



## Starters

Garlic and Alexandrina cheddar bread 4-50

Trio of seasonal dips with char-grilled Andy Clappis pita bread 13-50

Coffin Bay Oysters – Natural or Kilpatrick 14-50 / 24-50

Selection of cured meats, pickled onions, cornichons, olives & Clappis bread 12-50

## Entrees

Hindmarsh Valley Haloumi with braised chickpeas, currants & preserved lemon 12-50

Red braised beef ribs, sticky rice, Black bean, chilli & garlic 13-00

Tempura K.I. Abalone, sesame salt, yuzu dressing & a Wakame salad 19-50

Chicken, lime leaf & coriander spring rolls with house made chilli 12-50

All drinks are served at the bar; please ask for a white wine list or check the cellar for a red.  
Meal orders will be taken at your table and don't forget the specials which changes daily.

## Mains

Twice cooked duck, orange, star anise, choy sum & a fondant sweet potato  
28-50

Coorong Angus beef, Hamlets bacon & thyme pie with herb buttered peas  
19-50

Open lasagna of pumpkin, Jerusalem artichoke, rainbow chard & truffled parmesan  
20-50

Slow braised local Rabbit, Roman gnocchi, green beans, speck & hazelnuts  
22-50

Your choice of premium South Australian Beef with a herb mash,  
Roasted mushroom, caramelized onion, pate & a McLaren Vale Shiraz glaze

Coorong Angus 350g Rump steak 26-50

Clare Valley 300gm Scotch fillet 28-50

Coorong Angus 250gm Eye fillet 33-50

Victory beef burger with cheese, bacon, tomato, lettuce, chilli onion jam and garlic aioli  
16-00

Myponga Beach Salt and Pepper squid w aioli Entrée 14-50 Main 23-50

K.I. King George Whiting Coopers beer battered, crumbed or grilled 29-00

Veal schnitzel 15-00

Chicken schnitzel 16-00

Gravy, Mushroom or Pepper sauce 1-50 Parmegiana topping 2-00

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