

THE
VICTOR
WINE ROOM
ALBERT PARK

The Victor will no longer be able to host you in our venue but our Bottleshop & Kitchen will remain open for takeaway and home delivery.

**To place an order
please call Allan on - 03 9686 2999.**

**Free delivery in Albert Park 3206 and a \$5 delivery charge to surrounding suburbs (Middle Park, South Melbourne and Port Melbourne)*

We look forward to welcoming you back through our doors once again in the near future.

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SPECIALS

Grilled marinated whole sardine with beetroot & dill salad & grilled lime	\$17
Grilled sourdough, smoked trout parfait, fried shishito peppers, oregano, thyme & dukka chermoula	\$15
Grilled aged sirloin on the bone (300g) with fondant potato, pickled charred BBQ onions & mustard	\$48
BBQ spiced tuna collar, fresh cabbage, rose vinegar, basil salad with roasted pepper & garlic aioli	\$28
Wild mushroom arancini with truffle lime aioli, lemon scented tea tree & shaved pecorino	\$13
Grilled whole baby flounder, hand cut thick chips & a house made tartare with sauce	\$22
Oysters, Sydney Rock with a side of champagne, shallot, dill & rose vinegar dressing	\$3.50 each
School prawns coated in a house made spice mix with crispy ginger, coriander, lemon myrtle, mustard & sweet paprika on a bed of lemon scented tea tree leaf	\$16

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1-\$12 2-\$20 3-\$24 4- \$30

CHARCUTERIE

Pork Capocollo

Bodega Serrano Ham

Wild Boar Sopresso

House Pork & Mustard Salami

Fenugreek & Paprika Beef Basturma

Juniper & Celery Seed Wagyu Bresaola

Aged Duck Breast Prosciutto

**Served with Sourdough crostini, pickles & preserves.*

CHEESE

Charnwood Smoked Cheddar

Bons Mayennais Petit Brie

6 month Comte

Danablu Danish Blue

**Served with fig & olive crisp bread, fruits,
preserves*

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SMALL PLATES

Mixed marinated olives, pink peppercorns	\$6
Dolmades, whipped tzatziki	\$10
Sourdough bread, butter	\$5
Spanish Anchovies , fried padron peppers, pickled peppers	\$16
Shoestring fries, rosemary salt	\$8 \$12
Grilled artichoke with barley, rocket & pecorino cheese	\$12
Bocconcini cheese, heirloom tomatoes, basil, olives, dukka	\$16
Trio Dips, Smoked eggplant, Beetroot & dill, Moroccan harissa, grilled sourdough	\$12

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WINE LIST

WHITE

- 2019** Frankland Estate, Riesling, Frankland River, WA
- 2018** Bella Luna, Fiano, Nagambie, VIC
- 2019** TWR, Field Blend, NZ
- 2012** Storks Tower Estate, Sav Blanc/Verdejo, SP
- 2017** Greenstone, Sav Blanc, Yarra Valley, VIC
- 2018** Invivo, Sav Blanc, Marlborough, NZ
- 2018** La Zona, Pinot Grigio, King Valley, VIC
- 2019** Deviation Road, Pinot Gris, Adelaide Hills, SA
- 2018** Lenton Brae, Chardonnay, Margaret River, WA
- 2018** Oakdene, Chardonnay, Bellarine Peninsula, VIC
- 2016** Adanti Arquata, Chardonnay/Trebbiano, IT

ROSÉ

- 2018** Gardian, Grenache/Cinsault/Syrah/Rose, FR
- 2018** Fighting Gully Road, Rosé, Beechworth, VIC

RED

- 2012** Jean Du Mont, Pinot Noir, Sancerre, FR
- 2019** Airlie Bank, Pinot Noir, Yarra Valley, VIC
- 2019** Punt Road, Pinot Noir, Yarra Valley, VIC
- 2018** Snobs Creek, Pinot Noir, Eden Valley, SA
- 2013** Jean Dumont, Cabernet Franc, FR
- 2018** Pertaringa "Stage Left", Merlot, Adelaide Hills, SA
- 2013** Lecco Roble, Tempranillo, SP
- 2018** The Art, Malbec 391, Tulum Valley San Juan, ARG
- 2016** Angus & Bremer, Cab Sav, Langhorne Creek, SA
- 2018** Beyond Broke Road, Cab Sav, Margaret River, WA
- 2017** Rolf Binder, Shiraz, Barossa Valley, SA
- 2017** Wild Duck Creek, Shiraz/Malbec, Heathcote, VIC

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WINE LIST

CHAMPAGNE/SPARKLING

- NV** Montaudon, Champagne Brut Reserve, FR
- NV** Veuve D'Argent, Champagne Brut, FR
- NV** Moet & Chandon, FR
- NV** Barringwood, Chardonnay/Pinot Noir Cuvee
- NV** Sam Miranda, Prosecco, King Valley, VIC
- NV** Marques de Monistrol, Selección Especial, SP

BEER/CIDER

- Asahi
- Colonial, Southwest Sour, Margaret River, WA
- Philter, Red Session Ale, Sydney, NSW
- Peroni, Lager, IT
- Red Hill, 'The Rip' Pale Ale, Red Hill, VIC
- Guinness, Draught, 440ml, IRE
- The Hills, Apple Cider, Adelaide Hills, SA

DESSERT WINE/SHERRY

60ml

- 2017** Huia Botrytis, Riesling, Marlborough, NZ
- Valdespino, Pedro Ximenez, Sherry, SP
- Fino Dry, Sherry, SP
- "Spinoff", Pedro Ximenez, Sherry, Mt Langi Ghiran, VIC
- Gonzalez Byass, Nectar Pedro Ximenez Dulce, Sherry, SP
- "Viña AB 12 Años", Palomino, Amontillado, SP
- Gonzalez Byass Alfonso Oloroso Seco, Palomino, Sherry, SP
- "Old Quarry Tawny", Grenache/Shiraz, Barossa Valley, SA
- 2008** D'Arenberg, Vintage Fortified Shiraz, McLaren Vale, SA

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PLATTERS

PLEASE PRE-ORDER YOUR PLATTERS A DAY IN ADVANCE BEFORE DELIVERY

Selection of cheeses with crackers and condiments \$40

Selection of cheese, charcuterie, crackers and condiments \$50

Large entertaining platter – dips, antipasto, cheese, charcuterie,
crackers and condiments \$100

CHEESE

Soft:

French Brie 225g \$8.95

Spanish Goats Cheese 100g \$4.95

Marinated cheese:

Persian Fetta 335g \$9.90

Marinated goats cheese in glass jar 280g \$9.90

Blue:

Danish Blue 100g \$4.50

La Peral Spanish creamy blue 150g \$9.90

Hard:

Snowdonia British Vintage Cheddar 150g \$8.50

Spanish Manchego 150g \$8.95

French Comte / Swiss Gruyere 150g \$11.00

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CHARCUTERIE

Sliced Italian Prosciutto di Parma 75g	\$9.95
Sliced Spanish Jamon Serrano 75g	\$7.50
Sliced Salami di Milano hot / mild 100g	\$7.95
Sliced Double Smoked Leg Ham	\$5.95
Chorizo cured sausage 175g hot/mild	\$7.50
Cacciatore cured sausage artisan 170g hot/mild	\$7.50

CONDIMENTS & CRACKERS

Spanish quince paste 100g	\$4.95
Marinated baby figs 220g glass jar	\$14.95
Snowdonia chutney 100g	\$6.90
Thin crackers 100g	\$2.95
4 seed cheese crisp-breads	\$5.95
Organic large crisp bread	\$8.95
Pita crisps	\$8.95

DIPS & ANTIPASTO

Dips 200g	\$4.95
Vegan dips 250g	\$5.95
Mixed olives 335g	\$7.95
Stuffed Green Olives with Feta/Chilli 335g	\$8.95
Kalamata/Sicilian Olives 335g	\$8.95

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DRINKS

Sparkling:

French Champagne, Montaudon	\$59
Spanish Cava, Monistrol	\$29

Red:

2012 Jean Dumont Sancerre, Pinot Noir, FR	\$58
2018 Beyond Broke Rd, Cab Sav, Margaret River, WA	\$40

White:

2016 Adanti Arquata, Trebbiano/Chardonnay, IT	\$39
2019 La Zona, Pinot Grigio, King Valley, VIC	\$42