

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

Daily Specials

MONDAYS

\$20 Parmis
All Day



TUESDAYS

\$25 Burger & Beer
All Day

*Selected tap schooners only



WEDNESDAYS

\$25 Rump Steak
All Day



THURSDAYS

Half Price Wings
All Day



FRIDAYS

\$20 Spice Bags
All Day



FOOD

FRIES, AIOLI	9
FRITTO MISTO, BRISTOL SPICE MIX, LEMON, AIOLI (I)	22
CHICKEN WINGS WITH A CHOICE OF SAUCE BOURBON BBQ, LEMON & GREEN ONION OR BUFFALO WITH RANCH	
500G	15
1KG	25
CHEESEBURGER, KETCHUP, AMERICAN MUSTARD, WHITE ONION, PICKLES, FRIES MAKE IT A DOUBLE	30
ADD BACON	4
MAKE IT VEGO — HALOUMI SUBSTITUTE	
CHICKEN SCHNITZEL BURGER, AMERICAN CHEESE, TABOULI AOILI, FRIES	26
CHICKEN SCHNITZEL, KEFALOTYRI, CHIPS, LEAF SALAD ADD RED WINE JUS OR MUSHROOM SAUCE	26
GREEK SALAD, TOMATOES, CUCUMBERS, FETA, ONION, OLIVES	20
200G GRAIN FED RUMP STEAK, CHIPS, MIX LEAF SALAD ADD RED WINE JUS OR MUSHROOM SAUCE * SERVED MEDIUM-RARE AND ABOVE ONLY	32
BRISTOL BEER BATTERED FISH AND CHIPS, TARTARE SAUCE, LEMON (A)	26
CHICKEN PARMI, BACON, CHIPS, MIX LEAF SALAD	29
BRISTOL SPICE BAG, CRUMBED CHICKEN PIECES & CHIPS, CAPSICUM, CHILLI TOSSED IN BRISTOL'S SPICE MIX & CURRY SAUCE MAKE IT VEGO — HALOUMI SUBSTITUTE	25
ADDITIONAL SAUCES CURRY SAUCE MUSHROOM SAUCE OR RED WINE JUS	4 3

SPARKLING

BANDINI PROSECCO	125 • Btl
NV • Veneto, ITA	13 • 60
VEUVE CLICQUOT YELLOW LABEL	29 • 185
NV • Champagne, France	
CHANDON BRUT	85
NV • Yarra Valley, VIC	

ROSÉ

PETIT AMOUR BY RAMEAU D'OR 2022 • Mediterranean IGP, FR	150 • Btl
AIX ROSÉ 2022 • Provence, FR	13 • 60
WHISPERING ANGEL ROSÉ 2023 • Provence, FR	95
AIX ROSÉ 1.5L 2022 • Provence, FR	105
	170

WHITE

FRANKIE SAUVIGNON BLANC 2023 • South Australia	150 • Btl
DOMAINE VINCENT TREMBLAY CHABLIS 2023 • Chablis, FR	9.5 • 45
CANTINA RIFF PINOT GRIGIO 2024 • Veneto, ITA	130
LARK HILL REGIONAL RIESLING 2023 • Canberra District, NSW	14 • 65
SHAW + SMITH SAUVIGNON BLANC 2024 • Adelaide Hills, SA	14 • 65
FRINGE SOCIETE CHARDONNAY 2023 • Cebazan, FR	90
MMAD CHENIN BLANC 2024 • Adelaide Hills, SA	13 • 60
	95

RED

FRANKIE SHIRAZ 2023 • South Australia	150 • Btl
YANGARRA ESTATE GSM 2022 • McLaren Vale, SA	9.5 • 45
STORM BAY PINOT NOIR 2024 • Coal River Valley, Tasmania	85
SHAW + SMITH SHIRAZ 2022 • Adelaide Hills, SA	80
LIGHTHAND PINOT NOIR 2024 • Yarra Valley, VIC	120
AQUILANI SANGIOVESE 2022 • Tuscany, IT	15 • 70
	13 • 60

COCKTAILS

MARGARITA (CLASSIC / SPICY) Espolon Blanco, Triple Sec, Lime	22
TOMMY'S MARGARITA Espolon Reposado, Agave, Lime	22
NEGRONI Gordons, Campari, Sweet Red Vermouth	22
APEROL SPRITZ Aperol, Prosecco & soda	18
BRISTOL SPRITZ Rhubi rhubarb, limoncello, prosecco, soda, lemon	19
ESPRESSO MARTINI Smirnoff, Coffee Liqueur, Coffee Concentrate	22
LONG ISLAND Espolon Blanco, Smirnoff, Gordons, Bacardi, Triple Sec, Lemon, Cola	24

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.