

hortas

New Years Eve

3 course & starter \$79 or 2 course & starter \$68

Call 8326 1777 for reservations

Entrée

Kangaroo Island half shell scallops, baked in lime & ginger w-a shaved papaya salad (gf)
or

Confit pork belly w-sweet corn puree, port & mustard reduction & a pulled pork spring roll (gf)
or

Tempura battered zucchini flowers w-roasted tomato ketchup, fresh horseradish & shaved fennel. (v)
or

Citrus & herb crusted whiting w-avocado aioli & a watermelon, fetta & mint salad

Main

Pan seared "Cone Bay" barramundi w-beetroot risotto, chargrilled peach & a poached prawn & watercress salad (gf)
or

Angus beef fillet w-potato dauphine, sautéed Swiss chard, slow cooked beef cheek & jus
or

Chicken breast wellington w-spice roasted pumpkin, green beans, pancetta & a mushroom & red wine glaze
or

Slow cooked Saltbush lamb rump w-braised red lentils, minted peas, rosemary jus & a pulled lamb spring roll
or

Handmade sweet potato gnocchi w-green peas, roasted dutch carrots, garlic whipped fetta & crispy onion (v)

Dessert

Pina colada panna cotta, coconut panna cotta, pineapple granite & candied lime (gf)
or

Chocolate parfait w-dark chocolate ganache, peanut praline & red velvet chorros
or

Portuguese molotof, light & fluffy baked meringue, in a rich toffee sauce, w-deep fried vanilla bean ice cream & blueberry jam

