

small plates

garlic bread v	9
duck spring rolls (4) hoi sin dipping sauce	15
xiao long bao soup filled pork dumplings, sate chilli oil	14
prawn toast crying tiger dressing, japanese mayo, coriander & thai basil	16
oysters kilpatrick (4)	18
crispy “fish fragrant” eggplant v	16
roast camembert v cranberry chutney & toasted sourdough	17
cantonese style chicken omelette master stock shredded chicken, asian herbs, bean sprouts, hoi sin	16
okonomiyaki waffles v fried waffles, sautéed cabbage, kewpie mayo, japanese bbq sauce, seasoning	16
chicken tikka poutine “chips & curry sauce” loaded victory fries with chicken tikka masala, cheese, yoghurt & fried shallots	16
panko crumbed calamari lemon & aioli	16
victory! chicken wings gf fired in our wood oven finished with carolina gold bbq sauce, corn salsa & chimichurri	18
grilled brazilian hot link sausage gf grilled over charcoal served with jalapeno mayo	16

kids menu

ham & cheese pizza	15
cheeseburger & chips	13
chicken wedges & chips	11
spaghetti & meatballs	11
dagwood dog & chips	13



gf - gluten-free v - vegetarian v+ - vegan

prices displayed are members prices

non-members add 12% become a member for just \$2

hand-stretched gourmet pizzas

meatlovers maple wood smoked bacon, leg ham, salami, charcoal chicken & bbq sauce	27
tropical smoked leg ham, maple wood smoked bacon & fresh pineapple	26
supreme maple wood smoked bacon, honey leg ham, salami, forest mushrooms, capsicum, fresh pineapple, spinach & green olives	26
new york pepperoni, ground beef, napoli sauce, mozzarella cheese	25
neapolitan v napoli sauce, mozzarella cheese, fresh basil & extra-virgin olive oil	24
ligunia romana charcoal chicken, bacon, pesto, cherry tomatoes, green olives finished with aioli	26
funghi v garlic butter base, forest mushroom, parmesan, arugula & truffle oil	28
big macc ground beef, special sauce, lettuce, cheese, pickles, onions on a sesame seed pizza base	26
frutti di mare prawns, scallops, confit garlic, chives & rocket finished with aioli	31
diavola spicy salami, jalapenos, capsicum, olives, charcoal chicken & chilli sauce	27
meatball meatballs, maple bacon, green olives, caramelised onion, finished with pesto & parmesan	26
three little pigs smoky bbq base, pulled pork, leg ham, maple bacon, red onion & fresh pineapple, finished with shallots & aioli	27
carbonara garlic butter base, maple wood smoked bacon forest mushroom, parmesan & arugula	28

friday special 4-6pm

selected pizzas 15 ea

cocktail slushies 8 ea

trivia night

wednesdays from 7pm

free to play · great prizes to be won

live music

fridays 6 - 10pm & sundays 1 - 5pm

large plates

charred romaine salad	30
cold smoked flank steak, charcoal grilled romaine lettuce, bacon, egg, fried tortilla, tahini yoghurt & harissa pesto	
tandoori chicken roti wrap	25
oven baked tandoori chicken, shredded lettuce, pickled onion & yoghurt dressing served with sweet potato fries	
victory cheeseburger	25
house made all beef patty, american cheese, pickles, lto & carolina gold bbq sauce, aioli & truffle fries	
master stock shredded chicken salad gf	26
asian herb salad, cashews, lychee, crying tiger dressing	
market seafood	
check our specials board for today's seafood special	
bangers & mash gf	27
thick pork & beef sausages cooked over charcoal & served with colcannon mashed potatoes, garlic sauce & seeded mustard	
victory chicken parmi	28
chicken schnitzel topped with tomato sugo & melted cheese served with dressed green salad & truffle fries	
crying tiger vegan salad v+	25
fried enoki mushrooms, asian herb salad, toasted cashews, lychee, crying tiger dressing	
slow braised sticky beef cheek	28
served with burnt butter pumpkin puree, nahm jim dressing, kaffia lime pangrattato & asian herbs	
argentinian choripan sandwich	24
charcoal grilled hot link sausage, chimichurri, grilled onion, fire roasted capsicum, rocket & jalapeno mayo, served with truffle fries	
charcoal grilled tennessee pork sirloin	32
finished with mango salsa, sweet potato fries, dressed slaw & jalapeno mayo	
italian pork & beef meatball linguini	27
pork & beef meatballs served with tomato sugo & finished with parmesan cheese & fresh basil	
panko crumbed calamari	27
panko crumbed calamari, served with coleslaw, truffle fries, lemon & tartare sauce	
house made butter chicken pie	27
tandoori roast butter chicken encased in flaky pastry served over potato mash & mushy peas	

desserts

apple crumble pizza	15
with vanilla ice cream & chocolate sauce	
chocolate nachos	14
new york cheesecake	11
with berry compote & vanilla fairy floss	
vegan carrot cake v+	14
with vegan ice cream	
sticky date pudding	13
with caramel sauce & vanilla ice cream	

from the fire pit

all meals served with dressed coleslaw, truffle fries or our fried russet potatoes, plus your choice of sauce

36 degree south 350g rump	37
coonawarra, sa	
nolan's private selection t-bone 500g	47
80 day grain feed gympie, qld	
jack's creek wagyu rump 300g	37
marble score 6+ tamworth, nsw	
36 degree south rib fillet 250g	39
coonawarra, south australia	
36 degree south new york cut porterhouse 350g	43
coonawarra, south australia	
fillet mignon 200g	41
finished with bacon jam & garlic sauce	
cold smoked argentinian cut matambre	29
flank steak served thinly sliced with chimichurri	
sixteen spiced half chicken	29
served with carolina gold mustard dressing	
smoked harissa rubbed double lamb chop	26
served with mango salsa	

victory signature mixed grill platter	73
cold smoked flank steak, a serve of victory! chicken wings, smoked harissa rub lamb chops, thick cut sausages, dressed coleslaw, truffle fries & choice of 2 sauces	

sauc

additional sauces + 1 ea

forest mushroom, pink peppercorn, carolina gold bbq, victory dienne, creamy garlic

sides

russet potatoes v	9
fried potatoes with buttermilk dressing, rocket & fried capers	
charred romaine salad v gf	9
with avocado, corn salsa & buttermilk dressing	
truffle fries v	9
crispy skinned potato fries served with parmesan, parsley & truffle oil	
battered onion rings v	9
with carolina gold bbq sauce	
australian prawns (3)	12
finished in chilli & garlic butter	
wood fired corn on the cob	10
chilli & garlic butter & parmesan cheese	

all meat supplied by



all of our steaks are cooked over our fire pit. we use australian gidgee on our charcoal grill and in our charcoal oven. the charcoal gives a unique and distinctive flavour you cannot get with a conventional gas oven or grill. the extremely high heat you get cooking over open flames gives our steaks a great texture and flavour.

gf - gluten-free v - vegetarian v+ - vegan

prices displayed are members prices

non-members add 12% become a member for just \$2