

Henry's

Bridge Hotel Echuca

CAFE · GRILL · BAR

11AM TILL LATE

CHIPS 9.5
Tomato Sauce, BBQ or Aioli

WEDGES 12.5
Sweet Chilli Sauce & Sour Cream

NACHOS (v) 19.5
Sour Cream, Salsa, Mozzarella, Guacamole & Jalapenos
Make it a Meal ...add Beef+5 add Pulled Pork +8

MEXICAN BEEF BURRITO BOWL (V) 25
Crispy Corn Chips with Spicy Mince, Beans, Avocado, Crisp Lettuce, Corn, Salsa & Cheese, topped w/ Sour Cream & Coriander

CAESAR SALAD 22.5
Crispy Bacon, Croutons, Anchovies, Cos Hearts, Parmesan & Soft Poached Egg...Add Chicken+6

PUMPKIN SALAD (gf) 24.5
Roasted Pumpkin, Quinoa, Rocket, Fresh Mint, Toasted Seeds, Feta & Pomegrante Molasses ...Add Pulled Pork +8

CALAMARI SALAD (gf) 26
Salt and Pepper Calamari w/ Fresh Lemon & Aioli

SIDES

All 10

SAUTEED SEASONAL VEGETABLES w/ Butter (v)
AUSSIE GARDEN SALAD w/ Balsamic (v)
HENRY'S SLAW (v)

Please note that we do not split bills.
Thank you.

PLEASE NOTE 15% SURCHARGE
APPLIES ON PUBLIC HOLIDAYS

FROM THE GRILL

PORTERHOUSE STEAK 300g (gf) 39
SCOTCH FILLET 300g (gf) 44

Served with your choice of
Chips & Salad or Just Chips
Add Vegetables +3.5

Add a Sauce (GF)

Henry's BBQ, Red Wine, Hollandaise, Pepper or Mushroom +4
Creamy Prawn & Avocado Sauce +9

MAINS

all meals served with chips & salad

FRESH FISH & CHIPS 27.5
Beer Battered Fish, Tartare & Lemon

CHICKEN SCHNITZEL 25
Fresh Crumbed Chicken Schnitzel

CHICKEN PARMIGIANA 29
Fresh Crumbed Chicken Schnitzel topped w/ Napoli Sauce & Ham

BURGERS

all burgers are served w/chips

THE HENRY 22
Beef Pattie w/ Bacon, Cheese, Tomato, Lettuce, Onion, Relish & Aioli (gfo)

WAGYU STEAK 25
Wagyu Steak w/ Cheese, Bacon, Caramelised Onion, Lettuce, Tomato, Relish & Aioli (gfo)

CHICKEN SCHNITZEL 21
Chicken Schnitzel w/ Bacon, Avocado, Tomato, Lettuce & Aioli

TROPICAL CHICKEN 21
Breast Chicken w/ Bacon, Pineapple, Lettuce & Aioli (gfo)

THE GRUBBY 22
Beef Pattie w/ Double Bacon, Double Cheese, Fried Egg, Beetroot, Hot Sauce & Extra Chips (gfo)

VEGO BURGER 22
Vegan Pattie, Cheese, Caramelised Onion, Lettuce, Fresh Tomato, Mustard, Tomato Relish, (gfo) Vegan Cheese Optional +2

Extras: guacamole, bacon, cheese, pineapple, beetroot, onions, egg +3
Extra sauces: aioli, chipotle aioli, sweet chilli, BBQ, hot chilli, relish +1

*NOT ALL GLUTEN FREE OPTIONS ARE SUITABLE FOR COELIACS.

AMERICAN

YODER

BBQ SMOKER

Forged from iron and hand crafted, the Yoder allows the infusion of hot smoke from Hickory and Maple while keeping an even flow of smoke and temperature throughout. "Low 'N' Slow". Traditional smoking methods ensure meats develop an even bark and a smoke ring of red on the meat.

Yoder Smoker Platters

for one \$45

for two \$80

Can't choose? Taste all four!

Texan Spiced Brisket, BBQ Pulled Pork, Beef Sausage and Buffalo Wings, w/ Smoked Corn on the Cob, Slaw, Wedges, Sauces- Henry's BBQ Sauce, Sweet Chilli & Sour Cream.

all yoder platters are served with ranch slaw, spicy wedges & condiments

HOT SMOKED SALMON (gf) 36
House Smoked Tasmanian Salmon, Citrus and Yoghurt Dressing on a Winter Salad.

TEXAN SPICED BEEF BRISKET 250g 34
Bourbon & Cola Glaze, Hickory Smoked, Cooked "Low 'n' Slow" for 8 hrs

HENRY'S BBQ PULLED PORK 200g 34
Maple & Cider Glaze, Hickory Smoked "Low 'n' Slow" Cooked for 6hrs

KIERAN'S BEEF SAUSAGES X 2 25
Locally Made, Hickory Smoked "Low 'n' Slow" Cooked for 2 hrs

SMOKED CHICKEN WINGS
Medium Spice with Chipotle Aioli
6 Wings 15
10 Wings 25

PULLED PORK BURGER 25
Traditional Bun, Ranch Slaw, Chipotle Aioli & Chips

TEXAS BRISKET BURGER 25
Traditional Bun, Ranch Slaw, BBQ Sauce & Chips