

VICTORY HOTEL

Winter 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
4.50

Jerusalem artichoke, leek & thyme croquettes
w artichoke purée, parmesan
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)

Pressed Cape Grim beef cheek w seared scallop,
green chilli & shallot caramel, Vietnamese mint, radish, coconut
16.00

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

Baked baby eggplant w roast capsicum, pine nut, raisin
& green olive caponata, Persian feta, salsa verde
15.00

Mains

Chargrilled pork fillet w 12-hour pork shoulder wellington, local quince,
snow peas, braised fennel, jus
31.00

Roasted duck breast w swiss mushroom ragout, baked celeriac,
braised farro, green beans, jus
33.00

Smoked Nomad Farm chicken w parmesan gnocchi, soubise, roasted cauliflower,
green peas, pickled walnut, herbs
28.00

Pumpkin, leek & ricotta tortellini w local baby beetroots, broccolini,
toasted hazelnut, pumpkin purée
26.00

Selected steak w parsnip mash, caramelised shallots, broccolini,
smokey bacon jam, jus

Cape Grim, TAS 350g rump 30.00

Clare Valley Gold, SA 300g Scotch fillet 33.00

Keys Black Angus, SA 220g eye fillet 35.00

Victory beef burger w chipotle cheese, Ellis' bacon,
tomato, lettuce, chilli onion jam, aioli, chips
18.00

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

Mixed steamed greens, w roasted garlic, chilli, lemon olive oil 7.00

Baked cauliflower & Gruyère cheese w herb pangrattato 7.00

Bowl of chips w aioli 5.00

Dessert

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

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

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

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

