

# hortas

## STARTERS

Warm bread with olive oil, balsamic & dukkha	\$8 serve
Herb and garlic toasted ciabatta	7 serve
Warm bread with butter	1.0 pp
Assorted stuffed olives (gf)	7
Stuffed baby peppers (gf)	8
Salt & pepper squid w- aioli (gf)	9
2 dips with grilled pita bread	14
Above are small dishes ideal to build a platter	
Wedges w-sweet chili & sour cream	11

## Entrées

Soup of the day, our waiting staff will inform you of the daily special.	13
South Australian whiting Coriander & lemon crusted, w- coconut rice & avocado aioli	19.9
SA Mussels Kinkawoonka mussels w- white wine, chorizo, cherry tomato & garlic (gf)	19
Pumpkin, pine nut & fetta arancini w-roasted tomato coulis, citrus & herbs (v)	18
Citrus Cured Salmon	21
Atlantic salmon, cured in citrus & herb, w- confit tomato, dill aioli & roasted kipfler potato (gf)	

## PETISCOS (Tapas) Portuguese Traditional Specialities

13.90 PER DISH OR SELECT 3 PETISCOS FOR \$38

- Almondegas com bacon; bacon wrapped meatballs (gf)
- Pasteis de bacalhau; cod fish cakes (gf)
- Favas com toucinho e chorizo; broad beans with pork belly & chorizo (gf)
- Salt & pepper barramundi wings w-coriander & sweet chili aioli
- Crumbed mushrooms; stuffed with chorizo and bocconcini
- Chorizo com peperonata; grilled Spanish sausage with roasted peppers and onion (gf)
- Ameijoa; cockles in white wine, w- olive oil, garlic, fresh herbs, lemon & fried potato (gf)
- Entregosto; sticky pork ribs w house made bbq sauce
- Gambas com alho; S.A. king prawns in white wine, w-olive oil, garlic, coriander & crouton



## MAINS

Atlantic Salmon (gf)	33.50
Pan seared Atlantic Salmon on steamed broccolini w-hazelnut beurre noisette & fresh salmon tartar	
Swordfish Skewers	31.90
Chargrilled swordfish, brushed w-chimichurri & served w-green vegetables in a red curry sauce (gf)	
Angus Beef Fillet (gf)	38.50
Chargrilled & served w-potato & white truffle puree, roasted leek & jus	
Chicken Wellington	31.90
Chicken breast, coated in mushroom duxelle & wrapped in flaky pastry, served w-roasted sweet potato, sautéed spinach, pancetta & a port jus	
Slow Cooked Lamb rump (gf)	34.90
MSA lamb rump, slow roasted & served w-braised red lentils, minted peas, rosemary jus & a pulled lamb spring roll	
Northern Territory wild barramundi	34.90
W-handmade zucchini, ricotta & mint ravioli, seafood bisque & a shaved pear & fennel garnish	
Fish & Chips	29.90
South Australian Flathead in Coopers Ale batter, w- chips, tartare & salad	
Pork Cutlet	32.90
300g SA Pork Rib Eye, chargrilled w-potato rosti, port & mustard jus & an apple & fennel salad (gf)	
Handmade Sweet Potato Gnocchi	30.90
w-w-semi dried tomatoes, green peas & roasted walnuts (vegan)	

## Sides

Honey roasted carrots, w- cumin & nigella seeds (gf)	8
Steamed seasonal greens, w- citrus & chilli (gf)	8
Batatas bravas-fried potato w-mustard & spring onion (gf)	8
Paprika salted shoestring fries (gf)	5.5
Garden salad, w- tomato, red onion & cucumber (gf)	7

## DESSERT

Portuguese Molotof	15.00
soft and fluffy baked meringue in a rich toffee sauce w-deep fried ice cream & strawberry relish	
Dark chocolate brownie w-milk chocolate ganache & white chocolate baileys mousse (gf)	15.00
Sticky date pudding w-butterscotch sauce & spiced crème fraiche	15.00
Poached cherry frangipan tart	
w-black cherry coulis & vanilla bean ice cream	15.00
Trio of fruit granita w-berries & peanut praline (gf)(vegan)	13.00
Cheese Plate	
Our waiting staff will inform you of the daily specials	
Served with lavosh, water crackers & assorted accompaniments	22.50



Overlooking the Jetty, 2 Saltfleet street Port Noarlunga S.A. 5167 for reservations ph 8326 1777

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## The other lunch menu

- Chorizo & prawn crostini \$25.5  
Australian prawns, grilled chorizo, roast capsicum & onion on grilled ciabatta
- Crispy paprika dusted squid \$23.5  
Fried squid in our own paprika spice blend, w- salad greens, red onion, fresh tomato & dill aioli (gf)
- Smoked salmon on rosti \$23.0  
Potato rosti, w- smoked salmon, confit tomato, salad greens & lemon aioli (gf)
- Poached chicken salad (gf) \$21.5  
w- roast pumpkin, semi dried tomato, salad greens & avocado aioli
- Roast vegetable salad, \$17.5  
W- rocket, grilled haloumi, toasted pepitas & sticky balsamic (gf,v)
- Chicken & mushroom pie \$22.9  
Braised chicken, swiss brown mushrooms & brie, w- Flaky pastry & petit garden salad
- Sliders \$23.0  
Angus beef W caramelised onion & a pulled pork w- apple & chili jam, served w- chips
- Wedges \$11.0  
With Sweet Chilli Aioli & Sour Cream & Chives Dipping Sauce
- Chips Served With Lemon Aioli \$8
- Warm Bread with Butter. \$1.00pp
- Herb & Garlic Toasted Ciabatta \$6