

VICTORY HOTEL

Autumn Function Menu 2017

For groups of 17 adults or over we offer the Function Menu,
which is a condensed two or three course menu.

Dining room – seats 75 people
Outside covered dining area – seats 50 people
Cellar – seats 32 people

Menu options

Please select which courses you would like available for your group.
We will then print up a menu and take everyone's order on the day or night.

- a.) entrée and main - \$48-00
- b.) main and dessert - \$48-00
- c.) entrée, main and dessert - \$60-00

The Cellar

The cellar is a spectacular area which houses one of the best red wine selections in Australia.
It is not particularly suitable for kids. Please remember, there is no wheelchair access.
Drinks are available at the bar, or drink service for your entire function is available for an extra \$200.

Outside covered patio dining area

The outside covered patio area has sensational views and direct access to the raised lawn area.
Fantastic for families to watch the children run around on the lawn, or having a glass with a spectacular sunset.
In summer, ceiling fans cool things down; in winter, café blinds and heaters keep things warmer.
This undercover dining area can be booked exclusively on request, hire fee applies.

Booking confirmation

Once a tentative booking has been made, a \$15-00 per person deposit will be accepted within seven days,
to complete the confirmation of your booking.

Cancellations

If the cancellation is within seven days of the booked function, it will incur a full loss of deposit. You may postpone
your event to a new date within twelve months of your original function date. Your original deposit can be
transferred to the new date.

Payment

Please note that **we do not split bills**, and require payment together in full on the day/night.
We have ATM facilities on the premises that you are more than welcome to use if needed.

VICTORY HOTEL

Autumn set menu

Entrée

Garlic fried mushrooms w aioli

Myponga Beach salt & pepper squid w aioli, chilli & spring onion

Smoked snapper & chorizo croquettes w sweetcorn puree, roasted capsicum,
herb & Persian feta salad

Chicken, lime leaf & coriander spring rolls w chilli sambal

Local beetroot tarte tatin w slow roast tomato, caramelised onion,
Hindmarsh Valley goats curd & a pear, rocket & walnut salad

Main

Roasted pork belly w pumpkin puree, apple remoulade, baby carrots, green beans & jus

Free range chicken breast w bok choy, crispy smoked bacon, kipflers,
caramelised eggplant & a ginger, chilli and soy glaze

Roasted cauliflower, sweet potato, chickpea & kale tagine w an orange,
fennel, currant & herb salad, & saffron honey yoghurt

Clare Valley Gold, SA 300g Scotch fillet w a potato & prosciutto gratin, Swiss brown mushroom,
broccolini, roast garlic & leek butter & jus

King George Whiting from Kangaroo Island w chips, tartare sauce & salad
served Coopers' beer battered

Dessert

Vanilla crème brûlée w rhubarb compote
& shortbread biscuits

Warm chocolate brownie w honey roasted pear, soft chocolate
& white chocolate ice cream

Mango & black sesame tart w coconut ice cream

Chef's selection of local or international cheddar w house made lavosh,
local muscatels, & fresh fruit