



PLEASE ORDER AT FRONT COUNTER (Kitchen closes at 3:00pm)



= Gluten Free



= Vegetarian

## SOUP

Soup of the Day served with a crusty ciabatta bread and butter. \$9.50

## SALAD

### Caprese Salad



A salad of fresh Roma tomatoes, bocconcini cheese, shredded basil and olive oil, served with toasted ciabatta bread. \$10.50

### Rocket Salad



A light salad of rocket lettuce, red onion, warmed olives and our own avocado, with a balsamic dressing and parmesan cheese. \$10.50

## BREAD

### Garlic bread



Our own wood fired oven baked bread with home made garlic butter. \$4.50

### Tomato Bruschetta



Toasted ciabatta topped with a salsa of tomatoes, red onion, basil, garlic and olive oil. \$10.00

### Mushroom Crostini



Ciabatta bread topped with balsamic marinated mushrooms, Rocket Lettuce & feta cheese. \$12.00

## LASAGNE

**Lasagne Al Forno** \$18.50

Home-made beef lasagne, layered with béchamel sauce, tomato and cheese, served with our house garden salad. Home made you must cup it!

**SMOKED SALMON FRITTATA**



\$18.50

Potato frittata topped w Smoked Salmon and dill crème served w salad. Quite a dasihing little number!

## PIZZA

Wood fired pizzas cooked to order, available in 10" base in traditional home made or Gluten free. Gluten Free Base \$2.00 Extra.

**Magherita**



\$11.50

A rich tomato sauce topped with fresh mozzarella, and crispy basil.

**Patate**



\$11.50

Roasted potato, with garlic oil and oregano, topped with provolone cheese.

**Tropicana**

\$11.50

Mozzarella topped with pineapple and bacon.

**Chicken Royal**

\$11.50

Char grilled chicken breast with bacon and Bocconcini cheese.

**Capriccosa**

\$11.50

Napoli sauce with anchovies, prosciutto, mushrooms and black olives.

**Pepperoncino** \$11.50

Marinated capsicum, red onion, pepperoni, olives and shredded mozzarella.

**EXTRAS** \$2.00

Cheese, Capsicum, Olives, Mushroom, Pineapple, Potato, Tomato, Anchovies, Bacon, Chicken, Prosciutto.


## SWEET

**Devonshire Tea**  \$7.00

Fresh baked scones served with bridges home made jam and fresh whipped cream and a pot of tea from our eclectic range.

**Scones**  \$5.00

Fresh baked scones served with bridges home made jam and fresh whipped cream

**Hazelnut & Raisin Toast**  \$5.00

Two pieces of our own traditional recipe hazelnut and fruit loaf toasted and sprinkled with cinnamon sugar

**Orange Polenta Cake**   \$9.50

Beautifully moist orange and polenta cake topped w glaze spiced orange and vanilla ice crème

**Sticky Date Pudding**  \$9.50

Rich and Piping hot date pudding smothered in hot butterscotch sauce and topped with vanilla ice cream.

**Mississippi Mud Cake**  \$9.50

Traditional Deep South recipe, rich dark and moist chocolate cake served with vanilla ice cream

**Affogato**   \$6.50

Shot of fresh espresso over velvety vanilla ice-cream, add a shot of your favourite liqueur for \$5.00

## **BEER**

Hahn Premium Light \$5.00

XXXX Gold \$5.00

Cairns Gold \$5.00

FNQ Larger \$7.00

Little Creatures Pale Ale \$7.00

Peroni Nastro Azzurro \$7.00

## **FIZZ**

Wolf Blass Red Label Sparkling \$7.50

## **WHITE WINE**

**Sauvignon Blanc** \$7.50

Overstone, Marborough

**Chardonnay** \$7.50

Warburn Estate, Barrossa Valley

**Muscato** \$7.50

Baily & Baily, SE Australia

## **ROSE**

Critten & Co, S E Australia \$7.50

## **RED WINE**

**Pinot Nior** \$7.50

Pierre Naigeon, Victoria

**Merlot** \$7.50

Penfolds Rawsons retreat, South Australia

**Shiraz** \$7.50

Browns of Pathaway, South Australia

**Cabernet Sauvignon** \$7.50

Wolf Blass Yellow Label, South Australia

## **SPIRITS**

Available neat or with the following mixers: Soda, Coke, Diet Coke, Tonic, Dry  
Ginger Ale, Lemonade, Fanta, Orange juice, Pineapple Juice

**ANJEA Vodka** \$7.50

**Gordon's Gin** \$7.50

**FNQ Rum Co Platinum white rum** \$7.50

**Bundaberg Rum** \$7.50

**Johnny Walker Red label** \$7.50

**St. Agnes Brandy** \$7.50

**Porfidio Tequila**

**\$7.50**

**LIQUEUR**

**Elixir de Musa banana Liqueur**

**\$5.00**

**Cealastis Coffee Liqueur**

**\$5.00**

**Sanguis Mulberry Liqueur**

**\$5.00**

**Davidson's Plum Liqueur**

**\$5.00**

**Calli limecello**

**\$5.00**

**SeXycat Marshmallow Liqueur**

**\$5.00**

## SOME THINGS YOU NEED TO KNOW ABOUT BRIDGES

All our ingredients are sourced or grown locally

We bake all our own artisan bread daily

Our jam is made from organic grown mulberries from our farm

High grade extra virgin olive oil contained on all pizzas

Orders must be made at the front counter

No half and half

Authentic Italian Woodfired Pizzeria

Bridges uses only Italian mozzarella (Buffalo fior di latte)

We make all our own authentic quality sauces

We bake fresh every day to ensure the best quality product to you our customer from stone to plate

No food or drink from other food outlets are to be consumed on these premises

Each meal at Bridges is cooked individually and personally for you. This menu has been simplified to ensure the freshness of our ingredients. Bridges is a unique, quality assured Italian pizzeria “where the pizza gets the RESPECT”. That’s what makes us different from the rest. Thank you for choosing us for your dining experience.

Bridges @ Mt. Uncle was built in 2007 from the salvaged timber of the Walsh River Bridge outside of Mareeba by the Watkins family.

The venue and grounds are available for hire for Weddings, Wakes and Births and anything in-between.