



## Autumn Functions

**For groups of 17 adults or over we offer a 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.  
Drinks are available at the bar, or drink service for your entire function is available for an extra \$200.  
Please remember, there is no wheelchair access.

### 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

Crumbed haloumi bites w tomato & peach relish

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

Chicken, lime leaf & coriander spring rolls w chilli sambal

Chickpea, ginger & kale koftas  
w chilli & garlic braised eggplant, avocado, coriander & lime salsa

### Mains

Panko crumbed smoked pork cutlet w braised baby fennel,  
roasted cauliflower, snow peas, creamed leek, jus

Master stock braised Nomad Farms Chicken w housemade XO sauce,  
Asian greens, soba noodles, Szechuan salt, Vietnamese herb salad

Roast pumpkin, lentil, green bean & leek puff pastry pie  
w a baby cos, radish, pickled onion & herb salad, romesco sauce

Golden Jubilee 100 day grain fed, SA 300g Scotch fillet w a prosciutto,  
parsnip & potato galette, broccolini, roast Swiss brown mushroom, confit garlic, jus

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

### Dessert

Dark chocolate parfait, salted caramel,  
banana ice cream, roasted peanut crumble

Warm orange & almond pudding  
w drunken figs, fig sorbet

Roasted local pear & apricot tarte tatin  
w almond praline ice cream, fresh raspberries

Chef's selection of cheddar,  
served with house made lavosh, quince paste, muscatels, & fruit

