

Autumn Function Menu 2015

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

Menu options

Please make three choices from the entrées, mains and desserts. We will then print up a menu for your group and take their order on the day or night.

- a.) entrée and main - \$45-00
- b.) main and dessert - \$45-00
- c.) entrée, main and dessert - \$60-00

Should there be something you would like to include in these choices that is on the Victory Hotel standard menu, please let us know and we will try and accommodate your request.

Booking confirmation

Once a tentative booking has been made, a \$10-00 per person deposit will be accepted to confirm your booking.

Cancellations

We will do our best to fill a cancelled booking, but if we can't, you will forfeit your deposit if cancellation occurs less than 10 days from your original booking.

The Cellar

The cellar is a spectacular room which I believe houses one of the best lists of wine in Australia. It is not particularly suitable for kids. Please remember, there is no wheelchair access. Minimum food charge in the cellar is \$50-00 per head, which covers the cost of two courses, and three courses remains at \$60-00 per head. Drinks are to be ordered at the bar, or drink service is available for an extra \$200.

Payment

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

Entrée- choose three

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

Chicken, lime leaf & coriander spring
rolls with chilli sambal

Goat's curd tortellini, roast pumpkin
puree, toasted pepitas, curry oil

Pork shoulder terrine, seared scallop,
harissa, pickled onion

Main

Scotch fillet w smoked paprika fried
potato, salsa cruda, broccolini &
chimichurri

Along with two of the following:

Roasted pork belly w cauliflower puree,
baby leeks, local apple tarte tatin, jus

Roasted half baby chicken, roast garlic
puree, spätzle, cavolo nero,
salsa verde, jus

Confit duck leg, braised organic red
cabbage, asparagus, spiced plum chutney,
jus

Spiced eggplant puree, French lentils,
blackened roast shallots, sheep's yoghurt

K.I. King George Whiting served Coopers
beer battered with chips

Dessert - choose three

Banana pudding, salted caramel, coconut sorbet, maple toasted coconut

Soft dark chocolate, vanilla bean ice-cream, cocoa crumbs, honeycomb

Baked lemon & goat's curd tart, blueberry & honey ice-cream, blueberry compote

Hazelnut chocolate crème brulee, cinnamon churro, poached local quince

Aged cheddar served with house made lavosh, quince paste & muscatels