

VICTORY EST. 1858 HOTEL

Father's Day Lunch

*2 course \$75 per person OR 3 course \$90 per person
Complementary pint of beer or Rudderless red wine for all the father's*

Entrée

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

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

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

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

Jalapeno & smoked mozzarella croquettes, romesco, herbs (V)

Main

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

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

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

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

Chargrilled, 350g grain fed South Australian Short Horn scotch fillet steak,
dauphine potato, roasted baby carrots, broccolini, chimichurri butter, jus (DFO, GFO)

Dessert

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

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

Tasmanian Pyengana clothbound cheddar, Rhone- Alpes French Brique D'Affinois,
Castilla Y Leon Spanish Valdeon blue, house made lavosh, quince paste,
muscatels, local fruit (GFO, V)

All dietaries can be accommodated.

*V- vegetarian, VG vegan, GF gluten free, DF dairy free, VO vegetarian option, VGO vegan option,
DFO dairy free option, GFO gluten free option, *dish contains nuts.*

(Coeliac options on requests)