

# 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, apple, radish, coriander, lime  
16.00

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

Fried Willunga zucchini flowers filled with goat's feta,  
w lemon & herb quinoa, slow roasted Roma tomatoes, spiced beetroot relish  
15.00

## Mains

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

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

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

Thai red coconut laksa w tofu dumplings, bok choy, snow peas, rice noodle, palm sugar peanuts, Asian herbs, lime  
26.00

Selected steak w warm 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  
21.00

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

## Sides

Mixed steamed greens w horseradish, roast garlic, olive oil dressing 7.00

Basil, watermelon, 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

