

VICTORY HOTEL

Spring À la carte Menu

Starters and Entrées

Warm casalinga bread w house made butter,
olive oil, balsamic vinegar
1.00 per person

Garlic & thyme bread
5.00

Roasted beetroot and smoked mozzarella
arancini w salsa verde
10.00

Selection of dips w chargrilled
Andy Clappis' pita bread
13.00

Antipasto platter w chargrilled chorizo, local olives,
sliced meats, feta, pickled baby vegetables, dukkah,
Andy Clappis' casalinga bread
20.00

Myponga Beach salt & pepper squid
w aioli, chilli, spring onion
15.00
(M 26.50 w chips, salad)

Chargrilled Spencer Gulf King prawn w blue swimmer crab, pork & sweetcorn dumplings,
Chinese vinegar, chilli & spring onion dressing
16.00

Chicken, lime leaf & coriander spring rolls
w chilli sambal
13.50

Slow roasted pumpkin, Moroccan spiced lentils, Hindmarsh Valley fried haloumi, herbs,
preserved lemon dressing
15.00

Mains

Slow roasted pork belly w a chorizo, jalapeno & leek croquette, BBQ corn,
avocado, coriander & lime salsa, fennel slaw, jus
31.00

Thai red curry braised duck leg w steamed rice, choy sum, snow peas
& a caramelised pineapple, toasted coconut, palm sugar salsa
33.00

Spring Nomad Farm chicken pie w braised cabbage, celeriac purée,
baby carrots, green asparagus, onion jam, jus
28.00

Ricotta, parmesan & spinach gnocchi w tomato sugo, organic olives,
green peas, snow peas, crispy leek
26.00

Selected steak w warm roasted beetroot salsa, garlic, rosemary & thyme
roasted baby potatoes, broccolini, creamed leek, jus

Cape Grim, TAS 350g rump	30.00
Golden Jubilee 100 day grain fed, SA 300g Scotch fillet	33.00
Beaumont Premium Angus, VIC 220g eye fillet	35.00

Victory beef burger w chipotle cheese, Ellis' bacon,
tomato, lettuce, chilli onion jam, aioli, chips
19.00

King George Whiting from Kangaroo Island w chips, tartare sauce, salad,
served Coopers' beer battered, crumbed or grilled
34.00

Ellis' beef or chicken schnitzel w chips, salad
19.00

Plain, mushroom, Diane or pepper gravy 1.50
Parmigiana topping 2.00

Sides

Roasted parsnips, green beans, hazelnuts, feta, olive oil 7.00
Blood orange, fennel, sherry vinegar, smoked almond, basil, dill, radish salad 7.00
Bowl of chips w aioli 5.00

Dessert

Baked Dark Callebaut chocolate tart
w rhubarb & vanilla ice cream, rhubarb coulis
12.00

McLaren Vale pear, apple & quince ginger pudding
w Do Bee honey ice cream
12.00

Coconut, star anise & pandan leaf panna cotta
w mandarin sorbet, mandarin compote, palm sugar peanut praline
12.00

Chef's selection of local & international cheese available
served with house made lavosh, quince paste, muscatels, & fruit

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EST. 1858
HOTEL
