CHRISTMAS

THE BRIDGE HOTEL

Adults 3 Course Lunch: $195pp

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

Kids 3 Course Lunch: $60pp

Children 13 years and older are required to order from the adult menu

Seating Times For Christmas Lunch Will Be 12pm, 12:15pm, 12:30pm or 12:45pm

Restaurant closes at 3.30pm sharp

A $100 Deposit Is Required To Confirm All Bookings

Your deposit is refundable up to 1st of December 2026. Cancellations after this date will forfeit any payments made

Full Payment & Selection Of Meals Are Required By Tuesday 1st December (No Exceptions)

If this is not completed by this date management reserve the right to forfeit your reservation and book in the next customers on our waiting list

Cancellations

Cancellations made before 1st December 2026 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 that they can, but please note that this may not be possible in all cases. All allergies must be informed of before the 1st of December so that we can continue with your booking

All seafood sourced from Australia

Book Now To Celebrate At Christmas The Bridge Hotel

Contact us at Christmas@bridgehm.com.au or 0458 740 428

Entrees

CHOICE OF

Oysters Four Ways (GF)
A selection of eight large pacific oysters served four ways: natural, finger lime and gin, migonette, smoked salmon with dill and cracked pepper sour cream

Slow-Roasted Lamb Shoulder
Garlic and rosemary lamb shoulder with sticky port-wine jus and parsnip puree

Beef Tenderloin Carpaccio (GFO)
Thinly sliced smoked beef with fried capers, pickled shallots, shaved parmesan, truffle aioli and crisp lavosh

Hoisin Duck Salad (GFO)
Hoisin-glazed roasted duck leg with cabbage, pear and cucumber slaw, toasted hazelnuts, crisp wontons and burnt orange dressing

Heirloom Tomato & Buffalo Mozzarella (V, GF)
Vine-ripened tomatoes, buffalo mozzarella, pomegranate, basil and cashew pesto, finished with aged balsamic

Mains

CHOICE OF

Traditional Christmas Roast (GFO)
Roasted turkey breast and leg ham, served with seasonal roasted vegetables and buttered greens, with cranberry jus and a Yorkshire pudding

Porchetta (GF)
Crispy skinned, herb filled rolled pork belly with pork jus, served with fennel and apple slaw

Tasmanian Atlantic Salmon (GF)
Roasted salmon with crushed chat potatoes, asparagus, cherry tomatoes and lemon dill beurre blanc

Cape Grim Beef Short Rib (GF)
Red wine braised beef short rib with truffled celeriac puree, broccolini, grazed shallots and bourguignon jus

Roast Pumpkin & Mushroom Croustade (V)
Roasted pumpkin, mixed mushrooms, baby spinach and feta in a rich creme sauce, served in a golden puff pastry basket with romesco and a side of rocket salad

Desserts

CHOICE OF

Traditional Christmas Pudding
Traditional plum pudding warmed and served with brandy custard, strawberry compote and double cream

Mango & Passionfruit Panna Cotta (GF)
Vanilla panna cotta with mango, passionfruit, fresh berries and toasted coconut

Dark Chocolate Mousse
Tuscan dark chocolate mousse with pistachio praline and brandy macerated cherries

Baked Cheesecake
Creamy baked cheesecake with Callebaut Belgian white chocolate shavings, raspberry coulis and double cream

Festive Affogato
Vanilla bean ice-cream, espresso, Mr Black coffee liqueur and crushed gingerbread

Kids Menu

CHOICE OF

Entree

Mac & Cheese Bites
Served with dipping sauce

Mozzarella Sticks
Golden crumbed mozzarella sticks

Sticky BBQ Chicken Ribs
Chicken ribs glazed with sticky barbecue sauce

Mains

Christmas Roast
Traditional festive roast with vegetables and gravy

Spaghetti & Angus Beef Meatballs
Served with Napoli sauce

Chicken Tenders
served with fries

Desserts

Choice of Banana Split, Christmas Pudding, Chocolate Mousse or Mango Panna Cotta