

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

Chargrilled watermelon sashimi, sesame, wasabi mousse, edamame,
wafu dressing (*GFO, DFO, VGO, V*)

16

Sweet potato & feta croquette, mojo verde, pickled onion, garden herbs (*V*)

16

Honey mustard pork fillet, vanilla pumpkin puree, sesame crisp (*DF, GF*)

17

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

Baked Tasmanian half shell scallops, cauliflower puree, nduja,
preserved lemon (*GF*)

18

Main

Parmesan gnocchi, panfried with roast butternut pumpkin, pine nuts,
sauce soubise, crispy sage (V)*Nuts

33

S.A. Free-range Jerk chicken breast, black rice,
chargrilled zucchini, roast capsicum, corn salsa, lime, jus (GF, DF)

34

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

32

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

38

Chargrilled Moroccan spiced S.A. lamb rump, charred broccolini,
roast beetroot, smashed chickpeas, salsa verde, jus (GF, DF) *Nuts

35

King River wagyu brisket & prosciutto roulade, celeriac puree,
roasted autumn vegetables, pickled onion, gremolata, jus (GF, DFO)

36

Choice of chargrilled steak, blistered cherry tomatoes, patatas bravas,
chimichurri rojo, broccolini, jus (GF, DF)

Eye Fillet - 220g – 'S.A Thomas Farms grass fed angus pure (MS 3+)'

46

Scotch Fillet - 350g – 'S.A Thousand Guinea short horned 150-day grain fed (MS 3+)'

42

Porterhouse - 300g – 'QLD Darling Downs wagyu (MS 3+)'

39

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

27

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

26

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

3

Parmigiana topping

4

Sides

Warm spiced cauliflower, rocket, raisins, toasted almonds, victory
garden herbs, candied balsamic (V, GF, DFO, VGO) *Nuts 14

Seasonal greens, pesto verde, preserved lemon dressing (V, GF, DFO, VGO) *Nuts 14

Bowl of chips with aioli (V, DF, VGO) 10

Additionally, our chef's daily specials board for more options

Dessert

Tiramisu, Kahlua, sweet mascarpone, savoiardi, chocolate
16

Sticky date pudding, butterscotch, vanilla bean ice cream
17

Red wine poached corella pear, puff pastry, gianduja, crème fraiche
17

Warm Spanish rice pudding, quince jam (GF)
17

Affogato

12

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

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.**