

THE BRISTOL

Happy Hour

\$9

Select Pints
House Wines

**MONDAY TO FRIDAY
4:30PM TO 6:30PM**

SPORT & PUBLIC BAR



**THE BRISTOL PRACTICES THE
RESPONSIBLE SERVICE OF ALCOHOL**



THE BRISTOL

FOOD

FRIES, AIOLI 8

FRITTO MISTO, PRAWNS, CALAMARI,
AIOLI, LEMON (M) 22

CHICKEN WINGS WITH A CHOICE OF SAUCES
BOURBON BBQ, LEMON & GREEN ONION
OR
BUFFALO WITH RANCH

500G 15

1KG 25

HALOUMI BURGER, KING OYSTER
BROWN, SLAW, YOGHURT DRESSING,
FRIES 24

CHEESEBURGER, SMASHED PATTY, ONION,
BURGER SAUCE, CHEESE, PICKLES, FRIES
MAKE IT A DOUBLE 6

CHICKEN SCHNITZEL BURGER, AMERICAN
CHEESE, TABOULI AOILI, FRIES 26

CHICKEN SCHNITZEL, KEFALOTYRI, CHIPS,
LEAF SALAD 26

GREEK SALAD, TOMATOES, CUCUMBERS,
FETA, ONION, OLIVES 20

200G GRAIN FED RUMP STEAK, CHIPS,
SALAD, GRAVY 32

BRISTOL SPICE BAG, CRUMBED CHICKEN
PIECES & CHIPS, CAPSICUM, CHILLI TOSSED IN
BRISTOL'S SPICE MIX & CURRY SAUCE
ADD EXTRA CURRY SAUCE 4

SPARKLING

125 • Btl

BANDINI PROSECCO 13 • 60
NV • Veneto, ITA

VEUVE CLICQUOT YELLOW LABEL 29 • 185
NV • Champagne, France

CHANDON BRUT 16 • 85
NV • Yarra Valley, VIC

ROSÉ

150 • Btl

PETIT AMOUR BY RAMEAU D'OR 13 • 60
2022 • Mediterranean IGP, FR

AIX ROSÉ 95
2022 • Provence, FR

WHISPERING ANGEL ROSÉ 105
2023 • Provence, FR

AIX ROSÉ 1.5L 170
2022 • Provence, FR

WHITE

150 • Btl

FRANKIE SAUVIGNON BLANC 9.5 • 45
2023 • South Australia

DOMAINE VINCENT TREMBLAY CHABLIS 130
2023 • Chablis, FR

CANTINA RIFF PINOT GRIGIO 14 • 65
2024 • Veneto, ITA

LARK HILL REGIONAL RIESLING 14 • 65
2023 • Canberra District, NSW

SHAW + SMITH SAUVIGNON BLANC 90
2024 • Adelaide Hills, SA

FRINGE SOCIETE CHARDONNAY 13 • 60
2023 • Cebazan, FR

MMAD CHENIN BLANC 95
2024 • Adelaide Hills, SA

RED

150 • Btl

FRANKIE SHIRAZ 9.5 • 45
2023 • South Australia

YANGARRA ESTATE GSM 85
2022 • McLaren Vale, SA

STORM BAY PINOT NOIR 80
2024 • Coal River Valley, Tasmania

SHAW + SMITH SHIRAZ 120
2022 • Adelaide Hills, SA

LIGHTHAND PINOT NOIR 15 • 70
2024 • Yarra Valley, VIC

AQUILANI SANGIOVESE 13 • 60
2022 • Tuscany, IT

COCKTAILS

MARGARITA (CLASSIC / SPICY) 22
Espolon Blanco, Triple Sec, Lime

TOMMY'S MARGARITA 22
Espolon Reposado, Agave, Lime

NEGRONI 22
Gordons, Campari, Sweet Red Vermouth

APEROL SPRITZ 18
Aperol, Prosecco & soda

BRISTOL SPRITZ 19
Rhubi rhubarb, limoncello, prosecco, soda, lemon

ESPRESSO MARTINI 22
Smirnoff, Coffee Liqueur, Coffee Concentrate

LONG ISLAND 24

Espolon Blanco, Smirnoff, Gordons, Bacardi, Triple Sec,
Lemon, Cola

Seafood Origins : A | Australian I | Imported M | Mixed

Our menu contains allergens and is prepared in a kitchen that handles dairy, gluten, nuts, fish and other allergens. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.