

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)	9.5
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	15.0
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)	18.5
Sardines	
Port Lincoln Sardines in a lemon & herb crust, served w-a caper & tomato salsa	18.9

PETISCOS (Tapas) Portuguese Traditional Specialities

15 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)	39.90
Chargrilled & roasted sweet potato, swiss mushroom, sautéed broccolini, sweet potato crisps & jus	
Northern Territory Barramundi - Moqueca	35.90
Cooked in a Brazilian style w-coconut, tomato & capsicum & served w-jasmine rice (gf)	
Fish & Chips	31.90
South Australian Yellowfin Whiting in Coopers Ale batter, w- chips, tartare & salad	
Braised Lamb Shank	34.50
Saltbush lamb, slow cooked w-red wine, tomato & herbs, served w-potato Puree, heirloom carrots & peas (gf)	
Spaghetti	30.90
Gluten free spaghetti tossed in a sundried tomato & cashew pesto, roasted capsicums & baby spinach (vegan)	
Kangaroo Pie	29.90
Kangaroo loin, braised w-red wine & baby vegetables, w-flaky pastry & garden salad	
Chicken Skewers	32.50
Chargrilled in chimmi churri, served with an olive & roasted pepper couscous and coriander yoghurt	

SPECIALITIES

Seafood Cataplana \$43.5
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



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DESSERT

Portuguese Molotof 16.50
Soft and fluffy baked meringue in a rich toffee sauce w-
macadamia cookie, lemon gel & candied ruby
grapefruit (gf)

Dark Chocolate fondant 16.50
w-a molten centre, served w-baileys & white chocolate
ganache, poached berries & vanilla ice cream

Crème Catalan 16.50
Infused w-orange & cinnamon, served w-pineapple jam
& churros

Trio of fruit granita w-berries & peanut praline
(gf)(vegan) 14.50

Portuguese custard tart (when available, please allow
15mins) 5.00

COFFEE

Espresso, macchiato, long black 4.0
Flat white, latte, cappuccino 4.0
Pot of tea for one 4.0
Hot Chocolate, Mocha 4.0
Mug \$1 extra
Milks-almond, soy & lactose free additional .50

