

## **Starter**

Warm casalinga bread, house churned  
Fleurieu Milk butter, olive oil, balsamic vinegar  
2

Garlic, thyme & parsley bread  
5

Selection of house made dips,  
chargrilled Andy Clappis' pita bread  
14

Antipasto platter, chargrilled chorizo, local olives,  
sliced meats, feta, pickled baby vegetables,  
dukkah, Andy Clappis' casalinga bread  
22

## **Entrée**

Pumpkin & gorgonzola arancini,  
butternut purée, parmesan Reggiano  
12

Myponga Beach salt & pepper squid,  
aioli, chilli, spring onion  
16 / 27 (main)

Hervey Bay scallops, nduja butter, salsa cruda  
16

Chicken, lime leaf & coriander  
spring rolls, chilli sambal  
15

Silken tofu, peanut satay, house sriracha,  
pickled daikon, Vietnamese mint  
15

## Main

Lamb backstrap, harissa white pearl peas,  
smoked red pepper coulis, sugar snaps, minted crème fraîche

32

Duck breast, pine nut & fennel quinoa, fennel purée,  
Pedro Ximinez soaked muscatels, blood orange, jus

32

Twice cooked Chinese bbq pork scotch,  
hand rolled egg noodle, pineapple, szechuan greens, honey glaze

30

Potato gnocchi, smoked heirloom carrots, sweet & sour  
carrot purée, broccolini, Persian feta, pickled walnuts

28

Choice of chargrilled steak, butter roasted baby carrots,  
spring onion potato dauphine, broccolini, sauce vierge, jus

Cape Grim, TAS - 350g rump

31

Riverine, NSW - 300g scotch fillet

34

Thousand Guineas Shorthorn, SA - 220g eye fillet

36

Victory beef burger, chipotle cheese, bacon,  
tomato, lettuce, chilli onion jam, aioli, chips

20

Kangaroo Island King George Whiting,  
(Coopers' beer battered, crumbed or grilled)  
chips, tartare sauce, salad,

35

Ellis' beef or chicken schnitzel, chips, salad

22

Plain, mushroom, Diane or pepper gravy 2

Parmigiana topping 3

## Side

Crisp fried cauliflower, cauliflower purée,  
house dukkah, salsa verde 7

Victory Niçoise - local Kalamata olives, green beans,  
potato, soft boiled egg, shallot vinaigrette 7

Bowl of chips, aioli 7

## Dessert

Dark chocolate & pistachio cookie, toasted marshmallow,  
raspberry coulis, pistachio ice cream

14

Ginger pudding, house made marmalade,  
yogurt gelato, crème anglaise

14

Coconut & lemongrass panna cotta, pina colada sorbet,  
pineapple & mint salsa

14

Affogato

6

(liqueur extra)

## Cheese

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

## Tea & Coffee

Vittoria coffee (regular & decaf)

4.5

Hot chocolate w marshmallows

5

La Maison tea – Peppermint, Earl Grey,  
English Breakfast, Chamomile, Green

4.5

## Children

For our little guests, house made mains & desserts  
are available from our Children's menu

## Set Menu

We have a separate menu available upon request,  
which is mandatory for groups of 17 adults or more

2 course \$50 / 3 course \$63

## Victory specials board

We offer a daily list of specials sourced from ingredients by our local producers, made in house by our team of chefs as additional dishes to our a la carte menu

*We endeavour to accommodate all dietary requirements, so please don't hesitate to ask  
Apologies but we cannot split the bill for a group of 8 or more guests*