

# **Christmas Function Menu**

Dining room – seats 75 people  
Outside covered dining area – seats 46 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 - \$44-00
- b.) main and dessert - \$44-00
- 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.

## **Entrée- choose three**

Myponga Beach salt & pepper squid with aioli

Chicken, lime leaf & coriander spring rolls with chilli sambal

Water chestnut, oyster mushroom & tofu spring rolls with chilli sambal

Buffalo mozzarella, zucchini, & heirloom tomato salad with Kalamata olive tapenade

Chicken liver parfait with house-made brioche, caramelised onion, cornichons & celery cress

## **Main**

Scotch fillet hand cut chips, roasted roma tomato, basil pesto and jus

### **Along with two of the following:**

Roast pork belly with an apple tart tatin, grilled bug tail & a watercress salad

House smoked organic lamb rack with roasted kipflers, green beans, eggplant pickle & tahini yoghurt

Roasted free range chicken breast with a potato & baby spinach rosti, capsicum coulis & a feta & rocket salad

Butternut pumpkin, capsicum, Persian feta, charred corn, farro & quinoa salad with salsa verde

Coopers beer battered K.I. King George whiting & chips

## **Dessert – choose three**

To be announced