

Spring Function Menu

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 - \$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. 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

Twice baked Hindmarsh Valley goat's cheese soufflé with creamed
leek & asparagus

Confit Springdale Farm rabbit tortellini with a tomato & sage ragu
& mustard cress

Main

Scotch fillet with a thyme fondant potato, broccolini, roast garlic & chive butter & jus

Along with two of the following:

Roasted pork belly with an apple & celeriac remoulade, roasted parsnip & a spiced apple puree

Roasted organic lamb rump with braised French lentils, chorizo, green beans & a feta, cherry tomato & herb salad

Free range chicken breast with a sweet corn veloute, charred corn salsa, roasted kipflers & jus

Baby spring vegetables with parmesan gnocchi & salsa verde

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

Dessert – choose three

Granny Smith apple & blueberry crumble with prune
& Armagnac icecream

Warm traditional sticky date pudding with caramel sauce
& a creamy vanilla bean icecream

Hazelnut terrine with mandarin compote

Warm rhubarb and almond friand with yoghurt gelato

Cheddar with house made lavosh, quince paste & muscatels