

hortas

STARTERS

Herb and garlic toasted ciabatta	8 serve
Warm bread with butter	2.0 pp
Chili & garlic marinated olives (gf)	7.5
Stuffed baby peppers (gf)	8.5
Salt & pepper squid w- aioli (gf)	9.5
Wedges w-sweet chili & sour cream w-chives	12.5

ENTREES

Seafood chowder	
Made with local fish, seafood & potato & served w-crusty bread	18
Portuguese style garlic prawns	22 M41
Aust prawns in herbed extra virgin olive oil & crusty bread	
Pumpkin, sundried tomato & parmesan arancini	
W-Basil pesto, toasted pepitas & aioli(v)	19
Salmon gravlax	
Gin cured salmon w-dill crème fraiche, pickled cucumber & sour dough toast	22

****Vegan menu available****

PETISCOS (Tapas) Portuguese Traditional Specialities

16.50 PER DISH OR SELECT 3 PETISCOS FOR 47

- 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, onion & pesto (gf)

Public Holidays attract a 10% surcharge



MAINS

Angus Beef Fillet (gf)	43.00
Chargrilled w- potato puree, swiss mushroom, confit garlic, sautéed broccolini, sweet potato crisps & jus	
Pan Seared Northern Territory Barramundi	41.00
With S.A. king prawns & Goolwa pipis in a prawn bisque w-green beans & a fennel & citrus salad (gf)	
Pan seared Atlantic salmon	38.50
w-salad of baby cos, kipfler potato & green beans, tomato, green olive, white anchovy salsa & aioli(gf)	
Fish & Chips	35.50
South Australian flathead in Coopers Ale batter, w- chips, tartare & salad	
<i>Rocket & haloumi salad</i>	26.50
<i>Seared haloumi, carrot, orange segments, rocket & honey mustard vinaigrette (v)</i>	
Chicken Skewers	35.50
Chargrilled in chimmi churri, served with an olive, roasted pepper & lemon pearl couscous salad & coriander yoghurt	

SPECIALITIES

Seafood Cataplana 46
S.A. blue swimmer crab(in shell), Australian prawn, local fish pieces, Kinkawooka mussels & Goolwa pipis in a tomato, garlic, onion, capsicum & smoked paprika sauce



Seafood Platter for Two 150
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

Maple roasted pumpkin, crispy kale & pepitas (gf)	9
Steamed seasonal greens, w- citrus & chilli (gf)	9
Paprika salted shoestring fries (gf)	6.5
Garden salad, w- honey mustard vinaigrette (gf)	8
Bowl of chips with aioli (gf)	8.5

