

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
Sardines	
Port Lincoln Sardines in a lemon & herb crust, served w-a caper & tomato salsa	18.9

PETISCOS (Tapas) Portuguese Traditional Specialities

14.80 PER DISH OR SELECT 3 PETISCOS FOR 42

- Almondegas 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 & roasted sweet potato, sautéed broccolini, sweet potato crisps & jus	39.90
Northern Territory Barramundi - Moqueca Cooked in a Brazilian style w-coconut, tomato & capsicum & served w-jasmine rice	35.90
Fish & Chips South Australian Yellowfin Whiting in Coopers Ale batter, w- chips, tartare & salad	30.90
Braised Lamb Shank Saltbush lamb, slow cooked w-red wine, tomato & herbs, served w-potato Puree, heirloom carrots & peas (gf)	33.90
Spaghetti Gluten free spaghetti tossed in a sundried tomato & cashew pesto, roasted capsicums & baby spinach (vegan)	30.90
Kangaroo Pie Kangaroo loin, braised w-red wine & baby vegetables, w-flaky pastry & garden salad	29.90
Chicken Skewers Chargrilled in chimmi churri, served with an olive & roasted pepper couscous and coriander yoghurt	32.50

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

