

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 & mussels in a rich potato soup & served w-crusty bread 16

Portuguese style garlic prawns 21 M39.9
S.A. prawns in herbed extra virgin olive oil & crusty bread

Pumpkin, sundried tomato & parmesan arancini
W-Basil basil pesto & toasted pepitas(v) 18.5

Sardines (gf)
Grilled Port Lincoln Sardine fillets w-blistered cherry tomatoes, olives, red onion & touch of chili 18.9

Pork Belly 18.5 M34
Slow cooked & charred with Pedro Ximenes glaze & crumbed crackling (gf)

PETISCOS (Tapas) Portuguese Traditional Specialities

16 PER DISH OR SELECT 3 PETISCOS FOR 45

Almondegas com bacon; bacon wrapped meatballs (gf)
Pasteis de bacalhau; cod fish cakes (gf)
SA Kinkawooka mussels w- white wine, chorizo, cherry tomato & garlic (gf)
Crumbed mushrooms; stuffed with chorizo and bocconcini
Chorizo com pepperonata; grilled Spanish sausage with roasted peppers and onion (gf)

Public Holidays attract a 10% surcharge



MAINS

Angus Beef Fillet (gf)	41.00
Chargrilled & roasted sweet potato, swiss mushroom, sautéed broccolini, sweet potato crisps & jus	
Pan Seared Northern Territory Barramundi	39.00
With S.A. king prawns & Goolwa pipis in a prawn bisque w-green beans & a fennel & citrus salad (gf)	
Fish & Chips	33.90
South Australian flathead in Coopers Ale batter, w- chips, tartare & salad	
Braised Lamb Shank	35.50
Saltbush lamb, slow cooked w-red wine, tomato & herbs, served w-potato Puree, heirloom carrots & peas (gf)	
Warm Roasted Vegetable Salad	26.50
w-balsamic vinaigrette & fetta (v)	
Chicken & Mushroom Pie	29.90
braised chicken, swiss brown mushroom & brie, w-flaky pastry & garden salad	
Chicken Skewers	33.50
Chargrilled in chimmi churri, served with an olive & roasted pepper couscous and coriander yoghurt	

SPECIALITIES

Seafood Cataplana 44
S.A. blue swimmer crab (in shell), Australian prawn, local fish pieces, & Kinkawooka mussels in a tomato, garlic, onion, capsicum & smoked paprika sauce



Seafood Platter for Two 145
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 & shoestring 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

