

THE  
**VICTOR**  
WINE ROOM  
ALBERT PARK

**TAKEAWAY**

**2 COURSES FOR \$ 50 - 3 COURSES FOR \$60**

**ENTREE**

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Arancini Of Roasted Butternut Pumpkin, Danish Feta & Wild Rosemary, Truffle Aioli

Crispy Duck Salad, Pomegranate, Micro Chive, Shiso, Macadamia & Davison Plum Dressing

Roast Beetroot Salad with Goat Cheese Sunflower Seed & Mustard Dressing

**MAIN**

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Char Sui Schnitzel with Fresh Slaw & Home-made BBQ Sauce.

John Dee Scotch Fillet with Potato Dauphinoise & Red Wine Jus

Whole Grilled Baby Barramundi, Salad Of Zucchini, Mint, Peas & Choron Sauce

Eggplant Milanese with Sugo & Sautéed Greens

**DESSERTS**

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Lemon Tart & Meringue

Chocolate Awesomeness with Whipped Cream

**ADD ON - SIDES**

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**\$12**

Green Beans with Brown Butter & Shallots

Crushed Kipfler Potatoes with Olive Oil & Chives

**ADD ON - CHEESE & CHARCUTERIE**

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**\$36**

Chef's Selection Of 2 Types of Cheese & Charcuterie with Pickles, Preserves & Crostini

**WINE? PLEASE SEE OUR WINE MENU**