

VICTORY EST. 1858 HOTEL

Welcome

We would like to welcome you to the Victory Hotel
on Sellicks Beach Hill.

History tells us that shortly after 1858 the hotel was built as an old coach stop,
used by merchants and travellers between Adelaide and Victor Harbor.

The Victory Hotel is renowned for its spectacular views across the Fleurieu Hills and coastline. Our delicious seasonally fresh and locally sourced menu offers restaurant style dishes, along with sophisticated pub classics. A visit into our wine cellar showcases some of the hardest to come by bottles, mixed in with local and international wines. Doug Govan's own wine label "Rudderless" is produced from the fruit of the vineyards surrounding the hotel.

Please relax and enjoy our stunning views, delicious food,
wine cellar and warm Victory Hotel hospitality.

Starter

South Australian Coffin Bay Oysters

½ Doz 20 / Doz 36 (GFO, DF)

Warm casalinga bread, olive oil, balsamic vinegar

house churned Fleurieu Milk butter, (V, DFO)

2

Oleapak, local warm marinated 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, chorizo, Oleapak olives

pickled baby vegetables, sliced meats, feta,

dukkah, chargrilled Andy Clappis' casalinga bread

(GFO, DFO) *Nuts

27

Entrée

Jalapeno & smoked mozzarella croquettes,

romesco, herbs (V)

16

Half shell baked scallops, café de Paris butter, charred lime (GF)

20

Braised pork shoulder empanadas, mojo picon

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 (VG, V, DF)

17

Main

Chargrilled poussin, braised chickpea tagine,
broccolini, tahini yoghurt & almonds (GF, DFO) *Nuts

34

Five spice crispy eggplant, thai red coconut curry, asian greens
sweet potato vermicelli, pickled wombok (GF, DF, V, VG)

28

Parmesan gnocchi, crispy speck, roasted pumpkin,
cherry tomato, smoked brussel sprouts, pesto verde, pepitas (VO) *Nuts

32

Pancetta wrapped lamb fillet, soft polenta, ratatouille,
broccolini, green beans, gremolata, jus (GF)

36

Chargrilled grain fed South Australian Short Horn steak,
dauphine potato, roasted baby carrots, broccolini,
chimichurri butter, jus (GFO, DFO)

Eye fillet (220g) 45 / Scotch fillet (350g) 40 / Porterhouse (350g) 39

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

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

Additionally

Our chef's daily special board.

Side

Warm spiced cauliflower, rocket, raisins, toasted almonds,
herbs, candied balsamic (GF, DF, VG, V) *Nuts

12

Seasonal greens, salsa verde, preserved lemon, sumac (GF, DFO, VGO, V) *Nuts

12

Bowl of chips with aioli (DF, V, VGO)

9

Dessert

Dark chocolate fondant, vanilla bean ice cream,
pistachio biscotti (GF, V) *Nuts

16

Rhubarb & quince pie, roasted hazelnut ice cream,
warm crème anglaise (V) *Nuts

16

Orange & poppyseed torte, lime sorbet,
mandarin marmalade, Alexandrina crème fraiche (V, GF, DF) *Nuts

16

Affogato

10

Frangelico, Tia maria, Cointreau, Baileys

+8

Cheese

A selection of cheese, served with house made lavosh,
local fruit, muscatels, quince paste

Tasmanian Pyengana clothbound cheddar

Rhone-Alpes French Brique D’Affinois

Castilla Y Leon Spanish Valdeon

One cheese 12 Two cheeses 18 Three cheeses 24

Vittoria Organic Coffee

Flat White, Cappuccino, latte, long black, espresso, mocha, chai,

5

Hot chocolate

5

La Maison French Handcrafted Tea

Peppermint, Earl grey, English Breakfast,

Chamomile, Green Tea

Single Teapot

5

Fleurieu Milk

Milk Lab almond, soy, oat, lactose free, coconut

+1

*V- vegetarian, VG vegan, GF gluten free, DF dairy free, VO vegetarian option, VGO vegan option,
DFO dairy free option, GFO gluten free option, (advise staff on coeliac and allergy requests) *contains nuts.*

Apologies, we cannot split table bills for groups over 8 at our busy bar.

10% wage surcharge public Holidays.