

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

Potato, leek & gruyere croquettes, smoked paprika aioli, parmesan
12

Tea smoked Hiramasa Kingfish, seared scallop, yuzu mayo, snow pea, wakame, puffed wild rice 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

Dirty Inc. Chickpea falafels, eggplant pickle, BBQ lemon, roast garlic & tahini dressing, pickled onion, herbs
16

Main

Nomad Farm's Jerk chicken, Ndjua braised black beans, an avocado,
BBQ corn & coriander salsa, greens, Persian feta, jus

32

12 Hour braised SA lamb shoulder & prosciutto roulade, spring onion dauphine potato,
honey roasted baby carrots, green peas, saltbush butter, jus

34

Chargrilled pork cutlet, celeriac puree, granny smith apple tarte Tatin,
cavalo nero, caramelised onion, jus

30

Parmesan gnocchi, roasted cauliflower, rocket, pumpkin puree, hazelnuts,
Woodside goats curd, fried curry leaf

28

Choice of chargrilled steak, smoked capsicum coulis, duck fat kipflers, smokey bacon jam, 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

Side

Baby cos, roasted pumpkin, pear, avocado salad, pomegranate dressing

7

Roasted baby carrots, steamed green vegetables, onion jam

7

Bowl of chips, aioli

7

Dessert

Local apple & stone fruit puff pastry pie, spiced rum & raisin ice cream, vanilla anglaise
14

Warm dark & white chocolate brownie, salted caramel, coconut ice cream
14

Native rosemary, honey & vanilla panna cotta, blackberry jam, almond biscotti
14

Affogato
6
(Liqueur extra)

Cheese

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

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

Ford Farm Cave-aged Cheddar

Region: Dorset, England

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

A cloth aged cheddar that is matured in limestone caves with 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

A handmade cheese with a lovely creamy flavour, a hint of smokiness and mushroom. Carefully hand rolled twice in French ash during their 9 days maturation.

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