



# Dine Around and Stay In Town 2026

**JAN 23 - FEB 8, 2026**

**\$55** PER PERSON, 3-COURSE DINNER

**TABLE  
NINETEEN**

**VICTORIA**

## STARTER [CHOOSE ONE]

### CRISPY WEST COAST FISHCAKES **GF**

salmon, cod, charred lemon remoulade

*Gray Monk Riesling (6oz) 14*

### HARVEST SALAD **GF, V**

wild rice, candied pecans, apple, goat cheese, maple cider vinaigrette

*Red Rooster Cabernet Sauvignon (6oz) 13*

### FRENCH ONION SOUP

gruyere focaccia

*Sandhill Syrah (6oz) 14*

## ENTRÉE [CHOOSE ONE]

### BRAISED SHORT RIB

garlic mashed potatoes, charred broccolini, cabernet demi, onion rings

*Steamworks Flagship Hazy IPA (16oz) 8*

### TWICE COOKED CHICKEN SUPREME **GF**

szechuan salt, coconut rice, sesame slaw

*Steamworks Hazy Pale Ale (16oz) 8*

### MISO GLAZED CAULIFLOWER **VE**

soba noodles, farm vegetables, ginger wasabi vinaigrette

*Steamworks Pilsner (16oz) 8*

## DESSERT [CHOOSE ONE]

### STICKY TOFFEE PUDDING

banana toffee sauce

*'OV Shaft' made with Sheringham Coffee Liqueur (2oz) 12*

### PUMPKIN CRÈME BRÛLÉE **GF**

spiced meringue

*'OV Shaft' made with Sheringham Coffee Liqueur (2oz) 12*

Our fish and prawns are Oceanwise or MSC certified. Our kitchen contains nuts, soy, wheat and other known allergens. Prices subject to applicable taxes.

**VE** = VEGAN **GF** = GLUTEN FRIENDLY **DF** = DAIRY FRIENDLY **V** = VEGETARIAN