

VICTORY EST. 1858 HOTEL

Spring 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

BBQ sweetcorn, jalapeño & coriander croquettes, chipotle mayo, parmesan
12

Hiramasa Kingfish sashimi, green chilli & shallot caramel, green mango, coconut, Nahm Jim
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

Crumbed L'Artisan haloumi, cherry tomato ragout, green olive tapenade, apple & celeriac remoulade
16

Main

Smoked Nomad Farm's chicken, parmesan gnocchi, butternut pumpkin puree, green peas,
cavalo nero, basil, spiced pepitas

32

Harissa marinated SA lamb rump, roasted beetroot, chorizo braised farro, Persian feta, pomegranate,
herb, radish salad & jus

32

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

30

Vegan roasted cauliflower, French lentil & sweet potato pie, romesco sauce, a rocket, pear,
roast pumpkin & walnut salad

28

Choice of chargrilled steak, rosemary & garlic roasted baby potatoes, smokey bacon jam,
horseradish aioli, 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's 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, avocado, pine nuts, radish, pickled onion salad, ranch dressing

Mixed green vegetables, confit lemon, Woodside goat's curd

Bowl of chips, aioli

7

Dessert

Baked white chocolate & raspberry cheesecake, coconut ice cream

14

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

14

Espresso martini panna cotta, honeycomb crumbs, 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

Maffra cloth-Ashed cheddar

Region: Gippsland, Victoria

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

Ripened under an ash cloth for 18 – 24 months.

Complex after tones, sweet upfront notes with a firm yet crumbly texture.

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.

Two months of ripening produces the buttery yellow interior, a mild, creamy, salty, blue flavour.

L'Amuse Brabander

Region: North-eastern Brabant, Netherlands

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

A goat's milk gouda unique to the Netherlands that is matured in warm maturation rooms.

Complex flavours of butter, caramel, and toasted hay.

Brillat Savarin

Region: France

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

Brillat Savarin is a classic and original triple cream cheese made from whole milk with added crème fraiche.

Lusciously creamy and rich with nutty flavour

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