

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

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

2

Willunga Oleapak, warm marinated olives (GF, DF, V, VG)

8

Garlic, thyme & parsley bread (V)

8

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

15

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

29

Entrée

Stuffed zucchini flowers, lemon ricotta, pepitas, salsa tatemada,
pickled shallots, sunflower sprouts (V)

19

Chorizo & chargrilled corn croquette, mojo aioli,
Victory garden herbs, reggiano

17

South Australian prawn & red snapper dolmas, wakame,
coriander, mint, shallots, sesame, nahm jim dressing (DF, GF)

20

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

18

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

18

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

18

Panzanella, fior di latte, grilled peach, rainbow cherry tomatoes,
shallots, croutons, basil, (GFO, DFO, VGO, V)

17

Main

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

29

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

32

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

38

Shark Bay, blue swimmer crab linguine, confit cherry tomatoes,
chilli, fried capers, herbed Fleurieu cream, pangrattato

35

Free range pork cutlet, pesto verde, moghrabieh, broccolini,
valencia orange & fennel salad, caramelised apple, jus *(GFO, DFO) *Nuts*

36

Nomad's Farm chicken, braised black beans, chargrilled corn, avocado,
radish, radicchio, pico de gallo, lime dressing *(GF, DF)*

35

Tea smoked duck breast, quinoa, charred broccolini,
ruby grapefruit, pomegranate victory herbs, jus *(GF, DF)*

36

Chargrilled grain fed South Australian short horn steak,
crushed sweet potato, crispy cavolo nero, broccolini, truffle butter, jus *(GF, DFO)*

Eye fillet (220g) 46 / Scotch fillet (350g) 42 / Porterhouse (300g) 39

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

27

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

26

Plain, mushroom, diane, or pepper gravy *(GF, DFO)*

3

Parmigiana topping

4

Additionally

Our chef's daily specials board for more options

Side

Watermelon, mint, shallot, kalamata olive, feta, white balsamic dressing
(V, GF, DFO, VGO) 14

Bowl of chips with aioli

(V, DF, VGO) 10

Dessert

Peach semifreddo, freeze dried raspberries, lemon curd (GF)

17

Dark chocolate & frangelico mousse, bitter cherries, persian fairy floss (GF)

17

Pandan panna cotta, rum glaze, pineapple crisp, toasted coconut (GF)

17

Affogato

12

Add, Frangelico, Tia maria, Cointreau, Baileys (GFO)

Extra

Cheese

A selection of cheese, served with house 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.**