

Winter Function Menu 2014

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

Pickled & roasted local beetroots w
quinoa, almonds & smoked chilli yoghurt

Braised beef cheek & caramelised onion
pie w celeriac puree & spinach

Main

Scotch fillet w a parsnip mash, roasted shallots, broccolini & jus

Along with two of the following:

Slow cooked pork belly w roasted local pear, speck & cider braised cabbage, heirloom carrots & jus

Chargrilled lamb back strap w smoked eggplant, chickpeas, chargrilled asparagus & Hindmarsh Valley goat's curd

Roasted chicken breast w a cannellini & haricot bean cassoulet, San Jose chorizo, green beans & jus

House-made pappardelle w tomato sugo, Swiss brown mushrooms, eggplant & buffalo mozzarella

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

Dessert - choose three

Cinnamon zeppole w lemon curd and honey
yogurt sorbet

Dark chocolate crème brulee w orange
compote and shortbread biscuits

White chocolate ganache, poached local
quince and berry muesli

Sticky date pudding with salted caramel &
brandy date ice cream

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