

Christmas MENU

Kids

\$65

Adults

\$195

IMPORTANT INFORMATION

3 x Course Lunch \$195pp

Please note that drinks are not included and may be purchased separately.

Kids 3x Course Lunch \$65pp

Children aged 12 and under may order from the kids menu.

Seating times for Christmas Lunch are 12:00, 12:15, 12:30 & 12:45pm

Please note the hotel will close at 3:30 sharp on Christmas Day.

To book you will be required to pay a \$100 deposit

Your deposit is refundable up to 1st December 2024. Cancellations after this date will forfeit any payments made.

Full payment and selection of entree, main, dessert and children's meals will be due by 1st December 2024 (no exceptions)

Management reserves the right to reallocate any tables not paid in full by this date to the next booking on the wait list.

Cancellations

Cancellations made before 1st December 2024 will receive a full refund.

Cancellations made after this date will forfeit all payments made.

Changes to the Menu

No changes to the menu will be accepted.

Allergies

Our kitchen staff will endeavour to cater to all allergies wherever possible. All allergies must be noted with the menu selections by 1st December 2024.

To book for Christmas Day Lunch please call us on
0403 340 541 or email christmas@bridgehm.com.au



Christmas MENU



Kids
\$65

Adults
\$195

..... 

ENTREES (CHOICE OF)

Seafood Sampler

A selection of natural Australian king prawns, Pacific natural oysters, salmon gravlax, and pickled octopus, served with apple and avocado salsa

~

Heirloom Tomato & Goat's Cheese Salad

Vine-ripened heirloom tomatoes, crumbled goat's cheese, pomegranate, basil and cashew nut pesto

~

Lamb Shoulder

Slow cooked garlic & rosemary lamb shoulder with a sticky port wine jus and warm baguette

~

Prawn Cocktail

Shark Bay prawns in a creamy Marie Rose sauce with croutons, crisp lettuce, and mango

~

Hoisin Duck Wonton Stack

Confit duck, wonton crisps, cabbage slaw, roasted hazelnuts, and burnt orange sauce

MAINS (CHOICE OF)

Christmas Roast

Turkey breast and ham off the bone, served with seasonal roasted vegetables, stuffing, and a cranberry demi

~

Scotch Fillet

Overnight-roasted scotch fillet served medium, with kipfler potatoes, seasonal greens, and red wine jus

~

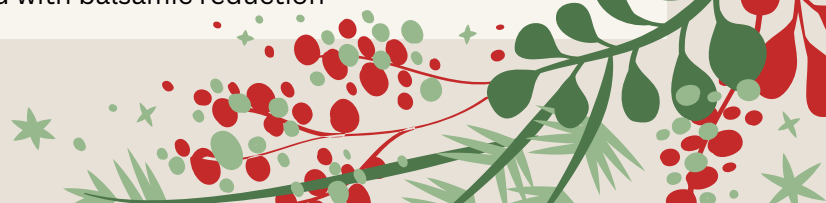
Potato Gnocchi

House made gnocchi, tossed with roasted mixed mushrooms, creamy white wine & blue cheese reduction, and fried kale

~

Atlantic Salmon

Atlantic salmon fillet, served on saffron risotto, with leeks, cherry tomatoes, baby spinach, and drizzled with balsamic reduction





Christmas MENU



Kids
\$65



Adults
\$195

..... 

DESSERTS (CHOICE OF)

Christmas Pudding

Traditional Christmas pudding served with brandy custard, strawberries & double cream

~

Chocolate Mousse

Served with a chocolate biscuit tart, ganache, double cream & berries

~

Baked Cheesecake

Served with passionfruit, double cream & a raspberry coulis

~

Lemon Meringue Tart

Served with double cream & berries

~

For the adults - Affogato

Vanilla bean ice-cream, served with Mr. Blacks cold brew coffee liqueur & honeycomb

For the Kids - Banana Split

Banana, ice cream, chocolate sauce, whipped cream and crushed nuts

KIDS MENU

ENTREES (CHOICE OF)

Mozzarella Sticks - crumbed mozzarella sticks with dipping sauce

Lamb Shoulder - served with port wine jus and warm baguette

Prawn Cocktail - served with croutons, lettuce and mango

Chicken Ribs - served in a sticky BBQ sauce

MAINS (CHOICE OF)

Christmas Roast - turkey and ham with vegetables, stuffing and cranberry demi

Scotch Fillet - served medium with potatoes, greens and red wine jus

Tomato and Cheese Ravioli - served with Napoli and parmesan

(FOR DESSERT CHOICES SEE ABOVE).

