

Summer à la carte

Starters & Entrées

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

Garlic, thyme & parsley bread
5.00

Cauliflower, leek & smoked cheddar croquettes
w spiced tomato relish
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)

Szechuan roasted pork belly w Spencer Gulf prawn dumplings,
pickled white radish, coriander, fried shallots,
Chinese black vinegar, chilli, spring onion dressing
16.50

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

Local zucchini flower filled w roast capsicum harissa
w a pearl barley, herb, radish salad, beetroot skordalia, pistachios, pomegranate
15.00

VICTORY
EST. 1858
HOTEL

Mains

Coconut braised Skara pork scotch w chilli & shallot caramel, caramelised pineapple, bok choy, roasted peanuts & a green mango, Thai herb, nahm jim salad
30.00

Smoked organic lamb rack w chargrilled peach salsa, dukkah roasted pumpkin, hummus, snow peas, onion jam, jus
32.00

Free range chicken breast filled w Nduja, leek & smoked mozzarella w smoked mash, Sicilian eggplant caponata, green beans, jus
30.00

Parmesan gnocchi w local cherry tomato ragout, greens, roasted broccolini, Kalamata olives, buffalo mozzarella, fried basil
28.00

Selected steak w crispy patatas bravas, chipotle lime mayo, broccolini, bbq corn salsa, 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 green vegetables w romesco sauce, Langhorne Creek almonds 7.00
Heirloom tomato, pickled onion, Persian feta, radish, iceberg lettuce & herb salad 7.00
Bowl of chips w aioli 5.00

Desserts

Dark chocolate crème brûlée
w espresso martini ice cream, shortbread biscuits
12.00

Warm sticky date pudding w salted caramel,
banana & vanilla bean ice cream
12.00

Mount Compass strawberry trifle w passionfruit curd,
Vanilla mascarpone, watermelon & mint sorbet, pistachio praline
12.00

Affogato
Vanilla Ice cream served w espresso coffee
6.00 (liqueur extra)

Chef's selection of local & international cheese
served with house made lavosh, quince paste, muscatels & fruit
One cheese 12.00
Two cheese 18.00
Three cheese 24.00
Four cheese 30.00

Vittoria coffee 4.00
Soy 0.50 - double shot 0.50 - mug 0.50 (extra)
Chai latte 4.00
Hot chocolate w marshmallows 4.50

A selection of tea 4.00
Peppermint, Earl Grey, English Breakfast, Chamomile & Green

*Children's house made mains & desserts available from the children's menu
All dietary requirements welcome*

*Apologies but to avoid confusion and the chance of mistakes,
we cannot split the bill for groups of 8 or more*

VICTORY
EST. 1858
HOTEL