

# THE BRIDGE ROOM

## SAMPLE LUNCH MENU

<b>ONE COURSE</b>	Including side dishes	\$60
<b>TWO COURSES</b>	Including side dishes	\$90
<b>THREE COURSES</b>	Including side dishes	\$110
<b>SIX COURSES</b>	The Bridge Room six course chefs menu is available upon request	\$165
<b>SOMMELIER SELECTED WINE PAIRING</b>		\$75
<b>SOMMELIER SELECTED WINE PAIRING   PREMIUM</b>		\$110

*All menu prices are per person*

# THE BRIDGE ROOM

## SAMPLE LUNCH MENU

### COURSE ONE

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

Spring salad, purple asparagus, cipollini onions, parsley root, broad beans, parsley oil, soft leaves

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

Fraser Island spanner crab, picked and shelled, spring artichoke petals, artichoke butter, meyer lemon

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

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

Hunter Valley quail, dressed leg meat, date paper, harissa, pistachio, pickled green raisins, mint salad

# THE BRIDGE ROOM

## SAMPLE LUNCH MENU

### COURSE TWO

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

Queensland coral trout cooked in butter, clams, chinkiang black vinegar, celtuce, chili threads, garlic

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

Ash grilled duck, grilled blueberries, whipped bread, apple, dried mulberries

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

Rangers Valley beef cheek, aged sirloin, hop puree, treviso cured in vinegar, mushroom heart

Rangers Valley 300gr dry aged scotch fillet, banana shallots, condiments | \$20 supplement

# THE BRIDGE ROOM

## SAMPLE LUNCH MENU

### COURSE THREE

Burnt caramel cream, candied packham pear salad, pistachio, mint, raisins, pedro ximenez

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

Set valrhona chocolate, roasted apple cream, raspberries, caramel snap, nougatine

Perfumed fruit, long pepper ice cream, mango, pineapple, lime curd, ginger bread

### CHEESES

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

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

# THE BRIDGE ROOM

## SAMPLE LUNCH MENU

### 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
---------------	--

# THE BRIDGE ROOM

## SAMPLE LUNCH MENU

### 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	Château Coutet 375ml Sauternes 1er Grand Cru Classé , France	36	150
2008	Nigl Eiswein Grüner Veltliner 375ml Kirchenberg, Austria	-	140
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 Rielsing Pfalz, Germany	-	110
1990	Chateau d'Yquem 375ml Grand Cru Sauternes	-	800

# THE BRIDGE ROOM

## SAMPLE LUNCH MENU

### FORTIFIED

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

# THE BRIDGE ROOM

## SAMPLE LUNCH MENU

### 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
----------------------------------	----

#### WHISKY

Limeburners   Western Australia	23
Hellyers Road 12yo   Tasmania	21
Bowmore 18yo   Isle of Islay, Scotland	33
Ardbeg 10yo   Isle of Islay, Scotland	16
Glenlivet 18yo   Speyside, Scotland	24
Glendronach 12yo   Highland, Scotland	17
Nikka barrel   Suntory, Japan	25
Mars Iwai Tradition   Nagano, Japan	19
Chivas Regal 12yo   Scotland	12
Canadian Club   Ontario, Canada	11
Johnnie Walker Black   Scotland	13