

VICTORY HOTEL

Winter Function Menu 2016

Dining room - seats 75 people
Outside covered dining area - seats 50 people
Cellar - seats 32 people

Menu options

Please select which courses you would like available for your group. We will then print up a menu and take everyone's 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

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. Drinks are to be ordered up at the bar, or drink service is available at the table 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.

VICTORY HOTEL

Entree

Leek and chipotle cheese croquettes w roasted
capsicum coulis

Myponga Beach salt & pepper squid w aioli,
chilli & spring onion

Chicken, lime leaf & coriander spring rolls
w chilli sambal

Roasted Jerusalem artichokes w wild mushroom ragout,
artichoke puree, roasted chestnuts and watercress

Main

Roasted pork belly w parsnip mash, local baby
carrots, apple chutney, green beans & jus

Roasted local celeriac, pumpkin, spinach & Hindmarsh
valley goatschèvre
lasagne w a baby cos, pine nut & toasted sourdough
salad

Clare Valley 300g Scotch Fillet w potato & leek
gratin, cauliflower puree, roasted Swiss brown
mushroom, broccolini & jus

Kangaroo Island King George Whiting, served Coopers
beer battered
w chips, tartare sauce & salad

Dessert

White chocolate rice pudding w rhubarb jam & sugared
pistachio nuts

Fried zeppole doughnuts w blood orange curd & blood
orange syrup

Dark chocolate parfait w peanut toffee & a banana
brioche

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