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
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

Roasted pork belly
Glazed w-ginger & anise, w-pumpkin puree & rocket (gf) 21

PETISCOS (Tapas) Portuguese Traditional Specialities

14.50 PER DISH OR SELECT 3 PETISCOS FOR 41

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

**Public Holidays attract a 10% surcharge*

MAINS

Atlantic Salmon (gf) 34.90
Pan seared Atlantic Salmon on steamed broccolini w-hazelnut buerre noisette & fresh salmon tartar

Angus Beef Fillet (gf) 39.50
Chargrilled & served w-potato puree, roasted dutch carrots & jus

Chicken Skewers 32.90
Chargrilled in Portuguese spices w-tomato rice & eggplant relish

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, tomato & herbs, served w-roasted chickpeas & vegetables (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-ruby grapefruit curd & a date & walnut pastry

Double chocolate Parfait 16.00
w-raspberry & white chocolate ganache(gf)

Mango Panna Cotta 16.00
w-passionfruit shortbread & coconut meringue

Steamed Banana Pudding 16.00
w-butterscotch sauce & vanilla bean 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

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

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Specialities

Seafood Cataplana $42
S.A. blue swimmer crab(in shell), Australian prawn, local fish pieces,
Goolwa pipis & Kinkawooka mussels in a tomato, garlic, onion,
capsicum & smoked paprika sauce

Seafood Platter for two $139
S.A. blue swimmer crab in a tomato, garlic, onion, capsicum & smoked paprika sauce
Morton Bay bug, baked in citrus & herb butter
Kinkawooka mussels w-chorizo, tomato, onion, herb & white wine
N.T. barramundi skewer w-chimmi churri
S.A. king prawn skewer, brushed w-garlic & lemon
Port Lincoln oysters w-crispy pancetta & our bbq bourbon sauce
Salt & pepper squid
Tasmanian smoked salmon
& shoe string fries, garden salad, house tartare, sweet chili aioli & grilled ciabatta

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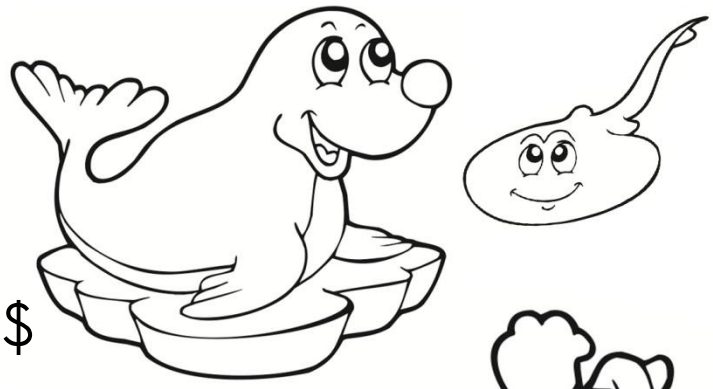
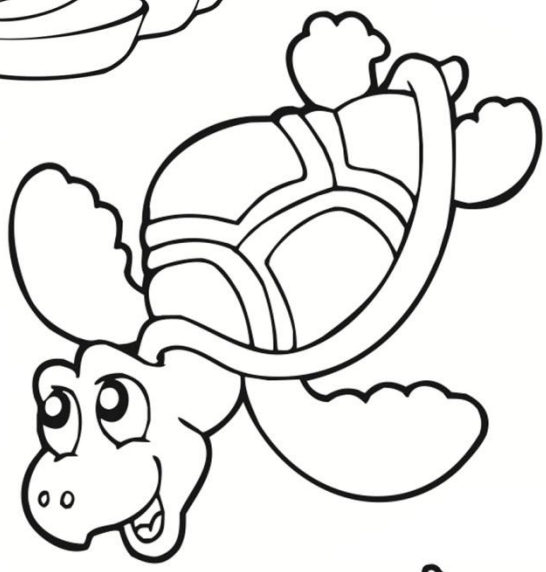
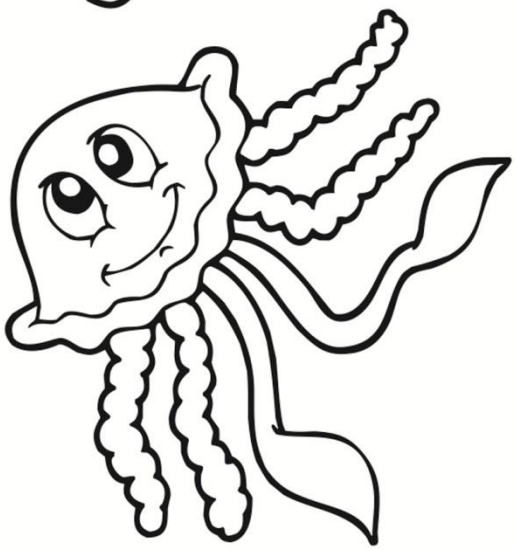
HORTAS
CHILDREN'S MENU

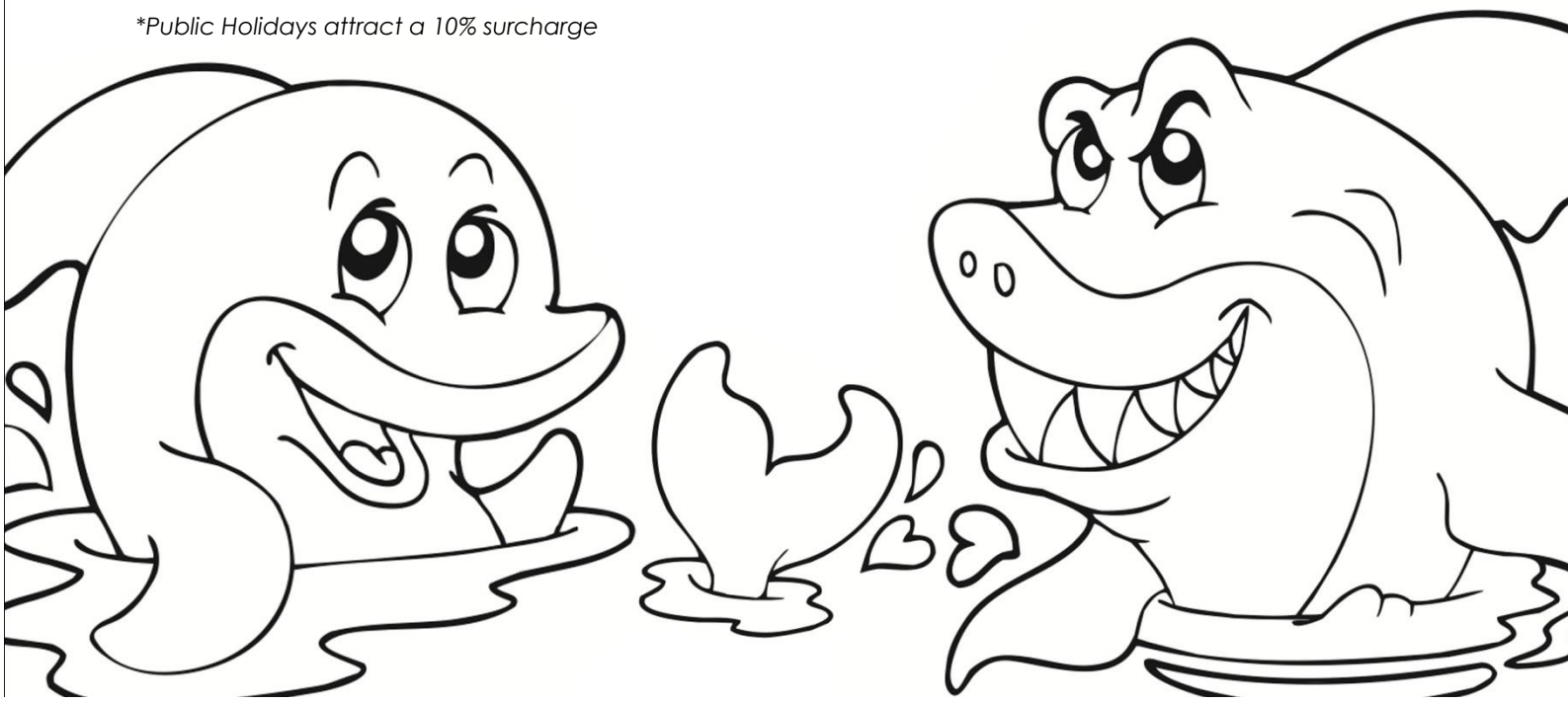


	$
Spaghetti & meatballs (gf)	12.00
Grilled chicken strips w-salad & potatoes (gf)	12.00
Fish & chips with salad	12.00
Crumbed chicken tenderloin served with chips and salad.	12.00





Ice blocks

Proud & Punch Orange You Glad (gf, vegan)	$3.5
Lifesaver	$3
Drumstick Vanilla	$4.8

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