

Autumn Functions

For groups of 17 adults or more we offer a function menu,
which is a condensed two or three course menu

Some Covid-19 restrictions may apply to group bookings, please call to enquire

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 a menu and take everyone's order on the day or night.

- a) entrée & main \$50.00
- b) main & dessert \$50.00
- c) entrée, main & dessert \$63.00

The Cellar

The cellar is a spectacular area which houses one of the best red wine selections
in Australia.

Drinks are available at the bar, or a drink service is available for your entire function for an additional \$200
(Two weeks' notice is required).

Please remember there is no wheelchair access to the cellar.

Outside covered patio dining area

The outside covered patio area has sensational views and direct access to the
raised lawn area. Fantastic for families to watch the children run around on the lawn,
or having a glass with a spectacular sunset. In summer, ceiling fans cool things down.
In winter, café blinds and heaters keep things warmer. This undercover dining area can be booked
exclusively on request, hire fee applies.

Booking Confirmation

Once a tentative booking has been made, a deposit of \$15.00 per person
will be required within seven days to confirm your booking.

Cancellations

If the cancellation is within seven days of the booked function, it will incur a full loss of deposit. You may
postpone your event to a date within twelve months of your original function date. Your original deposit
can be transferred to the new date.

Payment

Please note that we are not able to split bills, and require payment together
in full on the day/night.

We have ATM facilities on the premises if required.

VICTORY EST. 1858 HOTEL

Autumn Set Menu

Entrée

Crumbed mac 'n cheese bites, chipotle mayo, manchego

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

Chicken, lime leaf & coriander spring rolls, chilli sambal

Vegan tofu, Chinese mushroom & savoy cabbage spring rolls

Smoked cheddar, leek & onion jam tartlet, rocket, confit cherry tomato, basil, radish

Main

Confit Nomad Farm's organic chicken, romesco, roasted baby carrots, broccolini, a roast capsicum, rocket, pickled onion, Persian feta & almond salad, jus

Chargrilled free range pork cutlet, roasted figs, cauliflower puree, crumbed organic haloumi, green beans, jus

Vegan Chinese cabbage & spring onion dumplings, yellow curry coconut broth, sweet potato noodles, Asian greens, caramelised pineapple, Vietnamese mint

Chargrilled Riverine, NSW - 300g scotch fillet, prosciutto, leek & thyme gratin, garlic soubise, roasted beetroot salsa, broccolini, jus

Kangaroo Island King George Whiting (Coopers' beer battered, crumbed, or grilled) chips, tartare sauce, salad

Dessert

Hazelnut chocolate crème brûlée, almond biscotti, rhubarb compote

Dark chocolate, croissant bread & butter pudding, white chocolate & raspberry ice cream

Vanilla cheesecake, coconut oat biscuit crumb, lime curd, Mt Compass strawberries

Chefs' selection of cheddar(30g) served with house made lavosh, quince paste, muscatels, local fruit