

# VICTORY EST. 1858 HOTEL

## Summer 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, tomato & peach relish, parmesan

12

Chargrilled King Tiger prawn, blue swimmer crab dumplings, sesame mayo,  
chinese black vinegar, wakame

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

Ricotta & lemon fried zucchini flower, capsicum, pine nut, raisin & basil caponata, cauliflower puree

16

## **Main**

Confit Nomad Farm's chicken, smokey bacon, snow peas, horseradish mayo,  
baby cos, pickled onion & parmesan salad, jus

32

Smoked SA lamb cutlets, chorizo braised chickpeas, green beans, basil pesto, Persian feta, jus

33

Roasted pork belly, chilli & shallot caramel, sweet potato & coconut puree, choy sum,  
green mango, coriander & nahm jim salad

30

Dukkha roasted pumpkin, chargrilled broccoli, cherry tomato ragout,  
avocado, herb, radish, rocket & pomegranate salad

28

Choice of chargrilled steak, paprika fried potato, BBQ sweetcorn & lime salsa, chipotle mayo, broccolini, jus

Angus pure grass fed, SA – 300g sirloin

35

Riverine, NSW - 300g scotch fillet

37

1000 Guineas Shorthorn, TAS - 220g eye fillet

38

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**

Rocket, peach, cherry tomato, walnut salad, honey mustard dressing

Steamed green vegetables, caramelised onion, roasted hazelnuts

Bowl of chips, aioli

7

## Dessert

Sticky date pudding, salted caramel, dark rum & raisin ice cream  
14

Dark chocolate parfait, peanut butter ice cream, freeze dried mandarin, raspberry coulis  
14

Summer trifle, passionfruit curd, vanilla mascarpone, Mt Compass strawberries, mango sorbet  
14

Affogato  
6  
(Liqueur extra)

### **Cheese** (subject to change)

One cheese \$12 | Two cheeses \$18  
Three cheeses \$24 | Four cheeses \$30

Served with house made lavosh, quince paste, muscatels, local fruit

### **Ford Farm Cave-aged Cheddar**

**Region:** Dorset, England

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

These cloth aged cheddars are matured in limestone caves, giving them a modern cheddar flavour that is fruity with a hint of sweetness.

### **Shropshire Blue**

**Region:** Nottinghamshire, England

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

Annatto gives this cheese its characteristic orange hue. This blue has an elegant texture & nutty flavour that finishes with a delicate blue spice.

### **Onetik Chebris**

**Region:** Basque, France

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

The combination of goat's & ewe's milk gives this cheese a sweet, creamy hazelnut flavour with a slightly oily texture.

### **Woombye Ash Brie**

**Region:** QLD, Australia

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

This handmade cheese has a lovely creamy flavour with a hint of smokiness and mushroom. They are carefully hand rolled in French ash twice during their 9 days maturation.

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