

hortas

Father's Day Sunday 2nd September

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

Entrées

Seafood chowder

Local fish, prawns & Kinkawooka mussels in a rich potato soup & served w-crusty bread

South Australian whiting

Coriander & lemon crusted, w- coconut rice & avocado aioli

SA Mussels

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

Mushroom & parmesan arancini

W- a roasted tomato broth, mushroom relish & fried enoki(v)

Confit pork belly

w-sweet corn puree, port reduction & apple & fennel salad (gf)

MAINS

Atlantic Salmon (gf)

Pan seared Atlantic Salmon on steamed broccolini w-hazelnut buerre noisette & fresh salmon tartar

Angus Beef Fillet (gf)

Chargrilled & served w-potato & white truffle puree, roasted leek & jus

Chicken Wellington

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

W-pappardelle pasta & Goolwa pipis in a seafood bisque & a shaved pear & fennel garnish

Fish & Chips

South Australian Flathead in Coopers Ale batter, w- chips, tartare & salad

Braised Lamb Shank

Organic saltbush lamb, slow cooked w-red wine & vegetables, on a roasted pumpkin puree & greens beans(gf)

Spaghetti

Gluten free spaghetti tossed in a sundried tomato & cashew pesto, roasted capsicums & baby spinach (vegan)

DESSERT

Portuguese Molotof

Soft and fluffy baked meringue in a rich toffee sauce w-passionfruit curd & cinnamon churros

Double chocolate Fudge Brownie

w-milk chocolate ganache, white chocolate mousse & chocolate popcorn(gf)

Crème Catalan

A bruléé style dessert, flavoured w-orange & cinnamon, & served w-poached berries(gf)

Sticky Date Pudding

w-butterscotch sauce & rum & raisin ice cream