

# THE VIC HOTEL

Footscray

## DELUXE SET MENU

**85 PER PERSON**

### FOR THE TABLE

Baguette, garlic, herb & spring onion butter (gf\*)

### ENTREE

*Please select one of the following:*

Fresh burrata mozzarella w Sicilian caponata salsa, pine nuts (v/gf)

Spiced prawn cocktail, avocado, fresh herb salad (gf)

Hot Buffalo chicken ribs, blue cheese sauce (gf)

### MAIN COURSE

*Please select one of the following:*

Slow-cooked duck leg, French style peas, leek + bacon (gf)

Prawn + mussel linguine, garlic + chilli butter, fresh parsley

250g Porterhouse (med-rare), red wine onions, shoestring fries + salad

Pan-fried potato gnocchi, tomato chilli jam, fresh ricotta, Pecorino (v/gf\*/vg\*)

### SIDES

*Chips, aioli, smoked paprika (v/vg\*)*

*Baby broccolini, almond, lemon, Pecorino (v/vg\*)*

### DESSERT

Caramel toffee pudding vanilla ice cream + crystalised walnut

v = vegetarian

vg = vegan

gf = gluten free

\* = option available

20% wage surcharge applies on all public holidays.

Please note that due to the seasonality of ingredients, dishes are subject to change without notice. As our kitchen uses the freshest ingredients, dishes are subject to change. While we will endeavour to accommodate special meal requests for customers who have food allergies/intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment + supplied ingredients. If you have a severe allergy, please inform your waiter.

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## PREMIUM SET MENU

2 COURSES - CHOICE ENTREE + CHOICE MAIN + SIDES  
**60 PER PERSON**

3 COURSES - ADD DESSERT  
**70 PER PERSON**

### ENTREE

*Please select one of the following:*

Fresh burrata mozzarella w Sicilian caponata salsa, pine nuts (gf/v)

Spiced prawn cocktail, avocado, fresh herb salad (gf)

Steak tartare, horseradish mayo, potato crisps (gf)

### MAIN COURSE

*Please select one of the following:*

Slow-cooked duck leg, French style peas, leek + bacon (gf)

Prawn + mussel linguine, garlic + chilli butter, fresh parsley

250g free-range lamb rump (med) (gf)

### SIDES

*Chips, aioli, smoked paprika (v/vg\*)*

*Butter leaf salad, radish, cucumber, cherry tomato, honey mustard (vg)*

### DESSERT

Honeycomb parfait, candied pistachio

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vg = vegan  
gf = gluten free  
\* = option available

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## CLASSIC SET MENU

2 COURSES - SHARED ENTREE + CHOICE MAIN  
**55 PER PERSON**

3 COURSES - ADD DESSERT  
**65 PER PERSON**

### ENTREE

*Served to the centre of the table for all guests to share*

Fresh burrata mozzarella w Sicilian caponata salsa, pine nuts (gf/v)  
Hot Buffalo chicken ribs, blue cheese sauce (gf)  
Spiced prawn cocktail, avocado, fresh herb salad (gf)  
Carrot & sesame hummus, pickled walnut, baguette (vg)  
Baguette, garlic, herb & Spring onion butter (gf\*)

### MAIN COURSE

*Please select one of the following:*

Fish 'n Chips - Barramundi fillet, tartare sauce, leaf salad, chips (gf\*)  
Free-range chicken schnitzel, red cabbage + fennel slaw, chips, gravy  
Pan fried potato gnocchi, tomato chilli jam, fresh ricotta, Pecorino (v/gf\*/vg\*)

### DESSERT

Honeycomb parfait, candied pistachio (gf/v)

v = vegetarian  
vg = vegan  
gf = gluten free  
\* = option available

20% wage surcharge applies on all public holidays.

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