

VICTORY EST. 1858 HOTEL

Winter 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

Butternut pumpkin, smoked cheddar & pinenut arancini, horseradish aioli, parmesan

12

Chargrilled Spencer Gulf King prawns, romesco, chorizo braised farro,
fennel, herb, pickled onion salad

18

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

16

Chicken, lime leaf & coriander spring rolls, chilli sambal

15

Vegan tofu, Shitake mushroom & savoy cabbage spring rolls, chilli sambal

15

Twice baked Saint Agur blue cheese & chive souffle, chargrilled zucchini,
roast garlic & raisin salsa

16

Main

Nomad Farm's chicken pie, creamed leek, roasted parsnips,
herb buttered peas, jus
30

Braised duck leg ragout, baked semolina gnocchi, cavalo nero,
roasted cherry tomatoes, smoked hazelnuts
32

Chargrilled free range pork cutlet, maple & speck braised brussels,
smoked potato mash, confit garlic, green beans, jus
30

Roast capsicum filled with a Sicilian eggplant, olive & tomato caponata,
almond & herb quinoa, mixed green vegetables, harissa dressing
28

Choice of chargrilled steak, roasted swiss mushroom, duck fat kipflers,
cauliflower puree, chorizo crumb, 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, cheese, Ellis 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
Honey roasted baby carrots, hummus, almonds
Bowl of chips, aioli
7

Dessert

Steamed gingerbread pudding, butterscotch sauce,
almond praline, vanilla mascarpone

14

Baked Callebaut dark chocolate tart, honey roasted pear,
white chocolate ice cream

14

Local apple, quince & rhubarb crumble, coconut oat biscuit,
cinnamon ice cream

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

Quicke's Farmhouse cloth bound cheddar

Region: West Country, England

Cheese type: Hard **Milk type:** Cow, 30g

A traditional, old fashioned farmhouse clothbound cheddar. Being aged for 18-24 months, resulting in a classic cheddar with an ageing earthy aroma and a lingering tang.

Berrys Creek Mossvale Blue

Region: Gippsland, Victoria

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

Mossvale blue is handcrafted using milk from specialty selected local farms. After two months of ripening, the buttery yellow interior develops a mild, creamy, salty, blue flavour

L'Amuse Brabander

Region: North-eastern Brabant, Netherlands

Cheese Type: Artisan Hard **Milk type:** Goat, 30g

This is a goats milk gouda, that is matured in warm maturing rooms which is unique to the Netherlands. This results in complex flavours of butter, caramel and toasted hay.

Brie Rouzaire Coulommiers

Region: France

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

This cheese is selected by the Rouzaire family and as it matures, the white mould develops small red and yellow pigmentation and the chalky centre softens to develop a soft, lingering, milky flavour.

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