

small plates

garlic & herb butter bread v	13
warm rainbow olives	12
served with balsamic, olive oil & wood fired toasted bread	
korean wonton nachos	18
crispy fried wontons, lime pepper seasoned bbq chicken, avocado crema, pickled ginger, fresh mango, gochujang hot sauce, coriander, blow torched kewpie mayo & mozzarella cheese	
cubano bao (2)	14
slow roasted pork, smoked ham, sauerkraut, carolina gold mustard, kewpie mayo & swiss cheese served in a soft steamed bao bun	
smoking rosemary baked camembert v	14
sweet honey, sea salt & toasted sourdough	
chicken wings gf	18
fired in our wood oven with your choice of sauce: 1. classic victory wings: carolina gold bbq, corn salsa & chimichurri 2. chili garlic butter, gochujang hot sauce, kewpie mayo	
bhaty fries	16
chef bhaty's creation of our famous truffle fries, loaded with aioli, carolina gold bbq & green onion	
duck spring rolls (4)	15
with hoi sin dipping sauce	
oysters kilpatrick (4)	18

hand-stretched gourmet pizzas

meatlovers	27
maple wood smoked bacon, leg ham, salami, pepperoni charcoal chicken & bbq sauce	
tropical	26
smoked leg ham, maple wood smoked bacon & fresh pineapple	
supreme	26
maple wood smoked bacon, honey leg ham, salami, forest mushrooms, capsicum, fresh pineapple, spinach & green olives	
new yorker	26
pepperoni, ground beef, napoli sauce & mozzarella cheese	
neapolitan v	24
napoli sauce, mozzarella cheese, fresh basil & extra-virgin olive oil	
ligunia romana	26
charcoal chicken, bacon, pesto, cherry tomatoes & green olives finished with aioli	
funghi v	28
garlic butter base, forest mushroom, parmesan, rocket & truffle oil	
big mac	26
garlic butter base ground beef, special sauce, lettuce, cheese, pickles & onions on a sesame seed pizza base	
reef & beef	29
tomato base, prawns, ground beef & onion, finished with rocket & hollandaise sauce	
frutti di mare	31
garlic butter base, scallops, confit garlic, chives & rocket finished with hollandaise sauce	
diavola	27
tomato base, spicy salami, jalapenos, capsicum, olives, charcoal chicken & chili sauce	
chicago classic thin crust	26
tomato base, ground sausage, pepperoni, mushroom, peppers & onion	
chef richo's pizza california	26
tomato base, charcoal chicken, olives, onion, capsicum, spinach & avocado	

all meat supplied by



gf - gluten-free v - vegetarian v+ - vegan
prices displayed are members prices
non-members add 12% become a member for just \$2

friday special 4-6pm

selected pizzas 15 ea
cocktail slushies 8 ea

salads & handhelds

- victory cheeseburger** **25**
flame grilled patty, american cheese, lettuce, tomato, aioli & carolina gold bbq with truffle fries
- chef jimmy's nashville hot chicken burger** **26**
southern fried chicken tender smothered in hot nashville spices with dressed slaw, house pickles & truffle fries
- pulled pork burger** **26**
12 hour braised pork shoulder, smoky bbq sauce, maple glazed bacon, american cheese & dressed slaw with truffle fries
- greek village buddha bowl salad** **23**
tzatziki, vine tomato, persian cucumber, red onion, kalamata olive, bell pepper, feta & green greek vinaigrette + panko calamari 6
+ crumbed lamb cutlet 4.5
- vegan buddha bowl salad** **v+** **28**
beetroot hummus, toasted pistachio nuts, vine tomato, persian cucumber, red onion, kalamata olive, bell pepper, fried falafel balls & herb vinaigrette

main plates

- chicken parmigiana** **29**
tomato ragu, mozzarella, parmesan cheese & basil pesto, served with truffle fries & coleslaw
- market seafood**
check specials board for today's special
- lemon & garlic wood fired chicken breast** **33**
sweet potato fries, greek salad, feta, oregano, romesco sauce & grilled lemon
- pork chimichanga** **29**
12 hour in-house braised pork, tomato & corn salsa, fire roasted fresh jalapeño verde & avocado crema served on mexican rice with corn chips
- panko crumbed calamari** **29**
with greek salad, feta, oregano, grilled lemon & truffle fries
- bangers & mash** **27**
wood fired sausage, country paris mush, dutch carrots & onion gravy
- spring pea pesto linguini** **v** **26**
asparagus, peas, fried zucchini, fresh mint & basil, thickened cream
+ wood fired bacon belly 3
- chilli prawn linguini** **32**
tiger prawns in a spicy tomato base sauce with rocket & garlic, served with wood fired toasted bread

from the fire pit

all steaks served with dressed coleslaw, truffle fries or our patatas bravas plus your choice of sauce

- 36 degree south 350g rump** **40**
coonawarra, sa
- nolan's private selection t-bone 400g** **44**
80 day grain feed | gympie, qld
- jack's creek wagyu rump 300g** **39**
marble score 6+ | tamworth, nsw
- 36 degree south rib fillet 250g** **43**
coonawarra, sa
- 36 degree south new york cut porterhouse 300g** **42**
coonawarra, sa
- beef tenderloin 200g** **43**
- smoked flank steak finished over charcoal** **29**
served thinly sliced with chimichurri
- msa rump 200g** **27**
- victory signature mixed grill mezza platter** **77**
smoked flank steak, a serve of our chicken wings, 2 crumbed lamb cutlets, greek salad, truffle fries, beetroot hummus & tzatziki (serves 2)
- SAUCES** additional sauces + 1 ea
forest mushroom, pink peppercorn, carolina gold bbq, justin's dienne, creamy garlic
- sides**
- patatas bravas** **9**
spanish fried potatoes with spicy red sauce & garlic aioli
- brussels sprouts & green beans** **9**
pan fried with garlic butter, maple bacon, toasted walnuts & parmesan
- greek salad** **9**
- pan fried broccolini** **9**
with hoi sin sauce & asian herbs
- onion rings** **9**
with carolina gold bbq
- truffle fries** **9**
crispy potato fries served with truffle oil & parmesan
- sweet mustard slaw** **9**
- flame grilled corn on the cob** **9**
with garlic butter, chimichurri & parmesan
- australian prawns (3)** **12**
finished in chilli garlic butter

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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.

desserts

chocolate nachos	14
crispy chocolate tortilla smothered in chocolate sauce, served with whipped cream, vanilla ice cream & strawberry coulis	
raspberry new york cheese cake	9
served with whipped cream, vanilla ice cream & strawberry coulis	
sticky date pudding	13
served with whipped cream, vanilla ice cream & butterscotch sauce	
kid's ice cream sundae	10
vanilla ice cream served with whipped cream, strawberry coulis, chocolate sauce, wafer & sprinkles	

kids menu

ham & cheese pizza	15
pepperoni pizza	15
cheeseburger & chips	13
chicken nuggets & chips	12
spaghetti & meatballs	12

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trivia night
wednesdays from 7pm
free to play · great prizes to be won

live music
friday nights 6-10pm
& sunday afternoons 1-5pm

sparkling

innocent bystander prosecco	bottle	35
	glass	7.5
brown brothers sparkling moscato	bottle	36
	glass	8
seppelt chard pinot noir	bottle	36
	glass	8
jansz	bottle	56
brown brothers prosecco spritz	glass	9

white

brown brothers origins sauv/blanc	bottle	28
	150ml	7.5
	250ml	9.5
brown brothers origins pinot grigio	bottle	28
	150ml	7.5
	250ml	9.5
brown brothers origins chardonnay	bottle	28
	150ml	7.5
	250ml	9.5
twin island sauv/blanc - on tap	bottle	35
	150ml	8
	250ml	11
devil's lair chardonnay	bottle	35
	150ml	8
	250ml	11
yalumba christobel's moscato	bottle	34
	150ml	8
	250ml	11
leo burning dry riesling	bottle	32
	150ml	8
	250ml	11
pitchfork ssb	bottle	35
	150ml	8
	250ml	11

red

brown brothers origins cab/sauv	bottle	28
	150ml	7.5
	250ml	9.5
brown brothers origins tempranillo	bottle	28
	150ml	7.5
	250ml	9.5
brown brothers origins merlot	bottle	28
	150ml	7.5
	250ml	9.5
devil's corner pinot noir	bottle	38
	150ml	10
	250ml	13
de bortoli lorimer shiraz	bottle	28
	150ml	7.5
	250ml	9.5
19 crimes malbec	bottle	34
	150ml	9
	250ml	12
pepperjack shiraz	bottle	38
	150ml	10
	250ml	13
wynn's the gables cab/sav	bottle	34
	150ml	9
	250ml	12

rosé

brown brothers origins rosé	bottle	28
	150ml	7.5
	250ml	9.5
st hubert's rosé	bottle	34
	150ml	8.5
	250ml	11.5

cocktails

fruit tingle slushie	12.5
finlandia vodka, blue curacao, lemonade & raspberry cordial	
french twist slushie	12.5
chambord black raspberry liqueur, vodka, pineapple juice & lemonade	
berry tingle	15
finlandia vodka, chambord black raspberry liqueur, lime, lemonade & blue curacao	
tequila sunrise	15
herradura plata tequila, orange juice & grenadine	
chambord french martini	15
finlandia vodka, chambord, pineapple juice & lime	
old-fashioned	15
sugar syrup, diplomatico reserva exclusiva rum & aromatic bitters	
agave margarita	15
herradura reposado, lime juice & agave nectar	
lynchburg lemonade	15
jack daniel's old no7, triple sec, lemon juice & solo lemon soft drink	
mediterranean smash	15
gin mare, lemon juice, sugar syrup, basil & rosemary	
southside	15
fords gin, lime juice, sugar syrup & mint	
cocktail of the month	see display

mocktails

blue brothers	7.5
blueberries, mint, honey syrup, soda water & lime cordial	
victory sunshine	7.5
pineapple juice, orange juice, soda water & grenadine	
strawberry field	7.5
strawberries, basil, honey syrup, soda water & lime	
ruby nojito	7.5
raspberries, watermelon, mint, soda water & lime	

soft drink on tap



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Drinks