

# Father's Day

*2 course \$65 per person OR 3 course \$80 per person  
Complementary pint of beer or Rudderless red wine for all the father's*

## Entrée

BBQ sweetcorn, jalapeño & coriander croquettes, chipotle mayo, parmesan

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

Chicken, lime leaf & coriander spring rolls, chilli sambal

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

Crumbed L'Artisan haloumi, cherry tomato ragout, green olive tapenade, apple & celeriac remoulade

## Main

Harissa marinated SA lamb rump, roasted beetroot, chorizo braised pearl barley, radish, herb, pomegranate & persian feta salad, jus

Chargrilled pork loin fillet, 12-hour pork shoulder wellington, cauliflower puree, snow peas, braised local fennel, jus

Chargrilled Riverine, NSW - 300g scotch fillet, rosemary & garlic roasted baby potatoes, horseradish aioli, smokey bacon jam, broccolini, jus

Kangaroo Island King George Whiting (Coopers' beer battered, crumbed, or grilled) chips, tartare sauce, salad

Vegan roasted cauliflower, puy lentil & sweet potato pie, rocket, pear, roast pumpkin & walnut salad

## Dessert

Baked white chocolate & raspberry cheesecake, coconut ice cream

Warm dark chocolate & almond torta caprese, caramelized milk chocolate anglaise, blood orange sorbet

Espresso martini panna cotta, honeycomb crumble, strawberries

Pyengana signature 12-month cloth matured cheddar (30g) house made lavosh, quince paste, muscatels, local fruit

**VICTORY**  
EST. 1858  
**HOTEL**