

## small plates

|   |           |
|---|-----------|
| <b>garlic &amp; herb bread</b> v  | <b>13</b> |
| <b>bacon &amp; cheese garlic bread</b>  | <b>15</b> |
| <b>pork belly bao buns</b> (2)<br>served with cucumber, hoisin & kewpie mayo  | <b>12</b> |
| <b>korean wonton nachos</b><br>lime pepper seasoned crispy fried wontons, charcoal chicken, avocado crema, pickled ginger, mango, gochujang hot sauce, coriander, blow-torched kewpie mayo & mozzarella cheese    | <b>18</b> |
| <b>garlic king prawns</b><br>garlic butter, warm baguette & chorizo crumble   | <b>24</b> |
| <b>chicken wings</b> gf<br>fired in our wood oven with your choice of sauce:<br>1. classic victory: carolina gold bbq, bbq corn salsa & chimichurri<br>2. chilli garlic butter, gochujang hot sauce & kewpie mayo | <b>18</b> |
| <b>loaded fries</b><br>our famous truffle fries loaded with aioli, carolina gold bbq & green onion  | <b>16</b> |
| <b>duck spring rolls</b> (4)<br>with hoisin dipping sauce   | <b>15</b> |
| <b>oysters kilpatrick</b> (4)   | <b>18</b> |
| <b>panko crumbed calamari</b><br>with lemon & aioli   | <b>15</b> |

## hand-stretched gourmet pizzas

|  |           |
|--|-----------|
| <b>meatlovers</b><br>bacon, leg ham, salami, pepperoni, charcoal chicken & bbq sauce   | <b>27</b> |
| <b>tropical</b><br>smoked leg ham, bacon & fresh pineapple   | <b>26</b> |
| <b>supreme</b><br>bacon, leg ham, salami, forest mushrooms, capsicum, fresh pineapple, spinach & green olives                                    | <b>26</b> |
| <b>new yorker</b><br>pepperoni, ground beef, napoli sauce & mozzarella cheese  | <b>26</b> |
| <b>neapolitan</b> v<br>napoli sauce, mozzarella cheese, fresh basil & extra-virgin olive oil   | <b>25</b> |
| <b>ligunia romana</b><br>pesto base, charcoal chicken, bacon, cherry tomatoes & green olives finished with aioli                                 | <b>26</b> |
| <b>greek lamb</b><br>garlic butter base, marinated lamb fillet, forest mushroom, capsicum, feta, oregano, onion, & rocket finished with tzatziki | <b>27</b> |
| <b>four cheese &amp; cauliflower</b><br>garlic butter base, turmeric roasted cauliflower, mozzarella, tasty, brie, provolone & breadcrumbs       | <b>27</b> |
| <b>garlic prawns</b><br>garlic butter base, prawns, confit garlic, chives & rocket finished with aioli   | <b>29</b> |
| <b>hot &amp; spicy</b><br>tomato base, salami, smoked leg ham, bacon, jalapeños, capsicum & olives finished with hot chilli sauce                | <b>27</b> |
| <b>bbq chicken</b><br>tomato base, charcoal chicken, bacon & onion finished with bbq sauce   | <b>27</b> |
| <b>italian</b><br>tomato base, italian sausage, artichoke, mushroom, olives, onion, capsicum, fresh basil, oregano & parmesan cheese             | <b>26</b> |

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

**friday special 4 - 6pm**  
**selected pizzas 15 ea**  
**cocktail slushies 8 ea**

## salads & handhelds

|   |           |
|---|-----------|
| <b>victory cheeseburger</b>   | <b>25</b> |
| flame-grilled patty, american cheese, lettuce, tomato, onion, aioli & carolina gold bbq with truffle fries  |           |
| <b>charcoal chicken burger</b>  | <b>25</b> |
| grilled marinated chicken breast, lettuce, tomato, provolone & american cheese, house pickles, aioli & carolina gold bbq mustard finished with truffle fries & dipping sauce    |           |
| <b>rib fillet steak &amp; grill chorizo burger</b>  | <b>28</b> |
| 150g rib fillet, chorizo sausage, lettuce, tomato, provolone cheese, american cheese, house pickles, avocado, aioli & romesco sauce finished with truffle fries & dipping sauce |           |
| <b>sushi bowl</b>   | <b>22</b> |
| rice, avocado, carrot, pickled ginger, edamame beans, cucumber, kewpie & sesame dressing<br>+ teriyaki chicken 6<br>+ smoked salmon 6   |           |
| <b>plant-based sushi bowl v+</b>  | <b>26</b> |
| rice, avocado, fried tofu, carrot, pickled ginger, edamame beans, cucumber & vegan mayo   |           |

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## main plates

|  |           |
|--|-----------|
| <b>chicken parmigiana</b>  | <b>29</b> |
| tomato napoli, leg ham, mozzarella & provolone cheese served with truffle fries & coleslaw   |           |
| <b>house crumbed coral trout</b>   | <b>29</b> |
| served with truffle fries, greek salad, feta, oregano, tartare & grilled lemon   |           |
| <b>lemon &amp; garlic wood-fired chicken breast</b>  | <b>33</b> |
| served with sweet potato fries, greek salad, feta, oregano, romesco sauce & grilled lemon  |           |
| <b>lamb chops</b>  | <b>28</b> |
| marinated lamb cooked on the charcoal grill served with sweet potato fries, greek salad, feta, oregano, mint sauce & grilled lemon |           |
| <b>panko crumbed calamari</b>  | <b>29</b> |
| served with greek salad, feta, oregano, grilled lemon & truffle fries  |           |
| <b>bbq pork ribs</b>   | <b>34</b> |
| finished in our charcoal oven & served with a side of cast iron cheesy potato bake & coleslaw                                      |           |
| <b>korean spaghetti bolognese</b>  | <b>26</b> |
| classic beef ragout finished with spicy gochujang paste & served with wonton crackers  |           |
| <b>classic spaghetti bolognese</b>   | <b>26</b> |
| classic beef ragout finished in a italian tomato sauce with parmesan cheese  |           |

## from the fire pit

|   |           |
|---|-----------|
| all steaks served with dressed coleslaw, truffle fries or patatas bravas & your choice of sauce |           |
| <b>200g rump</b>  | <b>26</b> |
| <b>300g wagyu rump</b>  | <b>40</b> |
| marble score 5+   |           |
| <b>400g t-bone</b>  | <b>46</b> |
| <b>350g rump</b>  | <b>42</b> |
| <b>250g rib fillet</b>  | <b>44</b> |
| <b>250g porterhouse</b>   | <b>37</b> |
| new york cut  |           |
| <b>200g eye fillet</b>  | <b>43</b> |
| <b>smoked flank steak</b>   | <b>29</b> |
| served thinly sliced with chimichurri   |           |

**SAUCES** additional sauces + 1 ea  
forest mushroom, pink peppercorn, carolina gold bbq, justin's dienne, creamy garlic

## sides

|   |           |
|---|-----------|
| <b>patatas bravas</b>   | <b>9</b>  |
| spanish fried potatoes with spicy red sauce & garlic aioli            |           |
| <b>brussels sprouts &amp; green beans</b>                             | <b>9</b>  |
| pan-fried with garlic butter, maple bacon, toasted walnuts & parmesan |           |
| <b>pan fried broccolini</b>   | <b>9</b>  |
| <b>greek salad</b>  | <b>9</b>  |
| with hoisin sauce & asian herbs                                       |           |
| <b>cast iron cheesy potato bake</b>                                   | <b>12</b> |
| potato, bacon, béchamel, tasty, mozzarella & provolone cheese         |           |
| <b>charcoal roasted sweet potato &amp; pumpkin</b>                    | <b>9</b>  |
| with whipped smoked feta & chive yoghurt                              |           |
| <b>onion rings</b>  | <b>9</b>  |
| with carolina gold bbq mustard  |           |
| <b>truffle fries</b>  | <b>9</b>  |
| crispy potato fries served with truffle oil & parmesan                |           |
| <b>turmeric roasted cauliflower</b>                                   | <b>12</b> |
| satay, cheese, peanuts, fried onion & chives                          |           |
| <b>flame grilled corn on the cob</b>                                  | <b>9</b>  |
| with garlic butter, chimichurri & parmesan                            |           |
| <b>australian prawns (3)</b>  | <b>14</b> |
| 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

|  |           |
|--|-----------|
| <b>chocolate nachos</b>  | <b>14</b> |
| crispy chocolate tortilla smothered in chocolate sauce,<br>served with whipped cream, vanilla ice cream<br>& strawberry coulis |           |
| <b>raspberry new york cheesecake</b>   | <b>9</b>  |
| served with whipped cream, vanilla ice cream<br>& strawberry coulis  |           |
| <b>sticky date pudding</b>   | <b>13</b> |
| served with whipped cream, vanilla ice cream<br>& butterscotch sauce   |           |

## kids menu

|   |           |
|---|-----------|
| <b>ham &amp; cheese pizza</b>   | <b>15</b> |
| <b>pepperoni pizza</b>  | <b>15</b> |
| <b>rib fillet</b>   | <b>18</b> |
| <b>cheeseburger &amp; chips</b>   | <b>13</b> |
| <b>chicken nuggets &amp; chips</b>  | <b>12</b> |
| <b>spaghetti &amp; meatballs</b>  | <b>12</b> |
| <b>ice cream sundae</b>   | <b>10</b> |
| vanilla ice cream served with whipped cream, strawberry<br>coulis, chocolate sauce, wafer & sprinkles |           |

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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

|   |        |            |
|---|--------|------------|
| <b>innocent bystander prosecco</b>      | bottle | <b>35</b>  |
|   | glass  | <b>7.5</b> |
| <b>brown brothers sparkling moscato</b> | bottle | <b>36</b>  |
|   | glass  | <b>8</b>   |
| <b>seppelt chard pinot noir</b>         | bottle | <b>36</b>  |
|   | glass  | <b>8</b>   |
| <b>jansz</b>                            | bottle | <b>56</b>  |
| <b>brown brothers prosecco spritz</b>   | glass  | <b>9</b>   |

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## white

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

## red

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

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## rosé

|                                    |        |             |
|------------------------------------|--------|-------------|
| <b>brown brothers origins rosé</b> | bottle | <b>28</b>   |
|                                    | 150ml  | <b>7.5</b>  |
|                                    | 250ml  | <b>9.5</b>  |
| <b>st hubert's rosé</b>            | bottle | <b>34</b>   |
|                                    | 150ml  | <b>8.5</b>  |
|                                    | 250ml  | <b>11.5</b> |

## cocktails

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

## mocktails

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

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## soft drink on tap



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# Drinks