

Christmas 2009 at The Victory Hotel

Dining room – seats 75 people

Outside covered dining area – seats 40 people

Cellar – seats 32 people

Menu options

Please make your three meal choices from the menu options and decide how many courses you would like, ie:

- a.) entrée and main,
- b.) main and dessert,
- c.) entrée, main and dessert

Booking confirmation

Once a tentative booking has been made, a \$10-00 per person deposit will be accepted to confirm your booking.

Cancellations

We will do our best to fill a cancelled booking, but if we can't, you will forfeit your deposit if cancellation occurs less than 10 days from your original booking.

The Cellar

The cellar is a spectacular room which I believe houses one of the best lists of wine in Australia. We are happy to securely store handbags or jackets for you behind the bar, but have an unwavering policy of neither to be taken into the cellar. This rule applies even to my mother. (please note – no wheelchair access to the cellar) Minimum food charge in the cellar is \$45-00 per head.

Menu - 1

Entrée – choice of three

Salt and pepper “Myponga Beach” squid
Char grilled Vegetable & goats curd terrine
Chicken, lime leaf and coriander spring rolls
Smoked trout pate with brioche

Mains – choice of three

Roasted Almond Grove turkey with all the trimmings
Coopers beer battered local garfish fillets with chips and tartare sauce
Honey and mustard glazed Kaesler pork with apple coleslaw
Angus Rump steak with rustic cut potatoes, roasted Roma tomato, basil butter
Pasta with broccolini, three cheeses & Willunga almonds

Dessert – choice of three

Old fashioned glazed fruit & liquor Christmas pudding with brandy anglaise
Vanilla, cranberry & rose petal Pavlova, with white chocolate cream
Trio of fresh fruit sorbet with Tuscan Giottini biscotti
Coconut & lime panna cotta with caramelized mango & palm sugar

Two courses - \$38-00 Three courses - \$48-00

Menu - 2

Entrée – choice of three

Beef carpaccio with parmesan and wild rocket
Salt & pepper “Myponga Beach” squid
Chicken, lime leaf and coriander spring rolls
Panko crumbed prawns
Twice baked blue cheese soufflé with pear & walnut salad

Main – choice of three

Roasted Almond Grove turkey with all the trimmings
Hamlets smoked lamb rack with Israeli cous cous salad
Coopers beer battered Cape Jervis King George whiting with tartare sauce and chips
Local snapper fillet with a panzanella salad and balsamic vinegar
Angus Scotch fillet steak with rustic cut potatoes, roasted Roma tomato, basil butter
Pasta with broccolini, three cheeses & Willunga almonds

Dessert – choice of three

Old fashioned glazed fruit & liquor Christmas pudding with brandy anglaise
Dark chocolate amaretto terrine, rolled honey wafer, sweet & salty peanut brittle
Baked lemon tart with lemon confit, raspberry sauce, Alexandrina jersey cream
30g Roquefort cheese, sesame lavosh, Doobe honeycomb

Two courses - \$45-00 Three courses - \$55-00