatoes

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COURSE FOUR

Frozen sake lees, mandarin, pressed kiwifruit, meringue,
young coconut, freshly ground green tea

Whipped black sesame, toasted sesame powder, melon,
puffed black rice, coconut sugar

Set valrhona chocolate, chestnut cream, winter berries,
caramel snap, nougatine

Perfumed fruit, long pepper ice-cream, persimmon, guava,
lime curd, ginger bread

Aged Comte custard, burnt apple, spiced bread

Choice of 2 artisanal cheeses, fig butter, saba, pink lady apple

Choice of 3 artisanal cheeses, fig butter, saba, pink lady apple | \$10 supplement

CHEESES

HOLY GOAT BRIGID'S WELL | Castlemaine, Victoria, pasteurized organic goat's milk

CASHEL BLUE | Tipperary, Ireland, pasteurized cow's milk

BRILLAT-SAVARIN | Normandie, France, pasteurized cow's milk

MONTGOMERY'S CHEDDAR | North Cadbury UK, pasteurised cow's milk

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TEA BY T2 \$7

LEMONGRASS & GINGER	Bright fresh flavours with a warming mild spice
CHAMOMILE	Fresh, sweet honey-like aroma with a refined and sublime flavour
PEPPERMINT	Invigorating peppermint
SILVER NEEDLES	Delicate spring harvest white tea from Wuyi from China
BUDDHA'S TEARS	Hand rolled Chinese green tea
GYOKURO	High grade Japanese green tea with a rich, savoury aroma and a creamy, complex grass-toned flavour
DONG DING OOLONG	This revered Oolong from Taiwan combines delicate sugarcane with buttery fruit and a light savoury nut tones
GRAND YUNNAN	From the Yunnan region of China, this highly prized black tea displays silky chocolate and orange aromas
ENGLISH BREAKFAST	A traditional blend of Sri Lankan broken-leaf teas, bright and dark
EARL GREY	A classic ceylon orange Pekoe with generous amounts of Bergamot

COFFEE \$7

CAMPOS COFFEE	Superior blend custom made for The Bridge Room
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DIGESTIVE COCKTAIL

ESPRESSO MARTINI	XO Patron, infused vanilla vodka, coffee	25
ZACAPA AND MARACHINO	zacapa rum, apricot brandy, averna, burnt orange	24

DESSERT WINES

NV	Houraisen Kanjuku Umeshu, Aichi, Japan 720ml	13	150
2012	Oakridge 'Late Harvest' Riesling 375ml Yarra Valley, Australian	20	85
2010	Apianae de Molise Moscato 500ml Molise, Italy	22	125
2013	Chateau Buscasse 'Les Larmes Celestes' 500ml Gros Manseng , Pacherenc, France	17	95
2009	Château Filhot, Sauternes 375ml Sémillon Sauternes, France	23	100
2010	Gini Recioto di Soave Garganega 375ml Veneto, Italy	26	110
2012	Clanderelle Amberwine by Haut Brion 500ml Semillon Monbazillac, France	27	150
1998	Chateau Coutet 375ml Sauternes 1er Grand Cru Classé , France	36	150
2008	Nigl Eiswein Grüner Veltliner 375ml Kirchenberg, Austria	-	140
2010	Petaluma Essence Semillon Botrytis 'Sharefarmers Vineyard' Piccadilly Valley, South Australia	-	110
2013	Heidi Schrock Beerenlauslese 375ml Welschrielsing and Weissburgunder Rust, Austria	-	130
2009	Clos Haut Peyragey 375ml Sauternes 1er Grand Cru Classé , France	-	135
2014	Framingham TBA F-Series 375ml Riesling, Marlborough, New Zealand	-	200
2013	Baumard Coteau du Layon Carte d'Or 375ml Loire Valley, France	-	90
2010	Dr Burklin Wolf Auslese 375ml Riesling Pfalz, Germany	-	110
1990	Chateau d'Yquem 375ml Grand Cru Sauternes	-	800

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FORTIFIED

Chambers Old Vine Muscadelle 375ml	23	135
Chambers Grand Rutherglen Muscat 375ml	27	145
Penfolds Grandfather 20Years Old Tawny	20	-

PORT

Vallado 10 yo Tawny Port, Duero, Portugal	21	-
Vallado 20yo Tawny Port 500ml, Duero, Portugal	28	-
2010 Quinta Vale D.Maria Late Bottled Vintage Porto, Portugal	-	195

PEDRO XIMENEZ

Romate Sanchez Old + Plus Pedro Ximénez very old reserve	35	-
Romate Sanchez Cardenal Cisneros Pedro Ximénez	18	-

MADEIRA

Pereira D'Oliveiras Madeira Dry 5 yo blend	13	-
Pereira D'Oliveiras Madeira Medium Dry 5 yo blend	13	-
Pereira D'Oliveiras Madeira Medium Sweet 5 yo blend	13	-
Pereira D'Oliveiras Madeira Sweet 5 yo blend	13	-
2002 Pereira D'Oliveiras Madeira Malvasia Sweet Colheita 11 yo	28	-
1989 Pereira D'Oliveiras Madeira Malvasia Sweet Frasqueira	45	-

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DIGESTIVES

COGNAC

Dudognon 1er cru 'Réserve des Ancetres', Grande Champagne 40%	32
Francois Voyer Napoleon Cognac	20
Frederic Mestreau XO n28, 35 Years +, Fine Champagne	30
Paul Giraud Heritage Premier Cru 60 Years Old, Grande Champagne	60

ARMAGNAC

1978 Castarède Bas Armagnac	35
1965 Castarede Bas Armagnac	40
Francois Darroze Grand Bas Armagnac 1966, 1975, 1980, 1981, 1990	40

CALVADOS

2002 Victor Gontier Domfrontais	19
1992 Eric Bordelais	35
Le Père Jules Pays d'Auge 3 years old +	20
Comte de Lauriston - Domfrontais	16
Adrien Camut, Assemblage 18 Years Old, Pays d'Auge	29

EAUX DE VIE

Grappa di Moscato Fior D'Arancia	22
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WHISKY

Bowmore 18yo Isle of Islay, Scotland	33
Ardbeg 10yo Isle of Islay, Scotland	16
Glenlivet 18yo Speyside, Scotland	24
The Arran Malt 14yo Isle of Arran, Scotland	20
Glendronach 12yo Highland, Scotland	17
Nikka 12yo Suntory, Japan	25
Limeburners Western Australia	23
Mars Iwai Tradition Nagano, Japan	19
Chivas Regal 12yo Scotland	12
Canadian Club Ontario, Canada	11
Johnnie Walker Black Scotland	13