

# Winter Function 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 - \$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.

## **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

Mexican spiced school prawns with  
chipotle mayonnaise & lime

Jerusalem artichoke risotto with pecorino

Jamon wrapped Springdale farm rabbit  
terraine with a baby cos & radish salad

## Main

Scotch fillet with fried polenta cake,  
broccolini, warm chorizo, roast capsicum  
salsa & jus

### Along with two of the following:

Slow cooked pork belly with Polish  
braised cabbage, baby carrots  
& jus

Organic lamb shank with parsnip mash,  
green beans, mushy peas & jus

Free range chicken ballotine with ricotta  
& duxelle farce, French mushroom & barley  
& a roast chestnut butter

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

Parmesan gnocchi with butternut pumpkin  
puree, cherry tomatoes, olives & Persian  
feta

**Dessert - choose three**

Gingerbread pudding with poached quince &  
honey icecream

Flourless Belgian chocolate cake with  
raspberry puree & chocolate icecream

Rhubarb & frangipane tart with poached  
rhubarb & coconut sorbet

Baked Granny smith apple pie with spiced  
anglaise & roasted walnut icecream

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