

BAR BITES

OYSTERS HALF DOZEN - AU NATURAL	19
- KOKI MAYO — GARLIC MAYO, SPINACH, MOZZARELLA	21
RUSTIC GARLIC BREAD - WITH TRIO OF DIPS	16
CRISPY SQUID - HOUSE SPICE MIX & ROAST GARLIC AIOLI	18
SPICY POTATO WEDGES- CHIVE SOUR CREAM, SWEET CHILI SAUCE	10
WOOD FIRE BASED PIZZAS	
-THE CLASSIC - HOME MADE NAPOLITANO SAUCE FRESH OREGANO, TOPED WITH MOZZARELLA CHEESE	20
- FROM TUSCANY - PEPPERONI, SALAMI, RED ONION, CAPSICUM, ROMA TOMATO, SICILIAN OLIVES & FRESH BASIL	21
FROM GREECE - ROMA TOMATO, CAPSICUM, RED ONION, MUSHROOM, KALAMATA OLIVES, FETTA CHEESE	21
FROM HONOLULU — SMOKE HAM, PINEAPPLE, GREEN PEPPER ONION RING	21
FROM INDIA — CHICKEN TIKKA, ROAST CAPSICUM, YOGHURT, FRESH CORIANDER	22
FROM THE SEA — GARLIC PRAWNS, ROMA TOMATO, FRESH TARRAGON	24
SALADS	
MESCLUN LEAF SALAD- ROMA TOMATO, CUCUMBER, CAPSICUM, SPANISH ONION, AVOCADO, RANCH DRESSING	12
CAESAR SALAD — HERB CROUTONS, BOILED EGG, SHAVED GRANO, DRIED AGED PROSCIUTTO, ANCHOVY DRESSING -WITH CHICKEN OR PRAWN	18 22
NICOISE SALAD — “WITH A TWIST “— PAN SEARED SALMON, OLIVES, GREEN BEANS BUTTER LETTUCE, CHATS POTATOES, RED ONION CHERRY TOMATOES, BOILED EGG	25

BRADLEY'S FAVORITES

BARRAMUNDI - PAN SEARED LEMON GRASS MARINATED, WAXY POTATO MUSH, SILVER BEET, ROAST CAPSICUM SAUCE,	28
T-BONE STEAK - W ROAST GARLIC POTATO MASH, MIXED GREENS, CHERRY TRUSS TOMATO PORCINI MUSHROOM SAUCE	28
LATE BREAKFAST - EGGS COOKED TO YOUR LIKING GRILLED TOMATO, ROAST FIELD MUSHROOM, VEAL CHIPOLATA & TURKISH BREAD	19
BEER BATTERED FISH FILLET — ‘BAD BOYS’ FRIES, TARTARE SAUCE, FRESH LEMON, MIX GREEN	24
ALMIGHTY BURGER- 200 GR ANGUS BEEF, ‘BAD BOYS’ FRIES PROVOLONE CHEESE, ICEBERG, ROMA TOMATO, AIOLI, TOMATO CHILI CHUTNEY, RED ONION,	21
OPEN SANDWICH — DOUBLE SMOKE HAM OR GRILL RUMP STEAK ON SLICED COUNTRY BREAD, MIX LEAVES, SLICE TOMATO SPANISH ONION, COLESLAW, SHOE STRING FRIES	21
CURRY ZONE CHOOSE ONE BUTTER CHICKEN, LAMB ROGAN JOSH, BEEF VINDALOO SERVED WITH, AROMATIC JASMINE RICE, ROTI PARATA, YOGHURT	22
VEGETARIAN LASAGNA — HOME MADE, GARDEN VEGETABLES, CHERRY TOMATOES, SALAD GREENS, BALSAMIC REDUCTION	20
CHEESE PLATE- BLACK LABEL CHEDDAR, ASH GOAT CHEESE, DOUBLE CREAM BRIE, FRESH DATES, CRISPY BREAD	25
DECADENT CHOCOLATE FUDGE BROWNIE, WARM WITH COCONUT ICE CREAM, GRANDE MARINER SAUCE	14
RICOTTA & GRAND MARINER CHEESE CAKE, BERRIES CONSOMMÉ	15
LEMON FLAN W MASCARPONE	14

EXECUTIVE CHEF NOAM TAHAN

If you are settling your account with a credit card, please note that a credit card transaction fee will apply.
Current fee is 1.5% for all types of credit cards. Fee is subject to change.
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