

# VICTORY

EST. 1858

# HOTEL

## 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

Leek, cheddar, chive croquettes, sweet corn purée,  
hazelnut gremolata  
12

Hervey Bay scallops, sweet paprika butter, crisp pork belly, romesco  
18

Myponga Beach salt & pepper squid, aioli, chilli, spring onion  
16

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

Swiss brown mushroom, onion caponata,  
smoked cauliflower, provolone cheese  
17

## **Main**

Smoked Nomad Chicken, potato gnocchi,  
butternut pumpkin, broccoli, pepitas, scamorza  
28

Roasted duck breast, cavolo nero,  
cherry tomato ragout, soft white polenta, basil verde  
32

King Henry pork cutlet, parsnip gratin,  
fennel purée, green beans, caramelised pear, jus  
30

BBQ baby eggplant, fried silken tofu, sweet potato, coconut, Asian herbs  
28

Choice of chargrilled steak, thyme & speck potatoes,  
broccolini, soubise, roast garlic butter, jus

Angus pure grass fed, SA – 300g sirloin  
32

Riverine, NSW - 300g scotch fillet  
34

Bindaree Black Angus, NSW - 220g eye fillet  
36

Myponga Beach salt & pepper squid, aioli, chilli, spring onion, chips, salad  
27

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**

Baby Broccoli, caramelised onion, hazelnuts 7  
Bowl of chips, aioli 7



### Dessert

Sticky date pudding, butterscotch ice cream, vanilla anglaise  
14

Local peach and red plum crumble, almond crust, Amaretto ice cream  
14

Chocolate crème brûlée, shortbread, rhubarb compote  
14

Affogato (liqueur extra)  
6

### Cheese

One cheese 12 | Two cheeses 18  
Three cheeses 24 | Four cheeses 30

Served with house made lavosh, quince paste, muscatels, local fruit

#### ***Quicke's, Extra Mature Cheddar***

**Region:** West country, England

**Cheese type:** Semi-hard, Milk type: cow, 30g

This extra mature, clothbound cheddar is made the old-fashioned way. Farmhouse cheddar made on the farm and in small batch. Brothy, caramelly flavour and dense, fudgy texture after maturing for a minimum of 18 months. Each wheel is hand-made

#### ***Cropwell Bishop, Shropshire Blue***

**Region:** Nottinghamshire, England

**Cheese Type:** Blue, Milk type: Cow, 30g

Annatto gives this cheese its characteristic orange hue contrast to the thin blue veins. An elegant texture with a nutty flavor that culminates with a delicate blue spice finish.

#### ***Manchego – D.O***

**Region:** La Mancha, Spain

**Cheese Type:** Semi-hard, Milk type: Sheep, 30g

A maturation of 6 to 12 months gives this cheese its firm ivory colored interior & a nutty sweet flavour which is typical of mature ewe's milk

#### ***Brique D'Affinois***

**Region:** Rhone-Alpes, France

**Cheese Type:** Soft, Milk Type: Cow, 30g

An elegant cheese with a mixed washed/white rind. Slightly pungent with a creamy, mild silky texture