

# Autumn à la carte

## Starters & Entrées

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

Garlic, thyme & parsley bread  
5.00

Pumpkin & smoked mozzarella croquettes  
w red onion jam, ricotta salata  
10.00

Selection of house made dips  
w chargrilled Andy Clappis' pita bread  
14.00

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  
16.00  
(M 27.00 w chips, salad)

Hervey Bay half shell scallops (4) w candied pork belly, pomegranate  
18.50

Chicken, lime leaf & coriander spring rolls  
w chilli sambal  
15.00

Fried tofu w edamame, Asian herbs, daikon, miso broth  
15.00

## Mains

Kassler pork cutlet w nduja braised black pearl barley, green beans,  
chipotle salsa, jus  
31.00

Tea smoked duck breast w chargrilled Chinese broccoli, crispy Asian salad,  
plum sauce, jus  
33.00

Nomad Farm chicken roulade w spätzle', soubise, Brussel sprouts,  
speck, fried sage, jus  
30.00

Pressed eggplant, roast tomato, crisp polenta, buffalo mozzarella,  
w a radicchio salad  
28.00

Choice of chargrilled steak w potato & corn tortilla, broccolini, onion jam, chimichurri, jus

Cape Grim, TAS 350g rump 31.00

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  
20.00

King George Whiting from Kangaroo Island w chips, tartare sauce, salad,  
served Coopers' beer battered, crumbed or grilled  
35.00

Ellis' beef or chicken schnitzel w chips, salad  
22.00

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

## Sides

Roasted pumpkin wedge, garlic hummus, pepitas, kale 7.00

Baby cos, pickled red onion, sour dough bread, parmesan, w buttermilk dressing 7.00

Bowl of chips w aioli 6.50

## Desserts

Vanilla panna cotta, w chocolate cookie crumb, chocolate mousse,  
hazelnut ice cream  
14.00

Warm coconut rice pudding w candied pistachios, rhubarb coulis,  
coconut sorbet  
14.00

Baked custard tart w caramelised vanilla ice cream almond praline  
14.00

### 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**