

# Group Spring '23 Set Menu

**\*Group set menu offered to all bookings with over 16 Adults\***

Choice of either

Entrée and main set menu \$58 p/p

Main and Dessert set menu \$58 p/p

Entrée, main and dessert \$75 p/p

## Entrée

Chargrilled asparagus, zucchini, quinoa, pomegranate,  
persian feta, preserved lemon, Victory garden herbs (GF, VGO, DFO, V)

Wood smoked salmon & dill croquettes, herb crème fraiche, parmesan

Myponga Beach salt & pepper squid, aioli, chilli, spring onion (DF, GFO)

Chicken, lime leaf & coriander spring rolls, chilli sambal (DF)

Tofu, Shitake mushroom & savoy cabbage spring rolls, chilli sambal (VG, V, DF)

## Main

Maple roasted pumpkin, green lentils, roast almonds, sunflower shoots,  
pepitas, tahini coconut yoghurt, Victory garden herbs (GF, DF, V, VG) \*Nuts

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

Parmesan gnocchi, crispy speck, roasted pumpkin, cherry tomato, smoked brussel  
sprouts, pesto verde, pepitas, jus (VO) \*Nuts

Confit pork belly, romesco, wild rice, pickled veg, bok choy, chilli caramel,  
coriander, charred pineapple (GF, DF)

Chargrilled (350g) grain fed South Australian scotch fillet,  
thyme & garlic potato gratin, peperonata, broccolini, jus (GF, DFO)

## Dessert

White chocolate pannacotta, honeycomb crumb, strawberry compote (GF)

Blueberry baked cheesecake, caramelised white chocolate, blackberry sherbet (GF)

Chocolate hazelnut brownie, burnt caramel ice cream (GF)

Cheese served with house made lavosh, local fruit, muscatels, quince paste (GFO, VG)

Maffra cheddar, Rhone-Alpes French Brique D'Affinois, Berry's Creek, Riverine Blue

*V- vegetarian, VG vegan, GF gluten free, DF dairy free, VO vegetarian option, VGO vegan option,  
DFO dairy free option, GFO gluten free option, \*dish contains nuts.  
(Please advise of Coeliac and other dietary requests)*

**Apologies, we cannot split table bills for groups over 8 at our busy bar.**

**10% wage surcharge public Holidays.**



The Victory Hotel wine cellar is a spectacular room, showcasing an extensive range of local, Australian, and international wines.

#### **Seating**

Our wine cellar seats up to 32 people on one long 12 metre table and is perfect for special occasions, being our most private dining area.

***\*Staircase accessed, not accessible to wheelchairs\*.***

#### **Drinks**

Drinks are purchased at either our restaurant bar or front bar with our bar staff.

Group drink tabs are available on request.

#### **Food**

Our friendly wait staff take food orders at the cellar table, all dietary requirements can be met.

#### **Special requests**

Decorating is welcome at our discretion.

Cakeage for celebration cakes is \$2 p/p or chef plated at \$5 p/p (prior notice is required)

#### **Group Booking Confirmation**

Once a booking has been made, a deposit of \$20 p/p will be required to complete the confirmation.

#### **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 at our busy bar and require payment together in full on the day/night.

We have ATM facilities on the premises if required.

10% wage surcharge public Holidays.