

# Group Summer Set Menu

Set menu required for all bookings with 17 adults and over.

Choice of either:

Entrée and main set menu \$60 p/p

Main and Dessert set menu \$60 p/p

Entrée, main and dessert \$78 p/p

## Entrée

Chorizo & chargrilled corn croquette, mojo aioli,  
Victory garden herbs, reggiano

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)*

Panzanella, fior di latte, grilled peach, rainbow cherry tomatoes,  
shallots, croutons, basil, *(V, GFO, DFO, VGO)*

## Main

Free range Pork cutlet, pesto verde, moghrabieh, broccolini,  
valencia orange & fennel salad, caramelised apple, jus *(GFO, DFO) \*Nuts*

Tea smoked duck breast, quinoa, charred broccolini, ruby grapefruit,  
pomegranate, victory herbs, jus *(GF, DF)*

Chargrilled *(350g)* grain fed South Australian scotch fillet,  
crushed sweet potato, crispy cavolo nero, broccolini, truffle butter, jus *(GF, DFO)*

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

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

## Dessert

Peach semifreddo, freeze dried raspberries, lemon curd *(GF)*

Dark chocolate & frangelico mousse, bitter cherries,  
persian fairy floss *(GF)*

Pandan panna cotta, rum glaze, pineapple crisp,  
toasted coconut *(GF)*

Cheese served with house lavosh, local fruit, muscatels, quince paste *(GFO, V)*  
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.