

Valentine's Day

Two Courses: \$65 per head or Three Courses: \$80 per head

Price includes a glass of Billecart-Salmon Champagne or Rockford Sparking Shiraz

Entrée

BBQ corn, leek & smoked cheddar croquettes w chipotle mayo

Myponga Beach salt & pepper squid w aioli, chilli, spring onion

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

Chicken, lime leaf & coriander spring rolls w chilli sambal

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

Main

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

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

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

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

Golden Jubilee 100 day grain fed, SA 300g Scotch fillet w a local cherry tomato ragout, hand cut chips,
broccolini, basil pesto, jus

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

Dessert

Hazelnut chocolate brûlée w hazelnut biscotti, espresso ice cream

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

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

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

VICTORY HOTEL