

## Autumn Set Menu

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

*Choice of either:*

Entrée and main set menu \$60 per person

Main and Dessert set menu \$60 per person

Entrée, main and dessert \$78 person

### Entrée

Sweet potato & feta croquette, mojo verde,  
pickled onion, garden herbs (V)

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)

Honey mustard pork fillet, vanilla pumpkin puree,  
sesame crisp (DF, GF)

### Main

Parmesan gnocchi, panfried with roast butternut pumpkin,  
pine nuts, sauce soubise, crispy sage (V)\*Nuts

S.A. Free range Jerk chicken breast, black rice,  
chargrilled zucchini, roast capsicum, corn salsa, lime, jus (GF, DF)

Chargrilled Moroccan spiced S.A. lamb rump, charred broccolini,  
roast beetroot, smashed chickpeas, salsa verde, jus (GF, DF) \*Nuts

Chargrilled 350g Scotch Fillet - 'S.A. Thousand Guinea short horn 150-day grain fed - MS 3+'  
blistered cherry tomatoes, patatas bravas, chimichurri rojo, broccolini, jus (GF, DF)

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

### Dessert

Tiramisu, Kahlua, sweet mascarpone, savoiardi, chocolate

Sticky date pudding, butterscotch sauce, vanilla bean ice cream (GF)

Red wine poached corella pear, puff pastry, gianduja, crème fraîche

Warm Spanish rice pudding, quince jam (GF)

Cheese served with house lavosh, local fruit, muscatels, quince paste (GFO, V)  
(Maffra cheddar) – (Rhône-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, as alternate options are available)*



### **Victory Cellar**

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

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

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

### **Outdoor enclosed patio**

Our outdoor space has spectacular views across the Fleurieu hills and coastline, with direct access to our lawn garden.

The outdoor dining seats up to 60 people in one space with ceiling fans and shade for the warm days/nights, heaters, and café blinds for the cooler days/nights.

### **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 your tables, all dietary requirements can be accommodated.

### **Special requests**

Decorating is welcome at our discretion.  
Cakeage is \$2 p/p to cut yourselves or chef plated at \$5 p/p (prior notice is required)  
A Television screen is available for presentations in our wine cellar.

### **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.