VICTORY
EST. 1858
HOTEL

Spring Dietary Menu

Starter

Casalinga bread, house churned Fleurieu Milk butter, olive oil, balsamic vinegar
Dairy free option - vegan option - vegetarian
2

Warm marinated McLaren Vale kalamata & green olives
Coeliac friendly / gluten free - dairy free - vegan - vegetarian
5

Garlic, thyme & parsley bread
Vegetarian
6

Selection of house made dips, chargrilled Andy Clappis' pita bread
Coeliac friendly option / gluten free option – vegetarian
14

Antipasto platter, chargrilled chorizo, local olives, sliced meats, feta, pickled baby vegetables, dukkah, Andy Clappis' casalinga bread
Coeliac friendly option / gluten free option - dairy free option
24

Entrée

Porcini and pecorino croquettes, truffled aioli
Vegetarian
14

Chicken, lime leaf & coriander spring rolls, chilli sambal
Dairy free
15

Vegan tofu, Chinese mushroom & savoy cabbage spring rolls
Vegan - vegetarian - dairy free
15

Myponga Beach salt & pepper squid, aioli, chilli, spring onion
Gluten free option / not available for coeliacs - dairy free
18

Shark Bay WA, half shell scallop ceviche, lime (4)
Coeliac friendly / gluten free - dairy free
20

Main

Free range Nomad farmed chicken, Andy Clappis's handmade pappardelle,
snow peas, asparagus, broad bean, rocket, Fleurieu cream, herbs
Vegetarian option
29

Myponga Beach salt & pepper squid, aioli, chilli, spring onion, chips, salad
Gluten free option / not available for coeliacs - dairy free
29

Marinated SA lamb rump, rosemary garlic hand cut potatoes, broccolini, green beans, salsa verde
Coeliac friendly, gluten free, dairy free – (nuts in salsa verde)
32

House cured pork scotch, pickled shallots, mixed grains, kimchi salad, tarragon butter
Coeliac friendly, gluten free
32

Kangaroo Island King George Whiting
(Coopers' beer battered, crumbed, or grilled) chips, tartare sauce, salad
Coeliac friendly option / gluten free option - dairy free
35

Ellis' Free-range chargrilled chicken breast, hand cut potatoes, salad
Coeliac friendly option / gluten free option - dairy free
24

Plain, mushroom, diane, or pepper gravy
Gluten free
2
Parmigiana topping
Gluten free
4

Chargrilled 150 day-day grain fed Riverine, NSW steak,
Garlic pomme puree, dutch carrots, broccolini, caramelized onion, sweet potato crisps, jus

Coeliac friendly / gluten free - dairy free option
350g porterhouse 36 / 350g scotch fillet 38

Side

Mixed grain, baby spinach, toasted sunflower seeds, currents, feta, pomegranate dressing
Coeliac friendly / gluten free - vegetarian - dairy free option - vegan option
8

Spring vegetables, herb butter
Coeliac friendly / gluten free – vegetarian - dairy free option - vegan option
8

Bowl of chips, aioli
Vegetarian - dairy free
7

Hand Cut potatoes
Coeliac friendly option / gluten free - dairy free - vegan - vegetarian
7

Dessert

Lemon Verbena panna cotta, raspberries, shortbread
Coeliac friendly / gluten free
16

Dark chocolate mousse, popping candy, black sesame popcorn
Coeliac friendly / gluten free
16

Peanut butter chocolate fudge, coconut ice cream
Vegan - coeliac friendly / gluten free
16

Mixed berry Eton mess, Chantilly cream
Coeliac friendly / gluten free
16

Affogato
(Liqueur extra)
Coeliac friendly/ gluten free
10

Cheese

Served with house made lavosh or gluten free crackers, quince paste, muscatels, local fruit
Coeliac friendly option / gluten free option – vegetarian

One cheese - 12 | Two cheeses - 18 | Three cheeses - 24 | Four cheeses – 30

Quickes Extra Mature Cheddar
Region: England
Semi Hard, Cow, 30
Matured 18 months
A caramel flavour with a dense fudgy texture.

Berrys Creek Mossvale Blue
Region: Fish Creek, Victoria, Australia
Artisan Blue, Cow, 30g
Handcrafted using milk from specially selected local farms.
A buttery yellow interior and mild, creamy, salty blue flavour.

Queso de Cabra
Artisan Semi Hard, Goat, 30g
Semi hard goat milk cheese, salty, spicy aromas, buttery, nutty finish.

L'Artisan Extravagant Triple Creme
Region: Victoria, Australia
Artisan Soft, Cow 30g
Organic hand ladled triple crème, deliciously creamy, mushroom, and nutty flavour