

# **Christmas Menu 2013**

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

Grilled Hindmarsh Valley haloumi salad  
with watermelon, avocado, rocket, herb &  
citrus

Chargrilled quail, chickpea fritter,  
grilled chorizo & Udder Delights goats  
curd

## Main

Scotch fillet with roasted duck fat potato, broccolini, wild mushroom ragu & jus

### Along with two of the following:

Pistachio crusted pork cutlet with a grilled zucchini, feta, pine nut & mint brik pastry tartlet & jus

Smoked lamb rack with braised shoulder croquette, romesco sauce & green beans

Chermoula marinated chicken breast with crispy polenta cake, cherry tomatoes & a quinoa, coriander & preserved lemon salad

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

Roasted pumpkin & taleggio lasagna with leek, spinach and a bitter leaf salad

**Dessert - choose three**

Tiramisu trifle with fried Italian pastry

Hazelnut chocolate tart with Frangelico  
and gianduja chocolate ice-cream

Vanilla crème brulee with local  
strawberry and sweet vinegar salad

Sticky date pudding with salted caramel &  
brandy date ice cream

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