

BRIDGE HOTEL

COCKTAIL EVENTS

CANAPES

Vego Spring Rolls <i>w. Sweet Chilli</i>	\$3
Potato Cakes <i>w. Chilli Salt & Aioli</i>	\$3
Felafel <i>w. Garlic Yoghurt</i>	\$4
Fried Cauliflower Bites <i>w. Coriander Sauce</i>	\$4
Cucumber Sandwiches <i>w. Salmon Roe</i>	\$4
*Add Smoked Salmon in	\$1
Fish Goujon <i>w. Tartare</i>	\$4
Oysters Natural	\$4
Sausage Rolls <i>w. Barbecue Sauce</i>	\$4
Lamb Kofta <i>w. Garlic Labna</i>	\$4

PLATTERS

Fruit	\$25
Charcuterie	\$45
Cheese	\$45
Mix Grill Meat	\$45
Mix Grill Vego	\$45

ADD-ONS

Chef's Salad	\$8
Chips & Aioli	\$8
Grilled Bread	\$6



197 Watton St, Werribee VIC 3030
(03) 9742 2895

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SEATED EVENTS

2-COURSE FEASTING MENU

\$55pp.

Choose 2 Entrees & 2 Mains from the list, and we will fill the table with your selections plus ample sides for your guests to dig in to. Any dietary restrictions can be catered for individually.

ADD-ONS

Oysters \$4pp

Dessert \$10pp

Chocolate Ripple Cake
w. Honeycomb

Summer Fruits
w. Champagne Jelly

ENTREE

Smoked Wood Ham
w. Dijon & Red Currant Jelly

Pickled Mussels
w. Dill & Fennel

Beef Tartare
w. Salsa Verde & Toasts

Asparagus
w. Soft Boiled Egg & Pecorino

MAIN

Roast Chook
w. Tomato & Basil Salad

Beef Sirloin
w. Remolade & Pepper Sauce

Sumac Braised Lamb
w. Wilted Kale

Baked Fish
w. Lemon & Caper Sauce



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