

VICTORIA HOTEL

EST 1865

TO START

+ \$6 for entrée or side dish as a main

- Potato Wedges • V** 10.0
sour cream, sweet chilli
- Jalapeno Poppers • V** 13.0
cream cheese, crisp nacho breadcrumbs, lime, chipotle dipping sauce
- Garlic Prawns • GF** 17.5
jasmine rice
- Vic Squid** 16.0
sea salt & pepper squid, chips, house made aioli

STAPLES

- Roast of the Day** 17.0
potatoes, homemade gravy
- Curry of the Day** 20.0
jasmine rice, pappadum
- Pie of the Day** 22.0
with chips
- Schnitzel - Topside Beef, Chicken or Pork** 18.0
with chips
- Fish & Chips** 17.0
beer battered, grilled or crumbed, chips
- Fisherman's Catch** 26.0
beer battered fish, crumbed prawns, 'Vic Squid', chips, house made tartare
- Vic Squid** 23.0
sea salt & pepper squid, chips, house made aioli

- Soup of the Day** 7.0
- Garlic & Herb Bread • V** 6.0
- Duck Spring Rolls** 14.0
spicy plum sauce
- Cauliflower Popcorn • V** 8.0
cheesy dipping sauce
- Bowl of Chips • V** 7.0
- Onion Rings • V** 8.0
smoky BBQ sauce
- Duo of Dips • V** 13.0
chargrilled pita bread

OFF THE GRILL

- Chargrilled Moroccan Chicken** 23.0
warm ancient grains & roasted pumpkin salad, minted yoghurt
- Grain Fed Black Angus 300g Scotch Fillet • GF** 39.5
sautéed potatoes, green beans
- Grain Fed Black Angus 350g Sirloin • GF** 35.0
sautéed potatoes, green beans
- Lamb Rump 270g • GF** 38.0
medium rare, sweet potato mash, broccolini, rosemary mustard glaze

BURGERS

- Vic Burger** 18.0
juicy Angus beef patty, BBQ onions, cheese, tomato, mesclun lettuce, tomato relish, brioche bun, chips
Add Egg + 1.5 • Add Bacon + 2.0 • The Lot + 2.5
- Vic Veggie Burger • V** 18.0
lentil & sweet potato patty, BBQ onions, cheese, tomato, mesclun lettuce, tomato relish, brioche bun, chips
- Vic Steak Sandwich** 17.0
chargrilled Angus beef, BBQ onions, cheese, tomato, mesclun lettuce, tomato relish, chips
Add Egg + 1.5 • Add Bacon + 2.0 • The Lot + 2.5
- Pulled Pork Burger** 20.0
charcoal bun, slaw, pickles, chips

SAUCES & TOPPINGS

- Diane, Mushroom, Pepper, Gravy, Shiraz Glaze** 3.0
- Parmigiana** Nap sauce, grilled with cheese 4.0
- Hawaiian** Nap sauce, ham, pineapple, grilled with cheese 5.0
- Surf & Turf** 4 prawns, garlic cream sauce • GF 10.0
- Mignon** bacon, mushroom sauce 6.0

CHEF'S SELECTIONS

- W.A Barramundi** 30.0
beetroot potato rosti, hollandaise
- Garlic Prawns • GF** 30.0
jasmine rice
- Fleurieu Lamb's Fry** 18.0
garlic infused mash, bacon, red wine gravy
- Pork Belly • GF** 25.0
twice cooked, maple glaze, green apple slaw
- Rigatoni with Lamb & Pork Ragu** 23.0
grana padano
- Vegetarian Curry • V** 18.0
minted yoghurt, jasmine rice
- Mexican Health Bowl • V** 19.0
charred corn, black eyed beans, roasted sweet potato, ancient grains, black rice, smashed avo, sour cream
Add Chicken + 6.0
- Beetroot Risotto • V • GF** 19.0
beetroot, fetta, baby spinach, roasted heirloom carrots
- Roasted Vegetable Frittata • V • GF** 18.0
chips, salad, pesto
- Salad & Vegetable Servery • VO** 16.0
choose from our range of fresh salads and vegetables served with potatoes

All main courses include the salad & vegetable servery

DINING HOURS

Breakfast Sat & Sun 8am - 11am
Lunch 12pm - 2:30pm
Dinner 6pm - 8:30pm

Have you seen our specials menu?
Available Monday - Friday lunch & Wednesday dinner

V Vegetarian • VO Vegetarian Option • GF Gluten Free

A Surcharge of 10% applies on Public Holidays

Management cannot guarantee meals without traces of allergy items