

# 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**

Coffin Bay Oysters  
22 Half / 38 Doz

Warm casalinga bread, olive oil, balsamic vinegar  
house churned Fleurieu milk butter (*V, DFO*)  
2

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

Portobello mushroom & gruyere croquettes, romesco,  
parmesan, victory garden herbs (*V*)  
16

Leek & fourme d'ambert blue cheese souffle, cauliflower puree,  
maple glazed baby carrots, toasted walnuts (*V*)  
18

Spencer Gulf king prawn dumplings (4), black vinegar & soy dressing,  
coriander, chilli sesame crisp (*DF*)  
20

12hr house smoked beef cheek, charred broccolini,  
garlic chive & celeriac puree, pickled celery, radish, jus (*GF*)  
18

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

## Main

Parmesan gnocchi, roasted beetroot, broccolini, pesto verde,  
rocket & crispy cavolo nero (V)\*Nuts

33

Free range house smoked chicken & mushroom, brisée crust pie,  
paprika buttered greens, blistered cherry tomatoes, jus

35

Murray Valley S.A. pork belly, sesame pomme puree, chilli caramel,  
mint, coriander, spring onion, bok choy, jus (GF, DF)

36

Confit duck leg, braised le puy lentils, charred brussel sprouts,  
green beans, fennel, victory garden herbs, jus (GF, DF)

38

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

38

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

33

Choice of chargrilled steak, thyme & garlic potato galette, broccolini,  
herb lemon butter, parsnip crisps, jus (GF, DFO)

**Eye Fillet 220g** S.A Thomas Farms grass fed angus pure (MB3+) 46

**Scotch Fillet 350g** Tasmanian Pure Black Angus (MB3+) 42

**Porterhouse 300g** QLD Darling Downs wagyu (MB3+) 39

Roasted beetroot, romesco, broccolini, blistered cherry tomatoes, kale,  
braised le puy lentils, pickled celery, radish, victory garden herbs (VG, V, GF)

30

Victory beef burger, house made beef patty, cheese, Ellis' local 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

Caramelised brussel sprouts, pork lardons, pinenuts, lemon zest (VGO, VO, GF, DFO) \*Nuts 14

Seasonal greens, paprika butter (VG, V, GF, DFO) 14

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

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

## Dessert

Belgium white chocolate & vanilla bean crème brûlée  
blackberry compote (GF)  
17

Sticky date pudding, salted caramel, vanilla & spiced rum ice cream,  
toasted macadamia shard (GF) \*Nuts  
17

Blood orange curd & Italian meringue sweet short crust tartlet  
17

Warm spiced carrot friand, lemon sorbet,  
roasted nut praline (VG, DF, V, 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)

New Zealand, Waikato Vintage cheddar  
Auvergne France, Fourme D'Ambert AOP blue  
Woombye Queensland, Woombye Ash brie

One cheese 12 Two cheeses 18 Three cheeses 24

## Vittoria Organic Coffee

Flat white, cappuccino, latte, long black, espresso, mocha, chai,  
5-50

Hot chocolate with marshmallows  
6

## La Maison French Handcrafted Pot of Tea

Peppermint, earl grey, english breakfast,  
chamomile, green  
5-50

Myponga Fleurieu Milk

Milk Lab almond, soy, oat, lactose free, coconut  
+1

*Our team of chef's welcome dietary requests and can mostly accommodate.*

*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% surcharge on public Holidays.**