

# VICTORY EST. 1858 HOTEL

## Starter

Warm casalinga bread, house churned Fleurieu Milk butter,  
olive oil, balsamic vinegar (V, DFO)

2

Warm marinated McLaren Vale olives (GF, DF, V, VG)

8

Garlic, thyme & parsley bread (V)

7

Selection of house made dips,  
chargrilled Andy Clappis' pita bread (GFO, V) \*Nuts

14

Antipasto platter, chargrilled chorizo, pickled baby vegetables,  
local olives, sliced meats, feta, dukkah,  
Andy Clappis' casalinga bread (GFO, DFO) \*Nuts

27

## Entrée

*Coffin Bay oysters – when seasonally available*

Yellowfin tuna sashimi, heirloom beets, horseradish,  
preserved lemon, chilli aioli (DF, GF)

18

Myponga Beach salt & pepper squid, aioli, chilli, spring onion (DF, GFO)

18

Chicken, lime leaf & coriander spring rolls, chilli sambal (DF)

17

Vegan tofu, Shitake mushroom & savoy cabbage  
spring rolls, chilli sambal (DF, V, VG)

17

Roasted field mushroom & parmesan arancini, truffle aioli (V)

16

Beef cheek ragu raviolo, celeriac puree, tomato concasse,  
parmesan crisp, roast hazelnuts \*Nuts

18

## Main

Kangaroo Island King George Whiting  
(Coopers' beer battered, crumbed, or grilled) chips, tartare, salad  
(GFO, DFO)  
37

Myponga Beach salt & pepper squid, aioli, chilli,  
spring onion, chips, salad (GFO, DF)  
30

Rosemary salted tofu, smoked babaganoush, zucchini,  
heirloom baby beetroot, radish, herbs (GF, DF, VG, V)  
28

Andy Clappis' handmade pappardelle pasta, wood smoked salmon,  
confit cherry tomatoes, crispy fried capers, preserved lemon,  
rocket, dill, Fleurieu cream (VO)\*  
32

Peri-peri chicken breast, potato & manchego croquette,  
romesco, green beans, buttermilk herb salad (GFO)  
34

Murray Valley pork cutlet, polenta, cavalo nero,  
fennel puree, caramelised apple, jus (GF)  
36

350g chargrilled 150-day grain fed South Australian Short Horn steak,  
potato galette, smoked shallot puree, broccolini, Ellis' bacon jam, jus (GF)  
Porterhouse 37 / Scotch fillet 39

Victory beef burger, cheese, Ellis' bacon, tomato, lettuce,  
chilli onion jam, aioli, chips  
25

Ellis' free-range chicken or beef schnitzel, chips, salad  
25

Plain, mushroom, diane, or pepper gravy (GF, DFO)  
2  
Parmigiana topping  
4

## Side

Charred cos, pancetta, white anchovies, parmesan,  
cured egg yolk, aioli, croutons (GFO)  
12

Seasonal greens, herb butter, toasted almonds (GF, DFO, VGO, V) \*Nuts  
12

Bowl of chips with aioli (DF, VGO)  
9

## Dessert

Pear, almond & rhubarb friand,  
coconut & lemon myrtle ice cream (GF)

16

Dark chocolate crème brûlée  
salted caramel ice cream (GF)

16

Vanilla sponge, raspberry gel, toasted coconut,  
whipped ganache

16

Sticky date pudding, butterscotch sauce,  
Kahlua ice cream

16

Affogato 10 (Liqueur extra) (GF)

## Cheese

One cheese 12 Two cheeses 18

Three cheeses 24 Four cheeses 30

Served with house made lavosh,  
quince paste, muscatels, local fruit (GFO, V)

Pyengana clothbound cheddar

Brique D'Affinois

Valdeon

L'Amuse Rispens

Vittoria coffee 5

*Regular and decaffeinated*

*Fleurieu milk*

Hot chocolate with marshmallows 5

Teapot 5

Peppermint, Earl grey, English Breakfast, Chamomile,  
Green Tea

Milk Lab almond, soy, oat, lactose free, 50c extra

*V-vegetarian, VG vegan, GF gluten free, DF dairy free*

*VO vegetarian option, VGO vegan option, DFO dairy free option, GFO gluten free option*

*Coeliac option available on most gluten free dishes on request*

**Additionally, we offer a chefs daily special board.**

Apologies, we cannot split table bills for groups over 8 at our busy bar,  
we are happy to provide an itemised bill to help you.