

# hortas

## STARTERS

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
Wedges w-sweet chili & sour cream	12.5

## ENTREES

Seafood chowder	
Local fish, prawns & Kinkawooka mussels in a rich potato soup & served w-crusty bread	14.5
SA Mussels	
Kinkawooka 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

## 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)
- Entregosto, sticky pork ribs w house made bbq sauce (spicy) (gf)
- Crumbed mushrooms; stuffed with chorizo and bocconcini
- Chorizo com peperonata; grilled Spanish sausage with roasted peppers and onion (gf)

Sharing dishes are  
only recommended  
for people of the  
same household

*Public Holidays attract a 10% surcharge*



## MAINS

Angus Beef Fillet (gf) Chargrilled & served w-potato puree, roasted swiss mushroom & jus	39.90
Northern Territory wild barramundi W-pappardelle pasta & Goolwa pipis in a seafood bisque & a shaved pear & fennel garnish	35.50
Fish & Chips South Australian Flathead in Coopers Ale batter, w- chips, tartare & salad	30.90
Braised Lamb Shank Organic saltbush lamb, slow cooked w-red wine, tomato & herbs, served w-sautéed spinach, butternut pumpkin & matchstick potatoes(gf)	33.90
Spaghetti Gluten free spaghetti tossed in a sundried tomato & cashew pesto, roasted capsicums & baby spinach (vegan)	30.90
Chicken & Mushroom Pie Braised chicken, swiss brown mushrooms & brie, w-flaky pastry & petit garden salad	23.90
Crispy Paprika Dusted Squid (gf) Fried squid in our paprika spice blend, w-chips, salad & dill aioli	27.50

## SPECIALITIES

Seafood Cataplana \$42.9  
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 \$142  
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



## SIDES

Honey roasted carrots, w- cumin & nigella seeds (gf)	8
Steamed seasonal greens, w- citrus & chilli (gf)	8
Paprika salted shoestring fries (gf)	6
Garden salad, w- tomato, red onion & cucumber (gf)	7

