BRIDGEPORT

Rivergum Restaurant

BREADS AND SHARED

Garlic Bread [V] $10
soft fluffy white bread with garlic & parsley butter

Cheesy Garlic Bread [V].....$12
soft fluffy white bread with garlic & parsley butter and cheese

BBQ Bacon and Cheese Bread.....$12
soft fluffy white bread with garlic & parsley butter topped with bacon, BBQ sauce & cheese

Buffalo Wings [GF].....$18
500g spiced chicken wings coated in house made buffalo sauce served with blue cheese dip

Cajun Beer Battered Onion Rings [V].....$18
house made & golden fried served with aioli

Bowl of Chips [GFO, V, VEO, DF].....$10
golden fried served with aioli

Loaded Fries [GFO].....$18
golden fries topped with chilli con carne, cheese, jalapeno, sour cream & guacamole

Side of Mixed Greens [V].....$16
steamed seasonal green vegetables sautéed in garlic butter

PIZZAS GFO / DFO +$6

Margherita [GFO,DFO].....$25
napolitana sauce, mozzarella, Roma tomato, bocconcini finished with cracked pepper & fresh basil

Herbivore [GFO,DFO].....$28
napolitana sauce, baby spinach, mozzarella, mushrooms, roast capsicum, pumpkin, red onion, olives & bocconcini

Hot Honey Pepperoni [GFO,DFO].....$28
napolitana sauce, mozzarella & pepperoni, topped with a drizzle of spicy infused hot honey

Hawaiian [GFO,DFO].....$27
napolitana sauce, mozzarella, Barossa leg ham & pineapple pieces

ENTRÉES

Haloumi Fries [V].....$18
crumbed haloumi goujons with coriander & yoghurt dipping sauce

Prawn Dumplings [I] [DF] $16
steamed dumplings on pickled seaweed, with sticky hoisin, spring onion & pickled chilli

Vietnamese Pork Spring Rolls [DF] $18
served with plum sauce, sweet soy, fresh lime & coconut

Vegetable Spring Rolls [VE, GFO] $18
served with plum sauce, sweet soy, fresh lime & coconut

Salt & Pepper Carp [A] [GFO, DF] $18
lightly coated & crispy fried till golden, served on citrus salad with lemon myrtle sea salt

Thai Beef Salad [GFO, VO, DF] .....E$18 / M$29
pan fried marinated beef strips served on shredded cucumber, cherry tomato, bean sprouts, coriander, mint & vermicelli noodles with Nam Jim dressing, topped with crispy shallots & pickled chilli

MEMBERS DISCOUNT
$2 OFF MAIN MEALS **$1 OFF** STARTERS
JOIN FOR FREE BY DOWNLOADING THE **EDP HOTELS** APP OR ASKING STAFF
*Excludes specials, desserts, extras, sauces and toppings
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Rivergum Roadkill [GFO,DFO].....$29
bush tomato relish, mozzarella cheese, kangaroo salami, Spanish onion & crispy fried saltbush

Bridgeport Lot [GFO,DFO].....$28
napolitana sauce, mozzarella, pepperoni, ham, mushrooms, capsicum, onion, olives & pineapple
+ anchovies $4

Carnivore [GFO,DFO].....$28
napolitana sauce, mozzarella, pepperoni, chorizo, chicken, Barossa leg ham, bacon & smokey BBQ sauce

SOME ITEMS ARE FRIED IN OIL THAT MAY CONTAIN TRACES OF OTHER ALLERGENS. IF YOU SUFFER FROM FOOD ALLERGIES PLEASE ADVISE STAFF SO WE CAN TRY TO ACCOMODATE *15% SURCHARGE ON PUBLIC HOLIDAYS

MAINS AND CLASSICS

Fish n Chips [A] [GFO].....$29/3 pieces $23/1 piece
Coorong mullet dipped in Coopers pale ale beer batter with chips, salad, lemon, tartare & lemon myrtle sea salt

Salt n Pepper Squid [A] [GFO, DF].....$29
lightly coated, tenderised Australian calamari with garden salad, lemon, chips & tartare

Beef Schnitzel.....$29
36-degree South Australian 300g beef topside schnitzel with chips, salad & your choice of sauce

Chicken Schnitzel.....$29
300g sage & onion crumbed chicken schnitzel with chips, salad & choice of sauce

SA Seafood Tasting Plate [A].....$36
Coorong mullet dipped in Coopers pale ale beer batter & lightly coated carp fried until golden, served on a citrus salad with lemon myrtle sea salt

Bridgeport Burger [GFO +$3].....$29
150g award winning house made beef pattie, streaky bacon, gourmet seeded bun, cos lettuce, stacker pickle, cheddar cheese, caramelised onion, beetroot & bush tomato aioli, served with chips
+ swap for plant-based schnitzel $0

Chicken Burger [GFO +$3].....$26
chipotle chicken burger with grilled haloumi, tomato, cos lettuce & lime aoili
+ swap for plant-based schnitzel $0

Tofu, Finger Lime & Macadamia Salad [GF,VEO]..$28
tofu with macadamia, shredded cucumber, red cabbage, avocado, carrot, fetta & finger lime with a maple miso dressing & toasted coconut flakes
+ chorizo $8
+ chicken $8
+ squid $8

Chicken Roulade [GFO].....$34
roulade with tomato & garlic sprinkle, garlic butter filling served on basil pesto with crispy roasted potatoes, braised baby spinach & blistered cherry tomato

Saltbush Lamb [GFO].....$36
slow cooked saltbush lamb shoulder pulled & pressed then pan seared, served with heirloom carrots, broccolini & roasted potatoes, finished with lamb demi-glaze sauce

SCHNITZEL TOPPINGS

Parmi.....$5
napolitana sauce & cheese

Hot Honey Pepperoni.....$9
napolitana sauce, pepperoni, chilli infused honey & cheese

Hawaiian.....$6
napolitana sauce, Barossa ham, cheese

Bridgeport.....$10
asparagus, sundried tomato & mozzarella

Mexicana.....$12
chilli con carne, melted cheese, sour cream, guacamole & corn chips

Salt n Pepper Squid.....$10
lightly coated, tenderised Australian calamari

Onion Rings.....$8
house made cajun beer battered onion rings

FROM THE GRILL

Fillet Mignon [GFO].....$55
tender beef tenderloin wrapped in streaky bacon, pan seared & cooked medium with potatoes au gratin, fresh green beans & roasted cherry tomatoes with bush tomato chutney

Scotch Fillet [GFO].....$52
300g, dry aged scotch fillet seasoned in Murray River pink salt & pepperberry, served with chips & salad OR mash & veg, your choice of sauce

Rump Steak [GFO].....$39
South Australian 300g rump steak cooked to your liking with chips & salad OR mash & veg, your choice of sauce

Kangaroo Sirloin [GFO].....$36
lean kangaroo fillet seasoned in Murray River pink salt & pepperberry, on beetroot & Davidson plum puree with asparagus & roasted golden beetroot

Sauces [GF]
rich gravy, Diane, pepper, mushroom, red wine jus, tomato, aioli
+ whipped garlic butter $2
+ creamy garlic sauce $6
+ hollandaise $5
+ extra sauces $4

DIETARY CODES
[V]=VEGETARIAN [VO]=VEGETARIAN OPTION
[VEO]=VEGAN OPTION
[GF]=GLUTEN FREE [GFO]=GLUTEN FREE OPTION
[DF]=DAIRY FREE [DFO]=DAIRY FREE OPTION

SEAFOOD SOURCED FROM
[A] = AUSTRALIAN [I] = INTERNATIONAL

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