

# HORTUS

## Small Plates

Marinated olives	8
Padron Peppers	11
Pita bread (2pcs)	6
Muhammara, roasted bell pepper & walnut dip	11
Hummus, olive oil & paprika	11
Baba ghanoush, fire roasted eggplant dip	11
Caponata, Sicilian sweet & sour eggplant	11
Taramasalata with crudities & pane carasau	15
Amber jack crudo, pomegranate, lemon verbena, bottarga	22
Mediterranean cheeses & charcuterie	30
Roasted pumpkin & ginger soup	15
Fritto misto	22
Fried school prawns, calamari, white bait with lemon aioli	

## Salads and vegetables

Grilled broccolini, capers, anchovy, almonds	15
Vine ripened tomatoes, dill, sumac, burrata	16
Watermelon salad, confit olives, feta, basil	16
Falafel salad, pickled cabbage, pita, bread, vegetables, tahini sauce	22
Fried kipfler potatoes, sour cream, chives, trout roe	22

## Wood grill

Whole Corsican sea bass (600g)	MP
Fremantle octopus, green harissa sauce	32
Spatchcock baby chicken with merguez spices	35
Wanderer striploin steak served with lemon, capers & anchovy	45

## Large plates

Lamb tagine cooked in sweet spices, prunes & apricots	29
Venus clams, chilli, garlic, raki, parsley (500g)	35
Shakshuka, eggs poached in a stew of tomatoes, peppers, spices & chickpeas	22
Çilbir, poached eggs, sheep's yogurt, asparagus, burnt butter & Aleppo pepper	22
Ox tripe and cuttlefish gratin, garlic bread	30
Pasta, mud crab, garlic, chili, white wine	32
Spanish suckling pig, potatoes & piquillo pepper sauce	88

### Daily selection of homemade desserts

*(please refer to the display cabinet or check with our friendly server for available selections)*

*All prices are subject to 10% service charge and 7% GST*