

hortas

STARTERS

Warm bread with olive oil, balsamic & dukkha	\$8 serve
Herb and garlic toasted ciabatta	7 serve
Warm bread with butter	2.0 pp
Lemon & thyme marinated 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	12

Entrées

Seafood chowder	
Local fish, prawns & Kinkawooka mussels in a rich potato soup & served w-crusty bread	13.9
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
Mushroom & parmesan arancini	
W- a roasted tomato broth, mushroom relish & fried enoki(v)	18
Confit pork belly	
w-sweet corn puree, port reduction & apple & fennel salad (gf)	21

PETISCOS (Tapas) Portuguese Traditional Specialities

13.90 PER DISH OR SELECT 3 PETISCOS FOR \$39

- 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



MAINS

Atlantic Salmon (gf)	33.90
Pan seared Atlantic Salmon on steamed broccolini w-hazelnut beurre noisette & fresh salmon tartar	
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	
Northern Territory wild barramundi	34.90
W-pappardelle pasta & Goolwa pipis in a seafood bisque & a shaved pear & fennel garnish	
Fish & Chips	29.90
South Australian Flathead in Coopers Ale batter, w- chips, tartare & salad	
Braised Lamb Shank	32.90
Organic saltbush lamb, slow cooked w-red wine & vegetables, on a roasted pumpkin puree & greens beans(gf)	
Pork Cutlet	33.50
300g SA Pork Rib Eye, chargrilled w-potato rosti, port & mustard jus & an apple & fennel salad (gf)	
Spaghetti	30.90
Gluten free spaghetti tossed in a sundried tomato & cashew pesto, roasted capsicums & baby spinach (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)	6
Garden salad, w- tomato, red onion & cucumber (gf)	7

DESSERT

Portuguese Molotof	16.00	
Soft and fluffy baked meringue in a rich toffee sauce w-passionfruit curd & cinnamon churros		
Double chocolate Fudge Brownie	16.00	
w-milk chocolate ganache, white chocolate mousse & chocolate popcorn(gf)		
Crème Catalan	16.00	
A bruleé style dessert, flavoured w-orange & cinnamon, & served w-poached berries(gf)		
Sticky Date Pudding	16.00	
w-butterscotch sauce & rum & raisin ice cream		
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

