

THE BRIDGE

Your inner city local

TOASTIES TILL 6PM ON WHITE OR BROWN BREAD

TO GET YOU STARTED

THE MOUSE 10.00

Cheddar Cheese & Vegemite

THE HANGOVER 13.50

Tinned Spaghetti & Cheese

THE POME 13.50

Baked Beans, Cheddar Cheese & Worcestershire Sauce

THE CLASSIC 17.00

Ham, Cheddar Cheese & Tomato

ADD SOUP WITH YOUR TOASTIE 5.00

Tomato or Cream of Chicken

BUILD YOUR OWN TOASTIE

1 FILLING & CONDIMENT \$10

ADDITIONAL \$3.50 EA

AVOCADO

BACON

BAKED BEANS

CHEDDAR

CHICKEN

CREAM OF CORN

HALLOUMI

HAM

ONION

PEANUT BUTTER

PICKLES

PINEAPPLE

STRAWBERRY JAM

TINNED SPAGHETTI

TOMATO

ADDITIONAL \$1 EACH

BRANSTON PICKLE

CHILLY JAM

CRANBERRY SAUCE

DIJION MUSTARD

KEWPIE MAYO

SWEET CHILLI

WHOLEGRAIN MUSTARD

WORCHESTERSHIRE SAUCE

VEGEMITE

ADD



BUILD YOUR OWN

BRUNCH

**SAT+SUN
10AM-12PM**

Pancakes, Eggs Bennie, Bacon Butty
or build your own breakfast
from \$6.50

\$7.50

GLASS OF

**BUBBLY/
MIMOSA**



\$30

**CORONA
BUCKET**
(4 BTLS)

MENU

FROM 12PM DAILY

QUICK BITES

BUFFALO CHICKEN WINGS (GF) 17.50

Coated in hot sauce & served with celery, carrot sticks & blue cheese dressing

CRISPY CHICKEN (GF) 15.00

Chicken with a crunch, served with ranch sauce

POTATO SKINS (GF) 14.00

Crispy skins covered in cheese, bacon bits, spring onion & sour cream

NACHOS (V)(GF) 12.00

Fresh tomato salsa, cheese sauce, guacamole & sour cream (Corianda)

LOADED NACHOS (GF) 17.00

Above with added mince beef (Corianda)

GARLIC COBB LOAF (V) 11.50

POTATO FRIES (V)(GF)(VG) 9.50

JALAPENO POPPERS (V) 16.00

Served with spiced coconut yogurt

CORN NUGGETS (V)(GF) 10.00

Served with chipotle mayo (Sesame Oil)

CAULIFLOWER BITES (V)(GF)(VG) 10.00

Served with spiced coconut yoghurt

(V) - Vegetarian (GF) - Gluten free

(DF) - Dairy free (VG) - Vegan Option

Our fryers use canola oil, we aim for all items listed GF to be Gluten Free, but this is not 100% guaranteed. Salt, pepper, garlic & onion powder are used for seasoning.

SUNDAY

ROAST FROM 12PM

OUR TRADITIONAL ROAST 25.00

Features yorkshire pudding, a medley of roasted vegetables, golden potatoes and lashings of gravy

CHANGES WEEKLY, ASK STAFF FOR DETAILS



MAINS



SIRLOIN STEAK (GF) 32.00

200g steak, pan seared to your liking with fries & choice of herb garlic butter, mushroom sauce or green peppercorn sauce

CHICKEN PARMESAN (GF) 31.00

Crumbed chicken breast, napoli sauce, mozzarella & parmesan with fries

FISH & CHIPS (GF)(DF) 28.00

Smooth Dory, hand battered with tempura batter with fries & tartar sauce

ALL DAY BRUNCH (GF) 25.00

Bacon, sausage, fried eggs, hash browns, tomato, mushrooms & toast

CAULIFLOWER STEAK (V)(GF)(VG) 23.00

Roasted cauliflower steak, crispy, tender and caramelised with fries

KOREAN FRIED CHICKEN (GF) 22.00

Crispy, sticky and a bit spicy, served with rice and slaw (Sesame Oil)

SALADS



FALAFEL AND HUMMUS SALAD (V)(VG)(GF) 20.00

Showcasing fried falafel balls, chickpeas, mix roasted nuts and traditional hummus surrounded by a wealth of roasted veg

GREEK SALAD (V)(GF) 18.00

A traditional salad with olives, cucumber, tomato, feta & chefs dressing

ROASTED VEGE SALAD (V)(GF) 20.00

Roasted veg and slaw drizzled with a lemon & basil pesto

ADD chicken 5.00

ADD halloumi 4.00

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FOR ALL BOOKINGS

BOOK A TABLE VIA OUR WEBSITE
WWW.CAMBRIDGEHOTEL.CO.NZ



TO ENQUIRE ABOUT A FUNCTION OR
LARGER GROUPS, EMAIL:
FUNCTIONS@CAMBRIDGEHOTEL.CO.NZ



BURGERS /SAMMIES

WITH FRIES



CHICKEN BURGER (DF) 26.00

Southern fried chicken, bacon, avocado, lettuce, tomato & aioli dressing

VEGETARIAN BURGER (V) 26.00

Black bean veg patty, lettuce, tomato, pickle & tomato relish

BEEF BURGER 26.00

Grilled ground beef patties with cheese, lettuce, tomato, onion marmalade & secret sauce

SWAP YOUR BUN FOR GLUTEN FREE +2.00

STEAK SAMMIE 28.00

Sirloin steak in focaccia, topped with onions & cheese, served with a pot of gravy for dipping

SIDES

MASHED POTATO & GRAVY 5.50

SEASONAL VEGETABLES 5.00

SIDE SALAD 5.00

BACON 4.50

GRILLED HALLOUMI 4.00

GUACAMOLE 4.00

MUSHROOM 4.00

TOMATO (half) 3.00

SAUSAGE 3.00

HASH BROWN 2.50

FRIED EGG 2.20

GF TOAST (1 slice) 2.00

TOAST (1 slice) 1.50



AFTERS

ESPRESSO MARTINI AFFOGATO 15.00

Rich vanilla ice cream topped with our espresso martini

AFFOGATO 12.00

Rich vanilla ice cream topped with espresso coffee

ICE CREAM SUNDAE 12.00

A perfect mix of vanilla ice cream, berry compote & whipped cream. Choose from chocolate, strawberry or caramel sauce

WARM CHOCOLATE BROWNIE 12.00

Served warm with vanilla ice cream & chocolate sauce