

# Spring 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

Pea, mint & parmesan croquettes w  
horseradish aioli

Skordalia, organic olive tapenade, local  
zucchini, smoked Willunga almonds

BBQ pork belly terrine, celeriac  
remoulade, granny smith apple sauce,  
milk bun

## Main

Scotch fillet w crispy thyme kipfler potatoes, sauce soubise, broccolini, roast Swiss brown mushroom & jus

### Along with two of the following:

Chargrilled pork cutlet, black pudding, romesco, corn salsa, beans

Confit duck leg w chargrilled witlof, French lentils, roast granny smith apple, jus

Market fish of the day

Free range chicken breast stuffed w lemon & herb ricotta w roast cauliflower, raisins, pine nuts, cauliflower puree

Vegetarian laksa w caramelised eggplant, bok choy, bean curd, soy beans, udon noodles & sambal

K.I. King George Whiting served Coopers beer battered w chips, tartare sauce & salad

**Dessert - choose three**

Choc chip cookie dough ice-cream and  
toasted marshmallow s'more, raspberry,  
chocolate pecan brownie

Sticky date pudding, salted caramel,  
peanut butter ice-cream

Baked lemon tart, lime curd, blueberries,  
white choc, juniper

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