

VICTORY HOTEL

Winter À la carte Menu

Starters and Entrées

Warm casalinga bread w house churned butter,
olive oil, balsamic vinegar

1.00 per slice

Garlic & thyme bread

5.00

Swiss mushroom, thyme & taleggio arancini
w salsa verde, parmesan

10.00

Selection of house made 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)

Confit Ocean Trout w chargrilled Spencer Gulf King Prawn,
celeriac purée, chorizo crumb, Granny Smith apple, curry oil

16.50

Chicken, lime leaf & coriander spring rolls w chilli sambal

13.50

Steamed BBQ corn, coriander & Chinese cabbage dumplings
w pickled garlic, wakame, snow pea, aromatic soy broth

15.00

Mains

Slow roast pork belly w braised pork shoulder croquette, green beans,
Romesco sauce, baby cos, radish, pickled onion, avocado, herb salad, jus
31.00

Roast duck breast w braised duck leg & speck pie,
buttered parsnips, cavalo nero, confit garlic, jus
33.00

Tea smoked Nomad Farm's chicken w Swiss mushroom ragout,
cauliflower purée, green peas, roasted Kipflers, artichoke chips
29.00

Parmesan gnocchi w roasted Jerusalem artichoke & butternut pumpkin,
broccolini, roast garlic soubise, toasted walnuts
27.00

Selected steak w leek, smokey bacon & herb mash, broccolini, caramelised onion, 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 winter greens w Meredith goat's curd, caramelised onion, olive oil 7.00

Bowl of chips w aioli 5.00

Dessert

Warm dark chocolate brownie
w white chocolate anglaise, hazelnut chocolate ice cream
12.00

Honey & vanilla bean panna cotta w quince & rhubarb compote, toasted hazelnuts,
Riverland orange sorbet
12.00

Local pear, apple & almond crumble
w spiced rum & raisin ice cream
12.00

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

