

hortas

STARTERS

Herb and garlic toasted ciabatta (4 pieces)	8.5
Warm bread with butter	2.0 pp
Chili & garlic marinated olives (gf)	7.5
Salt & pepper squid w- aioli (gf)*traces in oil	9.5
Wedges w-sweet chili & sour cream w-chives	12.5
Crispy chips & aioli	8.5

ENTREES

Seafood chowder	
Made with local fish, seafood & potato & served w-crusty bread	20
Portuguese style garlic prawns	22
Aust prawns in herbed extra virgin olive oil & crusty bread	M41
Wild mushroom risotto	20
With pork & fennel sausage crumb (gf)	
Heirloom tomato, roasted baby beetroot, hummus, Danish feta & ciabatta crisps (v), (vegan option available)	16.9
Twice cooked pork belly	21
With aromatic caramel, chili, herb and bean sprout salad (gf)	

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 (gfo)
- Chorizo Com Milho: grilled chorizo sausage with chargrilled sweet corn & chimi churri (gf)
- Ameijoa: cockles in white wine, w-olive oil, garlic, fresh coriander, lemon & fried potato (gf)

Public Holidays attract a 10% surcharge



MAINS

Atlantic Salmon	39	
Pan seared Atlantic Salmon, duck fat kipfler potatoes, blistered cherry tomatoes, green beans & saffron beurre blanc (gf)		
Angus Beef Fillet	46	
Chargrilled & served w-dauphinoise potato, roasted carrot puree, broccolini & red wine jus (gf)		
Pan Seared Northern Territory Barramundi	40	
Cauliflower puree, roasted cauliflower, baby spinach, peas & pancetta crisp		
Fish & Chips	36.5	
South Australian flathead in Coopers ale batter, w- chips, tartare & salad		
Roast vegetable salad	30.90	
With cumin yoghurt, rocket, walnut & orange(gf)(v) (vegan option av.)		
Confit Duck Leg	36	
French lentils, braised red cabbage, cavallo nero & jus		

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
 Moreton 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
 Smoky Bay oysters baked with Bourbon bbq sauce & pancetta
 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- garlic & chilli (gf)		9
Paprika salted shoestring fries (gf)		6.5
Garden salad, w- honey mustard vinaigrette (gf)		8
Roasted brussel sprouts with Barossa speck (gf)		9

