

# **December Function Menu**

Dining room – seats 75 people  
Outside covered dining area – seats 40 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

## **Entrée- choose three**

Myponga Beach salt & pepper squid w garlic aioli

Twice baked blue swimmer crab soufflé with capsicum coulis & a strawberry, watercress & baby herb salad

Chicken, lime leaf & coriander spring rolls with house made chilli sambal

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

Buffalo mozzarella & heirloom tomato salad with sourdough crostini, basil oil & Joseph vinegar

BBQ marinated quail with a watermelon, pinenut & grilled haloumi salad & a pomegranate dressing

## **Main- choose three**

Slow roasted pork belly with grilled slipper lobster, apple remoulade, roast kipfler potatoes & a watercress salad

Organic lamb rump with a BBQ eggplant puree, summer caponata & salsa verde

Chicken breast with a prosciutto & sage wrapped half peach, green beans, crispy white polenta & jus

Malaysian spiced half duck with flat beans, sambal & Sichuan roasted pumpkin

Fried zucchini flowers with Hindmarsh Valley goat's feta, tomato soffritto, sugar snap peas & olive tapenade

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

Scotch fillet with hand cut chips, slow roasted roma tomato, basil pesto & jus

## **Dessert- choose three**

Baked blackforest cheesecake with poached cherries

Vanilla bean panna cotta with a fresh berry salad

Passionfruit curd tart with Jersey cream & a passionfruit sorbet

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

Housemade Christmas Pudding with vanilla bean anglaise & cranberry icecream

Cheddar with housemade lavosh, quince paste & muscatels