

VICTORY HOTEL

Spring À la carte Menu

Starters and Entrées

Warm casalinga bread
w house churned Fleurieu Milk butter, olive oil, balsamic vinegar
1.00 per slice

Garlic, thyme & parsley bread
5.00

Green pea, mint, leek & parmesan croquettes w lemon aioli
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)

Hiramasa Kingfish sashimi w pickled cucumber,
white soy, radish, wakame, spring onion oil & puffed wild rice
16.50

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

Spiced local cauliflower, chargrilled zucchini & lemon & herb quinoa
w tomato sugo, crispy kale, smoked almonds
15.00

Mains

Slow roasted free range pork scotch w chilli caramel, sweet potato fondant,
bok choy & a green mango, Thai herb, nahm jim salad, peanuts
30.00

Braised organic lamb shoulder & prosciutto roulade
w roasted cauliflower, green peas, pistachio, cauliflower purée, pomegranate, jus
32.00

Nomad Farm's chicken w braised black bean & chorizo, green beans,
a bbq corn, avocado, coriander & jalapeño salsa, Persian feta, lime, jus
30.00

Roasted pumpkin, parsnip, leek & Swiss mushroom ragout lasagne
w smoked mozzarella & a baby cos, fennel, herb, radish salad
28.00

Selected steak w an eggplant, tomato & roast capsicum ragout,
roasted kipfler potatoes, broccolini, Nduja butter, 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 beetroot, chargrilled asparagus, lemon confit, olive oil 7.00

Shaved fennel, citrus, celery, baby cos, radish, dukkah salad 7.00

Bowl of chips w aioli 5.00

Desserts

Dark chocolate tart
w peanut butter ice cream, honeycomb
12.00

Warm almond & polenta cake
w ruby grapefruit marmalade, Fleurieu honey yoghurt sorbet, almond praline
12.00

Vanilla fudge, hazelnut & raisin semifreddo
w rhubarb compote, fresh raspberries
12.00

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

