

VICTORY

EST. 1858

HOTEL

Starter

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

Marinated McLaren Vale Kalamata & green olives
5

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

Crumbed organic l'artisan haloumi bites, tomato & peach relish, lemon
12

Yellowfin tuna tartare, pork crackle, wakame, yuzu mayo, Chinese black vinegar
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

Chargrilled cauliflower, hummus, herb quinoa salad, dukkah, pomegranate dressing
16

Main

Redgum smoked organic lamb cutlets, roast capsicum & eggplant caponata, Persian feta,
duck fat kipflers, green beans, jus

32

Free range chicken breast, a cheddar, leek & chive croquette, chargrilled zucchini,
sweetcorn puree, pine nut & raisin salsa, jus

30

Roasted pork belly, nduja braised cannellini beans, chipotle mayo, avocado,
jalapeno, coriander, lime salsa

30

Parmesan gnocchi, roasted butternut, confit heirloom tomatoes, snowpeas,
buffalo mozzarella, basil pesto

28

Choice of chargrilled steak, roasted Roma tomato, caramelised onion, hand cut chips, 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, watermelon, basil, pickled onion, pine nut salad 7

Mixed green vegetables, confit garlic, rosemary & lemon dressing 7

Bowl of chips, aioli 7

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Dessert

Baked lemon tart, lemon curd, passionfruit sorbet, fresh raspberries
14

Callebaut dark chocolate torte, hazelnut chocolate ice cream,
spiced rum poached white peach
14

Fleurieu honey yoghurt & white chocolate panna cotta, Mt Compass strawberry jam,
almond biscotti
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

Pyengana Dairy traditional cloth bound cheddar

Region: Tasmania

Cheese type: Hard, Cow's milk, 30g

Pyengana is a multi-award-winning cheddar.

130 years of dairy production, traditional cloth bound methods.

Aged for 12 months, smooth and nutty.

Berry's 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 finishes 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

L'Artisan Extravagant

Region: Mortlake, Victoria

Cheese Type: Soft, Cow's milk, 30g

Made by a French third generation cheese maker, this Australian made hand-ladled triple cream uses local organic whole milk with extra cream added. Deliciously creamy.