

VICTORIA'S

Victoria's Starters

Breads

Oven Baked Bread, served with Roasted Garlic Butter, topped with Parmesan Cheese and Fresh Parsley

\$8.90

Chefs' Olive Bread

Fresh Baked Olive Focaccia topped with a Roasted Capsicum Tapenade, drizzled with Local Organic Olive Oil.

\$11.90

Victoria's Taste Plate

A selection of Vintage cheddar, Camembert, Salami, Prosciutto, Rice Crackers and Carrs Peninsula Organic Olive Chutney

\$13.90

Oysters

Natural $\frac{1}{2}$ doz \$15.00, 1 doz \$27.00

Kilpatrick $\frac{1}{2}$ doz \$16.50, 1 doz \$29.00

Salt n Pepper $\frac{1}{2}$ doz \$16.50, 1 doz \$29.00
served with Wasabi Mayo.

Entrées

Victoria's Traditional Soup of the Day

*Chef's choice of delicious seasonal Soup,
Served with Crusty Bread*

\$12.90

Sweet Potato Gnocchi

*Handmade Sweet Potato Gnocchi Pillows,
sautéed mixed Mushrooms, accompanied by a
Creamy Gnocchi Sauce*

\$12.90

Champignon Farcis

*Fresh field Mushroom Caps, filled with Ricotta,
Sundried Tomato, and fresh baby Spinach*

\$12.90

Mild Curry Skewers

*Your choice of Chicken or Beef Skewers, atop
Coconut Rice, topped with a mild Curry Sauce*

\$12.90

Prawn Citrus Salad

*Fresh north coast King Prawns, served with
leafy greens, tossed with orange segments,
Fennel, Cucumber and a Mustard Vinaigrette*

\$12.90

Victoria's Main fare

Prosciutto Wrapped Chicken

Chicken Breast, stuffed with Camembert Cheese, wrapped in Prosciutto, accompanied by a Dorrigo Dutch Cream Roast Garlic Mash, and Fresh Green Beans

\$29.90

Chefs' Blue Eye Cod

Pan Roasted Cod Fillet, served with a Potato Rosti, fresh sautéed Asparagus drizzled with a Saffron Beurre Blanc

\$30.90

Victoria's Crackle Skin Salmon

Pan-fried fresh Salmon, served with warm Potato salad, and a slither of Crackle Skin

\$29.90

Hippy Duck

A succulent Roast Duck Breast, atop fresh Braised Lentils and Vegetables

\$30.90

Chefs' Pork Belly & Prawns

Crispy skinned Pork Belly served with a sweet Corn puree and Local North coast King Prawns

\$31.90

Tunisian Lamb Rack

3 Bone Lamb Rack, with wilted Spinach, fresh baby Carrots, and Capsicum Pepper Harissa

\$32.90

Victoria's Classic Steak

Select from a choice of Char Grilled:

350g Black Angus Sirloin or a
250g Eye Fillet,

Served atop smashed Chat Potatoes, with
seasonal greens, a rich red Wine Jus and
Roasted cherry Tomatoes

\$33.90

Reef

1 whole Slipper Lobster, Squid &
North Coast Prawns

\$10.90

Sauce Options

Mushroom, Pepper, Dianne or Chefs Steak
Butter

\$2.90

Side Salad

A selection of seasonal Fruit, Vegetables and
Salad Greens, topped with a Mustard
Vinaigrette

\$8.90

Steamed Vegetables

An array of selected fresh seasonal Vegetables,
drizzled with Butter

\$8.90

Roasted Garlic Potatoes

Roasted Chat Potatoes, served with Garlic
Butter, Parmesan Cheese and fresh Parsley

\$8.90

Victoria's Dessert

Stairway to Heaven

Chocolate Bavao is, topped with Chocolate Butterflies

\$13.90

Steamed Lemon Pudding

A warm zesty Lemon pudding, served with a fresh Cream Anglaise

\$12.90

Chefs Rocky Road Crepe

An array of fresh Strawberries, Marshmallows, Macadamia Nuts, and Chocolate Ganache, all rolled up in a fresh light Crepe

\$13.90

Poached Apple Profiteroles

Light Profiteroles, filled with Vanilla poached Apple and Chantilly Cream

\$12.90

Petite Fours

Chefs' Selection of Sweet Treats!

\$5.90 per person

Affogato

A shot of Espresso Coffee accompanied by Vanilla Bean Ice Cream & your favourite Liqueur

\$10.90