

# VICTORY HOTEL

## Summer 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

BBQ corn, leek & smoked cheddar croquettes w chipotle mayo  
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)

South Australian yellowfin tuna sashimi w green chilli nam jim,  
pink lady apple, radish, coriander, lime  
16.00

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

Fried Willunga zucchini flower filled with Goats feta, w lemon & herb quinoa,  
slow roasted Roma tomatoes, spiced beetroot relish  
15.00

## Mains

Master stock braised pork belly w sweet potato puree, BBQ spring onion,  
chilli caramel, a wakame, coriander, toasted sesame salad, jus  
31.00

Chargrilled house smoked organic lamb fillet w a roast pumpkin, feta & herb  
pearl cous cous, dukkah, green beans, tahini yogurt, jus  
33.00

Free range chicken breast w a prosciutto & buffalo mozzarella  
wrapped roasted peach, cauliflower puree, broccolini, toasted pistachios, jus  
28.00

Thai red coconut laksa w tofu dumplings, kale, bok choy, snow pea,  
udon noodle, palm sugar peanuts, Asian herbs, bean shoots, lime  
27.00

Selected steak w a local cherry tomato ragout, hand cut chips,  
broccolini, basil pesto, 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

Mixed steamed greens w a horseradish, roast garlic, olive oil dressing 7.00  
Watermelon, basil, pine nut, Meredith goats curd, cos lettuce salad 7.00  
Bowl of chips w aioli 5.00

**Dessert**

Hazelnut chocolate brûlée w hazelnut biscotti,  
espresso ice cream  
12.00

Sticky date pudding w vanilla bean & walnut praline ice cream,  
salted caramel  
12.00

Coconut sago pudding w Pimm's jelly, Mt Compass strawberries,  
ruby grapefruit sorbet, mint, lime  
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**

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