

SMALL PLATES

SWEET POTATO CRISPS \$12
Taleggio Dip

CHEESY CHURROS \$16
Roast Garlic Cream

CHICKPEA FALAFEL \$16
Date and Lemon Purée

SEARED EGGPLANT \$18
White Miso, Capsicum, Mache

BROCCOLI TOPS \$18
Buttered Egg Noodles, Black Garlic, Mint

LAMB FAT HASHBROWN \$20
Sweetbreads, Kohlrabi Remoulade

BIG PLATES

SEARED YELLOWFIN TUNA \$32
Lemon Cream, Fennel, Buckwheat Praline

FLATHEAD \$38
Ripe Tomatoes, Zucchini, Black Beans, Jalapeno

SZECHUAN CRUSTED TOFU \$30
Shiitake, Enoki, Baby King Brown Mushroom

SMOKED KANGAROO LOIN \$32
Freekeh, Pickled Beetroot, Sorrel, Toasted Seeds

FREE RANGE PORK CUTLET \$36
Cauliflower, Kabuli Chickpeas, Cider Vinegar, Crackling

DRY AGED SCOTCH FILLET \$40
Pepper Sauce, Crunchy Greens and Radish

ON THE SIDE

HAND-CUT TRUFFLE SALTED CHIPS \$12

FRESH DRESSED LEAVES \$9

SWEET PLATES & CHEESE

Entrada Sorbet, Plum, Blackberry, Fleurieu Cream \$16

Milk and Honey, Toasted Macadamia Ice Cream, Bee Pollen \$16

Dark Chocolate Mousse, Violets, Cherry Sorbet \$16

Hervé Mons Camembert, Fig Marmalade, IPA Honey Mustard, Lavosh \$18

VICTOR'S PLACE WINERY

WINE FLIGHT \$15

VICTOR'S PLACE WHITE

2018 'ENTRADA BLANCO' VERDELHO
Adelaide Hills

glass \$8 bottle \$26

2017 SEMILLON SAUVIGNON BLANC
Adelaide Hills

glass \$8.50 bottle \$28

2018 CHARDONNAY
Adelaide Hills

glass \$10.50 bottle \$36

VICTOR'S PLACE ROSÉ

2018 ROSÉ OF GRENACHE
McLaren Vale

glass \$8.50 bottle \$28

VICTOR'S PLACE RED

2018 'ENTRADA TINTO' MONASTRELL GARNACHA
McLaren Vale

Release early 2019

2016 GRENACHE SHIRAZ MOURVEDRE
McLaren Vale / Adelaide Hills

glass \$10.50 bottle \$36

2016 SHIRAZ
Adelaide Hills / McLaren Vale

glass \$13 bottle \$45

2015 NEBBIOLO
Adelaide Hills

bottle \$85

VICTOR'S PLACE BREWERY

BEER FLIGHT \$15

SUMMER SESSION ALE

IBU - 28
ABV - 3.5%
schooner \$7.00 - pint \$10
Tap Sealed 500ml takeaway can \$12

SUMMER SESSION ALE

IBU - 28
ABV - 3.5%
schooner \$7.00 - pint \$10
Tap Sealed 500ml takeaway can \$12

SAISON

IBU - 25
ABV - 5.25%
schooner \$8.50 - pint \$12
Tap Sealed 500ml takeaway can \$14

PALE ALE

IBU - 30
ABV - 4.6%
schooner \$8 - pint \$11
Tap Sealed 500ml takeaway can \$13

INDIA PALE ALE

IBU - 53
ABV - 6.4%
schooner \$9 - pint \$13
Tap Sealed 500ml takeaway can \$14.50

EXTRA SPECIAL BITTER

IBU - 35
ABV - 5%
schooner \$8.50 - pint \$12
Tap Sealed 500ml takeaway can \$14

FRIENDS, NEIGHBOURS, AND FOREIGNERS

WINE OFFERING

Bianco Vigna Prosecco	Veneto	\$42
Piper's Brook 2015 Vintage Brut	Tasmania	\$60
Pierre Gimonnet & Fils Blanc de Blanc	Champagne	\$145 (Half Bottle - \$75)
Kanta 2016 Riesling	Adelaide Hills	\$43
William Fèvre 2015 Chablis	Burgundy	\$65
Louis Jadot 2017 Beaujolais Villages	Beaujolais	\$48
Barringwood 2017 Estate Pinot Noir	Tasmania	\$53
Year Wines 2017 Mataro	McLaren Vale	\$50
Paulo Scavino 2013 Barolo DOCG	Piedmont	\$155

FROM THE BEES

Sunlight Liquor Sparkling Mead "Gums and Roses" 330ml - Waitpinga \$9.50

FROM APPLES

Hills Cider Company Cloudy Apple Cider 330ml - \$8.50

SOFT STUFF

Assorted Bickford's Traditional Sodas \$5

Mountain Fresh Juices \$5

De GROOT ROASTERS COFFEE

Flat White, Latte, Cappuccino

Long Black, Espresso

ACKNOWLEDGEMENTS

The team at Victor's Place would like to thank and acknowledge the suppliers, growers, farmers, and fellow craftspeople who make it possible for us to work with amazing raw materials:

Ballarat Free Range Pigs "Bred Free Range" – Ballarat	Black Angus Free Range Beef, Farnham Lodge - Woodside
Brini Estate Vineyards – Blewitt Springs	Bruno Vineyards – Seaview, McLaren Vale
Cooter & Cooter Vineyards – Whites Valley	Coro Meats – Coromandel Valley
d'Arenberg Vineyards – McLaren Vale	De Groot Coffee – Port Elliot
Dirt(y) Inc Legumes – Yorke Peninsula	Feather & Peck Pastured Free Range Eggs – Mt Compass
G&D Wholesale Fruit and Veg - Hawthorndene	Longview Vineyards - Macclesfield
Malurus Vineyards - Clarendon	Mark Vella Viticulture - Echunga
McLaren Range Vineyards - Kuitpo	Mt Torrens Lambs – Mt Torrens
Mis En Place, Wholesale Gourmet Provodore	Orroroo Kangaroos – Flinders Ranges
Rebecca McEwan, Artist – Port Noarlunga	Samtass Brothers Seafoods
Talinga Grove Olive Oil - Strathalbyn	Zerella Vineyards – Whites Valley

DIETARY REQUIRMENTS

SMALL PLATES

- SWEET POTATO CRISPS \$12
Taleggio Dip – *Veg, Gluten Free, Vegan option w/o Taleggio*
- CHEESY CHURROS \$16
Roast Garlic Cream - *Veg*
- CHICKPEA FALAFEL \$16
Date and Lemon Purée - *Veg, Dairy, Gluten Free*
- SEARED EGGPLANT \$18
White Miso, Capsicum, Mache - *Vegan, Dairy, Gluten Free*
- BROCCOLI TOPS \$18
Buttered Egg Noodles, Black Garlic, Mint - *Veg*
- LAMB FAT HASHBROWN \$20
Sweetbreads, Kohlrabi Remoulade - *Gluten Free*

BIG PLATES

- SEARED YELLOWFIN TUNA \$32
Lemon Cream, Fennel, Buckwheat Praline – *Dairy, Gluten Free*
- FLATHEAD \$38
Ripe Tomatoes, Zucchini, Black Beans, Jalapeno - *Gluten Free*
- SZECHUAN CRUSTED TOFU \$30
Shiitake, Enoki, Baby King Brown Mushroom - *Vegan, Dairy, Gluten Free*
- SMOKED KANGAROO LOIN \$32
Freekeh, Pickled Beetroot, Sorrel, Toasted Seeds - *Gluten Free, Vegan option w/o Kangaroo*
- FREE RANGE PORK CUTLET \$36
Cauliflower, Kabuli Chickpeas, Cider Vinegar, Crackling – *Gluten Free*
- DRY AGED SCOTCH FILLET \$40
Pepper Sauce, Crunchy Greens and Radish – *Gluten, Dairy Free*

ON THE SIDE

- HAND-CUT TRUFFLE SALTED CHIPS \$12 *Veg, Vegan Gluten Free*
- FRESH DRESSED LEAVES \$9 – *Veg, Vegan Gluten Free*