

# VICTORY HOTEL

## Autumn À la carte Menu

### Starters and Entrées

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

Garlic & thyme bread  
5.00

Crumbed haloumi bites w tomato & peach relish  
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  
22.00

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

Seared scallops w Blue Swimmer Crab, leek & chive croquettes, sweetcorn purée, pickled  
fennel, radish, herb salad  
16.00

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

Chickpea, ginger & kale koftas  
w chilli & garlic braised eggplant, avocado, coriander & lime salsa  
15.00

## Mains

Panko crumbed smoked pork cutlet w braised baby fennel,  
roasted cauliflower, snow peas, creamed leek, jus  
31.00

Roast duck breast w parmesan gnocchi, cavolo nero, local baby beets,  
butternut pumpkin purée, green peas, jus  
33.00

Master stock braised Nomad Farms Chicken w housemade XO sauce,  
Asian greens, soba noodles, Szechuan salt, Vietnamese herb salad  
29.00

Roast pumpkin, lentil, green bean & leek puff pastry pie  
w a baby cos, radish, pickled onion & herb salad, romesco sauce  
27.00

Selected steak w a prosciutto, parsnip & potato galette,  
broccolini, roast Swiss brown mushroom, confit garlic, 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  
21.00

Plain, mushroom, Diane or pepper gravy 1.50  
Parmigiana topping 3.00

## Sides

Roasted local baby carrots & green beans w dukkah, olive oil 7.00

Tomato, buffalo mozzarella, sourdough, herb, caper vinaigrette salad 7.00

Bowl of chips w aioli 5.00

## Dessert

Dark chocolate parfait, salted caramel, banana ice cream,  
roasted peanut crumble

12.00

Warm orange & almond pudding  
w drunken figs, fig sorbet

12.00

Roasted local pear & apricot tarte tatin  
w almond praline ice cream, fresh raspberries

12.00

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

**VICTORY**  
EST. 1858  
**HOTEL**

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