

Spring Functions

For groups of 17 adults or more we offer a function menu,
which is a condensed two or three course set 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 of the courses you would like available for your group.
All dietaries are welcomed.

- 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.

The Cellar seats up to 32 on one long table.
Drinks are available at the bar, alternatively 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 down to the cellar.

Outside covered patio dining area

The outside covered patio area has sensational views and direct access to the raised lawn area.

It is a fantastic area for families to watch the children run around on the lawn, or have a glass
with a spectacular view of the Fleurieu coastal 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 with your
original deposit 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.

Spring Set Menu

Entrée

BBQ sweetcorn, jalapeño & coriander croquettes,
chipotle mayo, parmesan

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,
chilli sambal

Crumbed L'Artisan haloumi, cherry tomato ragout, green olive tapenade,
apple & celeriac remoulade

Main

Harissa marinated SA lamb rump, roasted beetroot, chorizo braised farro,
persian feta, pomegranate, herb, radish salad & jus

Chargrilled pork fillet, 12-hour pork shoulder wellington, cauliflower puree,
snow peas, braised local fennel, jus

Vegan roasted cauliflower, french lentil & sweet potato pie, romesco sauce,
a rocket, pear, roast pumpkin & walnut salad

Chargrilled, Riverine, NSW - 300g scotch fillet, rosemary & garlic roasted baby potatoes,
smokey bacon jam, horseradish aioli, broccolini, jus

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

Dessert

Baked white chocolate & raspberry cheesecake,
coconut ice cream

Warm dark chocolate & almond torta caprese,
caramelised milk chocolate anglaise, blood orange sorbet

Espresso martini panna cotta, honeycomb crumbs, strawberries

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

VICTORY
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HOTEL