

hortas

Father's Day Sunday 3rd September

Choose 2 course \$50pp or 3 course \$64pp

Entrées

Confit pork belly
w-sweet corn puree & apple cider glaze

SA Mussels
Kinkawoonka mussels w- white wine, chorizo, cherry tomato & garlic (gf)

Pumpkin, pine nut & fetta arancini
w-roasted tomato coulis, citrus & herbs (v)

South Australian whiting
Coriander & lemon crusted w-coconut rice & avocado aioli

MAINS

Chargrilled Angus eye fillet,
Slow cooked beef cheek, potato & white truffle puree, roasted leek & jus (gf)

Northern Territory Wild Barramundi
w-handmade zucchini, ricotta & mint ravioli, seafood bisque & a shaved pear & fennel garnish

Fish & Chips
Market fish in Coopers ale batter, w- chips, tartare & salad

Pork Cutlet
300g SA Pork Rib Eye, chargrilled w-potato rosti, port & mustard jus & an apple & fennel salad (gf)

Chicken Wellington
Chicken breast, coated in mushroom duxelle & wrapped in flaky pastry, served w-roasted sweet potato, sautéed spinach, pancetta & a port jus

Handmade Sweet Potato Gnocchi
Served w-semi dried tomatoes, green peas & roasted walnuts (vegan)

DESSERT

Portuguese Molotof
Soft and fluffy baked meringue in a rich toffee sauce w-deep fried ice cream & poached berries

Dark chocolate fudge brownie
w-milk chocolate ganache & white chocolate baileys mousse (gf)

Sticky date pudding
w-butterscotch sauce & spiced crème fraiche

