

Victory Hotel
Summer A la Carte menu

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

Garlic button mushrooms, basil pesto, parmesan
12

Spencer Gulf King prawns, Australian mango, mango vinaigrette,
baby Cos, nigella, Thousand Island dressing
18

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

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

Zucchini flower, garlic hummus, sweet & sour eggplant,
puffed rice, Persian feta
17

Main

Chermoula chicken breast, preserved lemon, cucumber,
moghrahieh, eggplant pickle, tahini yoghurt

28

Twice cooked duck leg, spiced wild rice, bok choy, pineapple,
green mango, red curry sauce, Asian herbs

32

Roast pork belly, ham hock croquette, pea purée, pink lady apple, radicchio, buttermilk

30

Potato gnocchi, smoked tomato ragout, local kalamata tapenade, broccolini, basil, burrata

28

Choice of chargrilled steak, corn & potato fritter, chipotle salsa,
jalapeño mojo, broccolini, jus

Angus pure grass fed, SA – 300g sirloin

32

Riverine, NSW - 300g Scotch fillet

34

Oakey's Black Angus, 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

Sides

Fried cauliflower, romesco, manchego 7

Baby Cos, maple speck, panna gratta 7

Bowl of chips, aioli 7

Dessert

Gianduja hazelnut chocolate crème brûlée,
frangelico & hazelnut ice cream, biscotti

14

Lemon delicious pudding,
vanilla & limoncello ice cream, lime curd

14

Coconut rice pudding, raspberry & lime leaf sorbet,
summer berries, toffee

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

30g cheese serve

One cheese 12 | Two cheeses 18

Three cheeses 24 | Four cheeses 30

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