

VICTORY EST. 1858 HOTEL

Autumn À la Carte Menu

Starter

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

Warm marinated McLaren Vale 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 mac 'n cheese bites, chipotle mayo, manchego
12

SA Hiramasa kingfish sashimi, horseradish crème fraiche, apple, pickled zucchini, radish, curry oil
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

Smoked cheddar, leek & onion jam tartlet, rocket, confit cherry tomato, basil, radish
16

Main

Confit Nomad Farm's organic chicken, romesco, roasted baby carrots, broccolini,
a roast capsicum, rocket, pickled onion, Persian feta & almond salad, jus
30

Tea smoked duck breast, chilli caramel pumpkin, bok choy, sesame mayo,
a wakame, snow pea, coriander, fried shallot, nahm jim salad, jus
32

Chargrilled free range pork cutlet, roasted figs, cauliflower puree,
crumbed organic haloumi, green beans, jus
30

Vegan Chinese cabbage & spring onion dumplings, yellow curry coconut broth, sweet potato noodles,
Asian greens, caramelised pineapple, Vietnamese mint
28

Choice of chargrilled steak, prosciutto, leek & thyme gratin, garlic soubise,
roasted beetroot salsa, broccolini, jus

Angus pure grass fed, SA – 300g sirloin
34

Riverine, NSW - 300g scotch fillet
36

1000 Guineas Shorthorn, TAS - 220g eye fillet
37

Myponga Beach salt & pepper squid, aioli, chilli, spring onion, chips, salad
28

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

Roast pumpkin, rocket, pear, walnut, feta salad
Mixed green vegetables, caramelised onion, dukkah
Bowl of chips, aioli
7

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Dessert

Hazelnut chocolate crème brûlée, almond biscotti, rhubarb compote

14

Dark chocolate, croissant bread & butter pudding, white chocolate & raspberry ice cream, anglaise

14

Vanilla cheesecake, coconut oat biscuit crumb, lime curd, Mt Compass strawberries

14

Affogato

6

(liqueur extra)

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.

Saint Agur Blue

Region: Velay, France

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

Made from cows' milk with added cream, this modern cheese was developed from an old monastery recipe as a creamy cow's milk alternative to Roquefort.

L'Amuse Rispens

Region: North-eastern Friesland, Netherlands

Cheese Type: Artisan, Semi Hard: Sheep, 30g

For three generations, the Rispens family has raised sheep in the Wadden Sea region of north eastern Friesland. Aged for 5 months, the L'Amuse has a complex grassy flavour with a fresh milky finish.

Woombye Camembert

Region: Woombye, Queensland

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

The interior of this cheese slowly breaks down to a sticky cream with a silky-smooth texture, displaying a mild, traditional brassica flavour when ripe.