

# VICTORY EST. 1858 HOTEL

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.

A visit into our wine cellar showcases an extensive  
range of 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

*Our oysters are delivered fresh daily, and as a consequence, we may occasionally run out.*

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

Chargrilled asparagus, zucchini, quinoa, pomegranate,  
Persian feta, preserved lemon, Victory garden herbs  
(GF, VGO, DFO, V)

15

Wood smoked salmon & dill croquettes,  
herb crème fraiche, parmesan

17

Chargrilled South Australian king prawns, avocado,  
chilli, pineapple chutney, charred lime (DF, GF)

23

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

18

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

17

Tofu, shitake mushroom & savoy cabbage  
spring rolls, chilli sambal (VG, V, DF)

17

## Main

Maple roasted pumpkin, tahini coconut yoghurt, green lentils, roast almonds,  
sunflower shoots, pepitas, Victory garden herbs (GF, DF, V, VG) \*Nuts  
28

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

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

Parmesan gnocchi, crispy speck, roasted pumpkin,  
cherry tomato, smoked brussel sprouts, pesto verde, pepitas, jus (VO) \*Nuts  
32

Confit pork belly, romesco, wild rice, pickled veg, bok choy,  
chilli caramel, coriander, charred pineapple (GF, DF)  
36

Marinated lamb rump, patatas bravas, Spanish roasted vegetables,  
charred broccolini, mojo verde, jus (GF, DF)  
34

Chargrilled grain fed South Australian Short Horn steak,  
thyme & garlic potato gratin, peperonata, broccolini, jus (GF, DFO)

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

## Additionally

Our chef's daily specials board for more options

## Side

Panzanella salad, rainbow cherry tomatoes, cucumber, shallots, croutons, basil, mozzarella  
(GFO, DFO, VGO, V) 12

Spring greens, smoked brussel sprouts, harissa yogurt  
(GF, DFO, VGO, V) 12

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

## Dessert

White chocolate pannacotta, honeycomb crumb, strawberry compote (GF)

16

Blueberry baked cheesecake, caramelised white chocolate, blackberry sherbet (GF)

16

Chocolate hazelnut brownie, burnt caramel ice cream (GF)

16

Sicilian cannoli, hand-crafted by Andy Clappis', citrus infused sweet ricotta, marsala ice cream

16

## Affogato

10

Add, Frangelico, Tia maria, Cointreau, Baileys

Extra

## Cheese

A selection of cheese, served with house made lavosh, local fruit, muscatels, quince paste (GFO, V)

**Maffra Farmhouse cheddar**

**Rhone-Alpes French Brique D'Affinois**

**Berry's Creek, Riverine Blue**

One cheese 12 Two cheeses 18 Three cheeses 24

## Vegan Cheese

"Vegan Cheese Studio" by Voodoo Trio

**Garlic Herb, Creamy Cheddar, Voodoo Blue**

28

## 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

Myponga 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.**