

VICTORY HOTEL

Spring Ala Carte Menu 2015

Entrée:

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

Garlic & thyme bread
4.50

Pea, mint & parmesan croquettes w horseradish aioli
10.00

Selection of dips w chargrilled Andy Clappis
pita bread
12.50

Antipasto platter w chargrilled chorizo, local olives, sliced
meats, feta, pickled baby vegetables, dukkah
& Andy Clappis casalinga bread
19.00

Myponga Beach salt & pepper squid w aioli,
chilli & spring onion
E 15.50 / M 26.50 w chips & salad

Bug tails w harissa, endive, pear, herb & lime dressing
18.00

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

Skordalia, organic olive tapenade, local zucchini, smoked
Willunga almonds
15.00

BBQ pork belly terrine, celeriac remoulade,
granny smith apple sauce, milk bun
16.50

Main:

Chargrilled pork cutlet, black pudding, romesco, corn salsa, beans
29.50

Confit duck leg w chargrilled witlof, French lentils, roast granny
smith apple, jus
32.50

Free range chicken breast stuffed w lemon & herb ricotta w roast
cauliflower, raisins, pine nuts, cauliflower puree
27.00

Vegetarian laksa w caramelised eggplant, bok choy, bean curd, soy
beans, udon noodles & sambal
25.50

Selected steak w crispy thyme kipfler potatoes, sauce soubise,
broccolini, roast Swiss brown mushroom & jus

Coorong Angus 350g Rump 29.00

Clare Valley 300g Scotch Fillet 32.50

Grain fed Black Angus 250g Eye Fillet 34.50

Victory beef burger w chipotle cheese, Ellis' bacon, tomato, lettuce,
chilli onion jam, aioli & chips
17.00

K.I. King George Whiting w chips, tartare sauce & salad
served Coopers beer battered, crumbed or grilled
33.50

Veal schnitzel w chips & salad 17.00

Chicken schnitzel w chips & salad 18.00

Plain, Mushroom, Diane or Pepper gravy 1.50

Parmigiana topping 2.00

Sides

Local cos, speck, chargrilled bread, parmesan, anchovy mayo
6.00

Harissa roasted pumpkin w tahini Fleurieu yogurt & dukkah
6.00

Bowl of chips w aioli
4.50