



CHRISTMAS

Westernport Hotel

Adults 3 Course Lunch: \$150pp

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

Kids 3 Course Lunch: \$50pp

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

Seating Times for Christmas Lunch will be 12pm only.

All reservations will be a 4 hour seating. Restaurant closes at 4pm sharp.

A \$100 Deposit is Required to Confirm All Bookings

Your deposit is refundable up to 1st of December 2025. Cancellations after this date will forfeit any payments made.

Full Payment & Selection of Meals are Required by Monday 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 2025 will receive a full refund.

Cancellations made after this date will forfeit all payments made.

Changes to the Menu

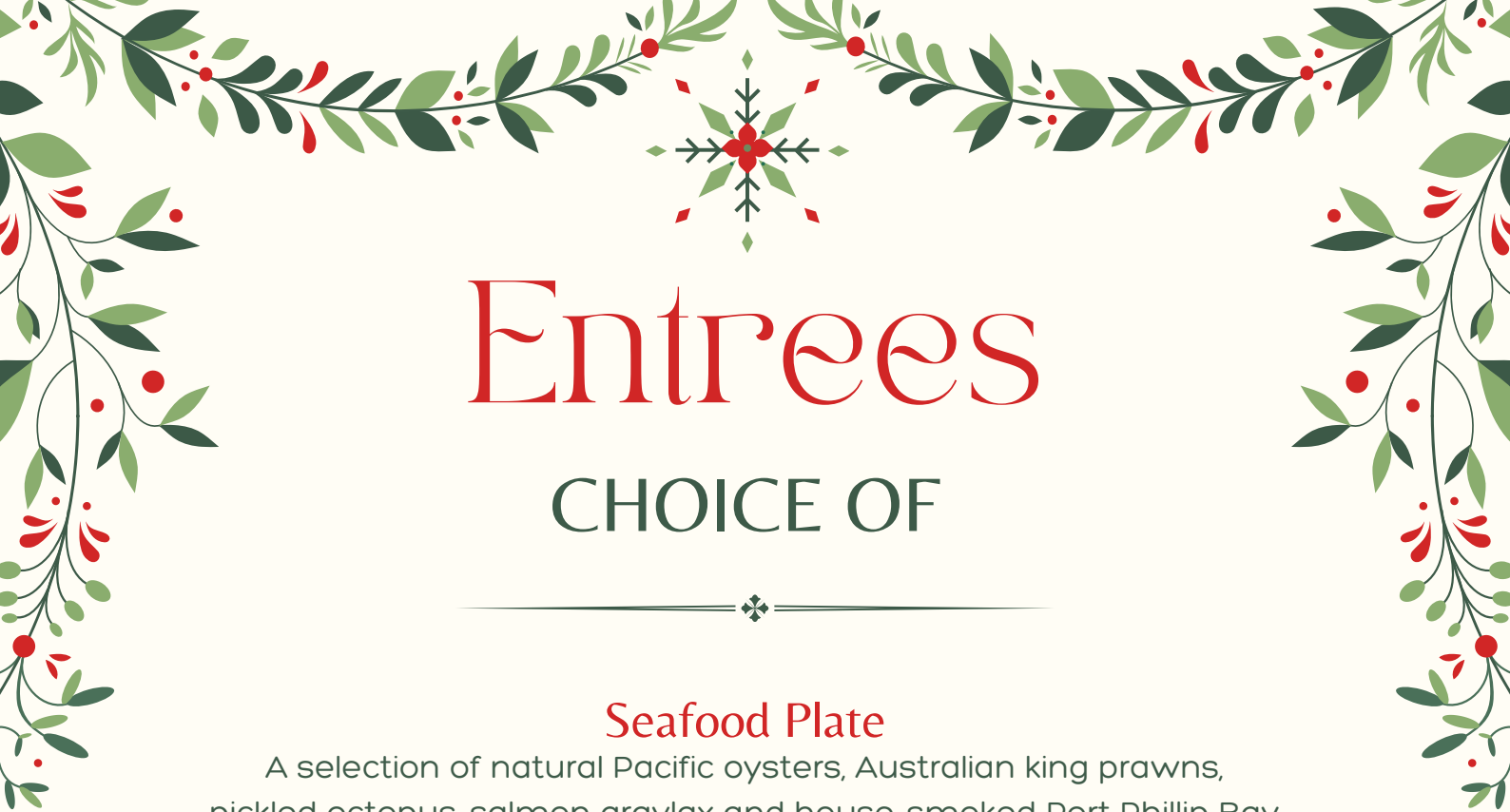
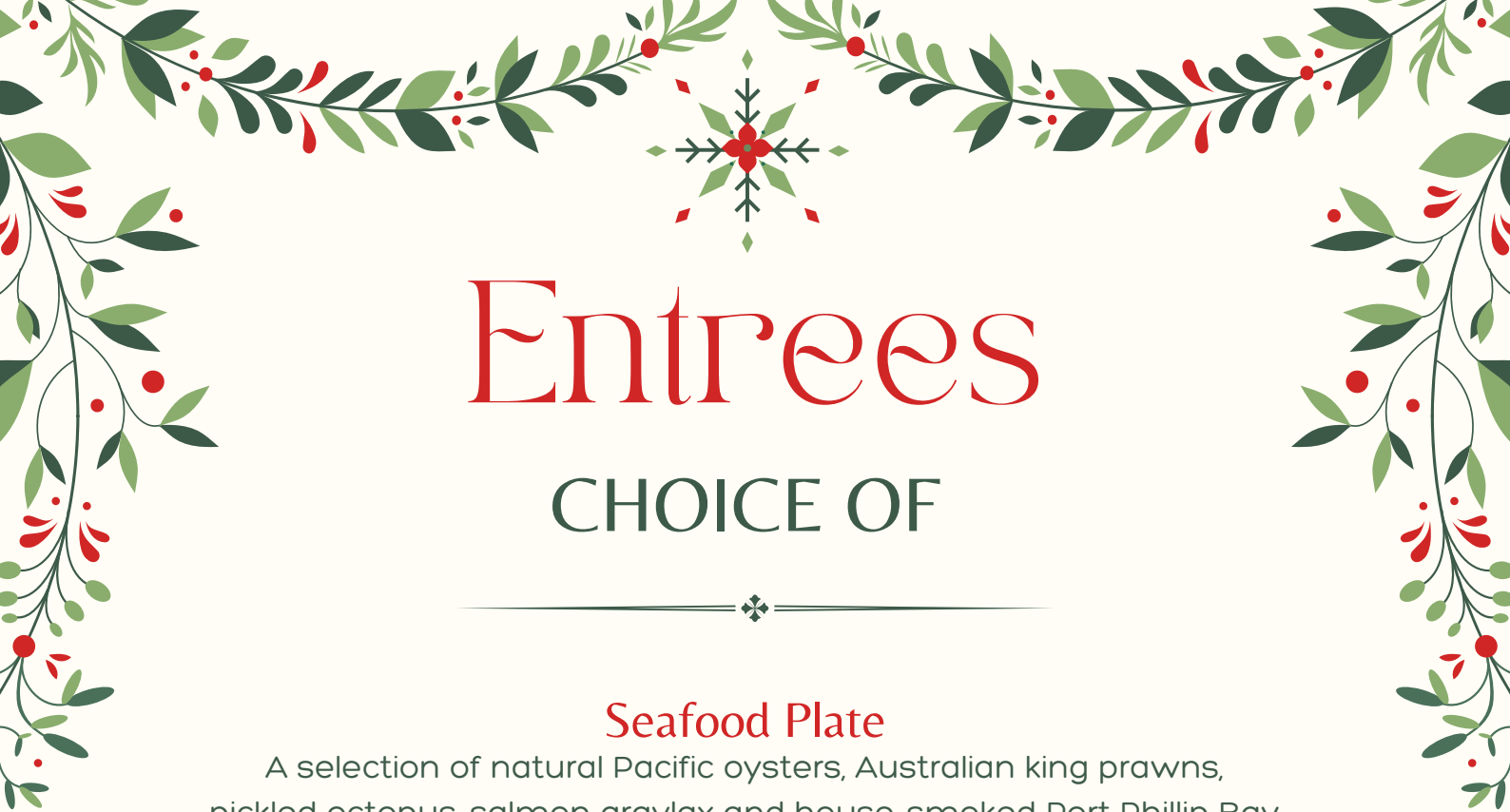
No changes to the menu will be accepted.

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.

Book now to celebrate Christmas at Westernport Hotel!





Entrees

CHOICE OF

Seafood Plate

A selection of natural Pacific oysters, Australian king prawns, pickled octopus, salmon gravlax and house-smoked Port Phillip Bay mussels, with brandy aioli and an avocado apple salsa

Caprese Salad

Marinated buffalo mozzarella, heirloom tomatoes and a cashew nut basil pesto, served on Mittagong crisps

Oyster Sampler (Dozen)

A selection of Coffin Bay oysters prepared four ways: natural oysters, smoked salmon dill and citrus sour cream oysters, finger lime and gin oysters, and apple cider oysters

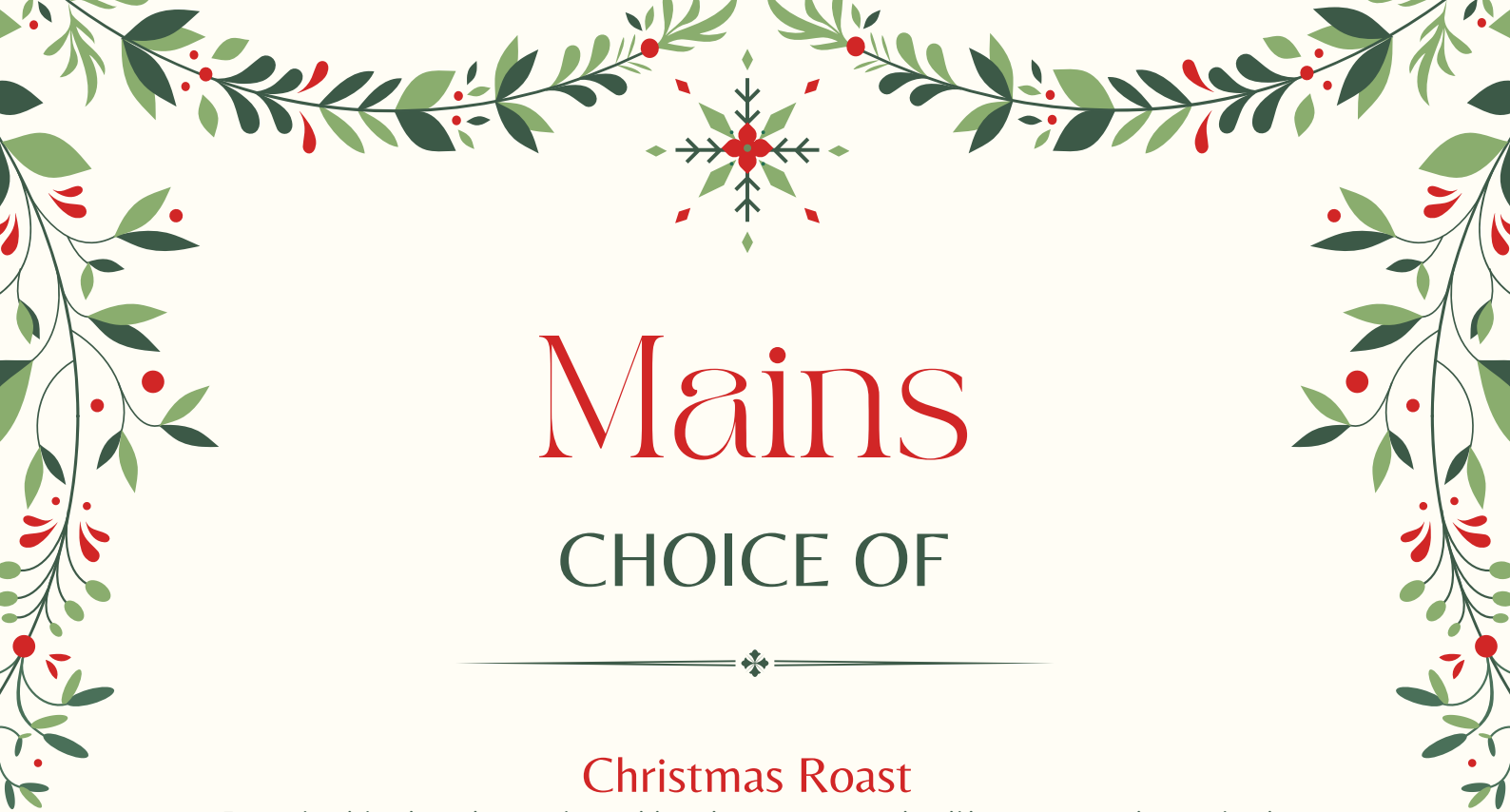
Beetroot & Feta Salad

A medley of roasted beets with honey-roasted walnuts, cashews and pine nuts, served on mixed salad leaves, topped with whipped feta and pickled red onion

Angus Eye Fillet

Seared house-smoked Angus eye fillet, served on a charred peppers and chili salsa, topped with a black pudding crumble





Mains

CHOICE OF

Christmas Roast

Roasted turkey breast and leg ham, served with seasonal roasted vegetables and greens, with a side of house-made corn bread and a cranberry demi

Mushroom & Asparagus Filo

Light crisp parcels of filo pastry with a filling of mushroom, feta, thyme and asparagus, served on a romesco sauce with edamame and fresh peas

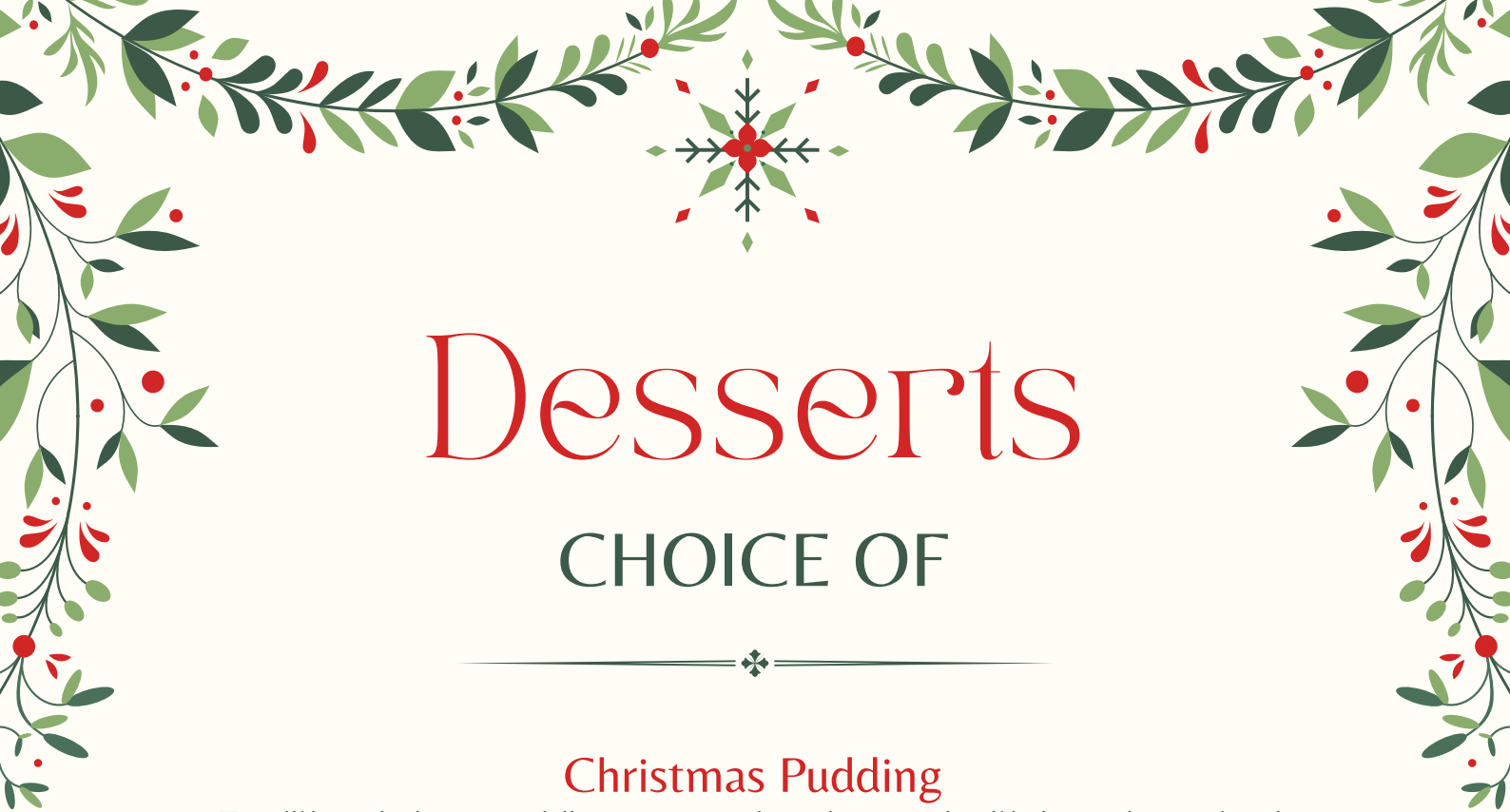
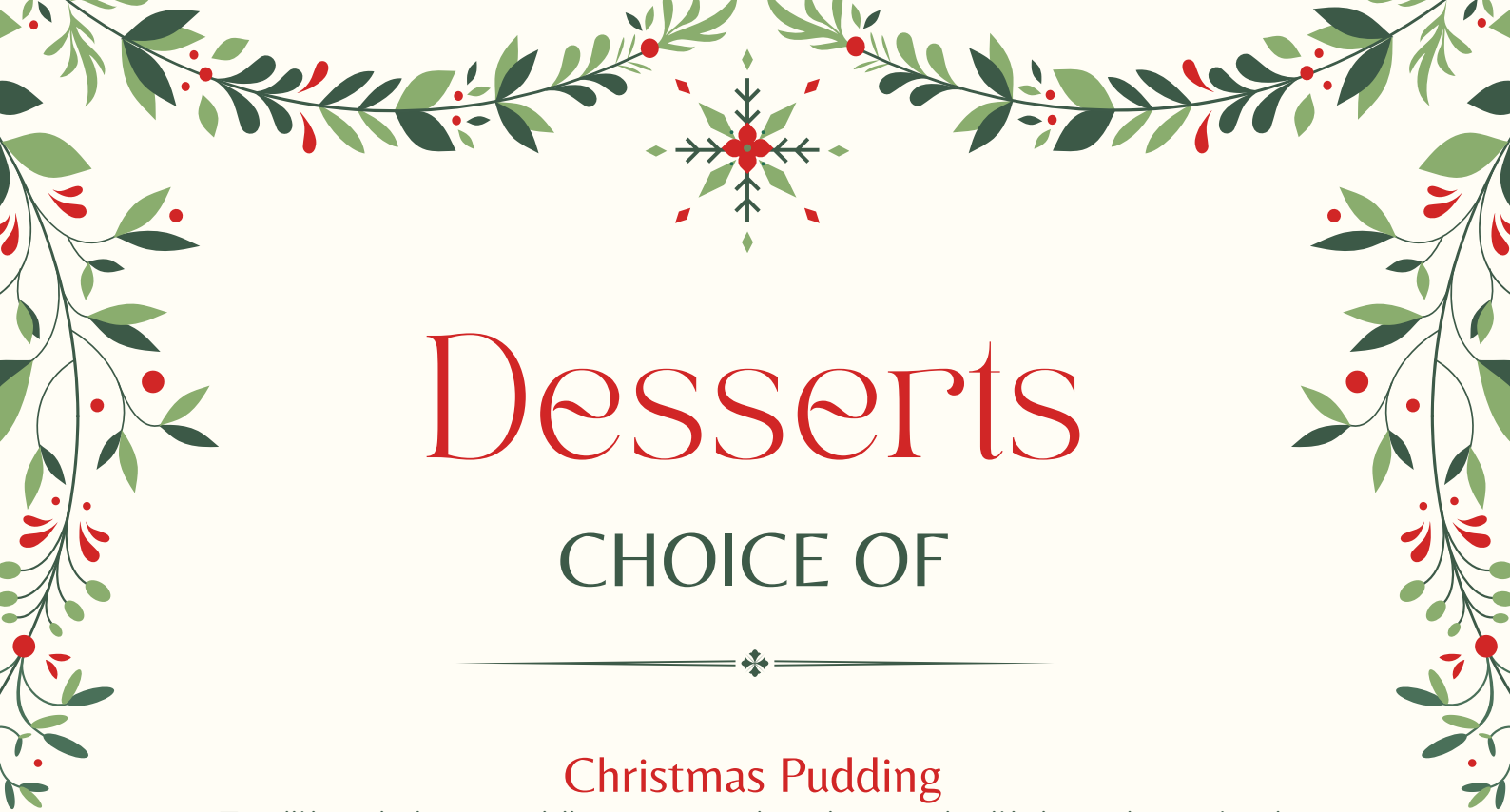
Atlantic Salmon

Grilled Tasmanian salmon fillet served on a fried caper and dill Caesar salad, topped with a soft-boiled egg, croutons and shaved Grana Padano

Lamb Shoulder

Slow-roasted pulled lamb shoulder, served atop a chat and sweet potato galette with buttery greens and a sticky port jus





Desserts

CHOICE OF

Christmas Pudding

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

Pavlova

A trio of individual pavlovas, topped with passionfruit and cream, strawberries and cream, and peppermint and smashed chocolate

Chocolate Mousse

Chocolate shortbread tart filled with Tuscan dark chocolate mousse, topped with blueberries and double cream

Baked Cheesecake

Baked individual cheesecake topped with mixed summer berries, served with raspberry coulis and double cream

Affogato

Vanilla bean ice-cream served with Mr Blacks coffee liqueur and a shot of espresso





Kids Menu

CHOICE OF

Entree

Mac & Cheese Bites

Golden-fried creamy mac and cheese bites, served with BBQ and cheese dipping sauces

Mains

Christmas Roast

Roasted turkey breast and leg ham, served with seasonal roasted vegetables and greens, with a side of house-made corn bread and a cranberry demi

Spaghetti Meatballs

Spaghetti and angus meatballs cooked in a rich tomato Napoli sauce, topped with shaved parmesan

Chicken Tenders

Crumbed chicken tenderloins served with shoestring fries and dipping sauces

Desserts

Choice of Banana Split, Christmas Pudding, Pavlova, Chocolate Mousse or Baked Cheesecake

