# **Victory Hotel Lawn Menu**

Monday – Friday (11:45am to 2:30pm) (5:45pm to 9:00pm)

Saturday, Sunday, and Public Holidays available from (11:45am to 5pm) (5:45pm to TBA)

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

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Garlic, thyme & parsley bread (V)

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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

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

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

10

Wedges, sour cream, sweet chilli sauce (V, DFO, VGO)

10

#### **Affogato**

12 (GFO) Add liqueur (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, Picalo Latte, Macchiato

5

(Milk Lab almond, soy, oat, lactose free, coconut +1 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, (advise staff on coeliac and allergy requests) \*contains nuts.

10% wage surcharge public Holidays.