

hortas

STARTERS

Warm bread with olive oil, balsamic & dukkha	\$9 serve
Herb and garlic toasted ciabatta	7.5 serve
Warm bread with butter	2.0 pp
Lemon & thyme marinated olives (gf)	7.2
Stuffed baby peppers (gf)	8.2
Salt & pepper squid w- aioli (gf)	9.2
2 dips with grilled pita bread	14.5
Wedges w-sweet chili & sour cream	12.5

Entrées

Seafood chowder	
Local fish, prawns & Kinkawooka mussels in a rich potato soup & served w-crusty bread	14.5
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)	19.9
Mushroom & parmesan arancini	
W- a roasted tomato broth, mushroom relish & fried enoki(v)	18
Roasted pork belly	
w-thyme & garlic potatoes, apple cider reduction & shaved radish(gf)	21

PETISCOS (Tapas) Portuguese Traditional Specialities

14.80 PER DISH OR SELECT 3 PETISCOS FOR 42

Almondégas 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)	35.50
Pan seared Atlantic Salmon on steamed broccolini w-hazelnut buerre noisette & fresh salmon tartar	
Angus Beef Fillet (gf)	39.90
Chargrilled & served w-potato puree, roasted swiss mushroom & jus	
Chicken Skewers	32.90
Chargrilled in Portuguese spices w-roasted vegetables & tomato chutney	
Northern Territory wild barramundi	35.50
W-pappardelle pasta & Goolwa pipis in a seafood bisque & a shaved pear & fennel garnish	
Fish & Chips	30.90
South Australian Flathead in Coopers Ale batter, w- chips, tartare & salad	
Braised Lamb Shank	33.90
Organic saltbush lamb, slow cooked w-red wine, tomato & herbs, served w-sautéed spinach, butternut pumpkin & matchstick potatoes(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	16.50	
Soft and fluffy baked meringue in a rich toffee sauce w-ruby grapefruit curd & a date & walnut pastry		
Double chocolate Parfait	16.50	
w-raspberry & white chocolate ganache(gf)		
Orange & Vanilla Bean Panna cotta	16.50	
w-pineapple jam & coconut meringue (gf)		
Mango & white Chocolate Marquise	16.50	
w-macadamia crumble & passionfruit		
Trio of fruit granita w-berries & peanut praline (gf)(vegan)	14.50	
Cheese Plate		
Our waiting staff will inform you of the daily specials		
Served with lavosh, water crackers & assorted accompaniments		23.00

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