

# 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

Swiss mushroom, thyme & parmesan arancini, basil pesto

12

Chargrilled Spencer Gulf king prawns, cauliflower puree,  
confit fennel, pine nut, raisin salsa, crisp prosciutto

18

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

16

Chicken, lime leaf & coriander spring rolls, chilli sambal

15

Vegan tofu, Chinese mushroom & savoy cabbage spring rolls

15

Roast pumpkin, caramelised onion, Woodside goats curd Tarte Tatin,  
snow pea, nashi pear, walnut, herb salad

17

## **Main**

Organic lamb shoulder brisée pastry pie w celeriac puree,  
roasted local beets, green peas, onion jam, jus

28

Master stock duck leg, caramelised mandarin, yuzu mayo,  
bok choy, Chinese black vinegar & chilli dressing

32

Roasted pork belly, orange & ginger glaze, almond pilaf rice, choy sum, coconut

30

Mexican spiced baked sweet potato, braised black beans, baby broccoli,  
barbequed corn, avocado, coriander, radish, lime salsa

28

Choice of chargrilled steak, creamed leek, duck fat kipflers, Ellis chorizo butter, broccolini, 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' Free-Range beef or chicken schnitzel, chips, salad

22

Plain, mushroom, diane, or pepper gravy

2

Parmigiana topping

3

## **Sides**

Baby cos, fennel, orange, pickled onion, herb salad  
Mixed green vegetables, confit garlic, rosemary & lemon dressing  
Bowl of chips, aioli 7

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## Dessert

Sticky date pudding, butterscotch sauce, vanilla bean ice cream

14

Callebaut dark chocolate & hazelnut tart w Rudderless shiraz poached Corella pear

14

Vanilla crème brûlée, almond biscotti, candied blood orange

14

Affogato (liqueur extra)

6

## International 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

### *Berrys Creek Mossvale Blue*

**Region:** South Gippsland, Victoria

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

After two months of ripening the buttery yellow texture develops light shades of green blue mould and finished with a mild and creamy salty blue flavour

### *Shepherd's Store*

**Region:** Tipperary, Ireland

**Cheese Type:** Farmhouse, Semi Hard: Sheep, 30g

Traditional European-style, firm, yet delicately creamy textured with a full but not overly strong flavour, combining a complex mix of both savoury and gentle sweet notes.

Creamier than Manchego or pecorino, distinctly Irish farmhouse

### *Woombye Ash Brie*

**Region:** Woombye, QLD

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

Created using the award winning Triple Cream Brie, it is carefully rolled in ash, resulting in a striking black and white appearance in addition to the rich and creamy centre of Triple Cream Brie