

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
Caponata, Sicilian sweet & sour eggplant	11
Taramasalata with crudities & pane carasau	15
Amber jack crudo, pomegranate, lemon verbena, bottarga	22
Roasted pumpkin & ginger soup	15
Fritto misto	22
Fried school prawns, calamari, white bait	
Mediterranean cheeses & charcuterie	50

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
Beef and lamb Adana kebab (500g), garlic yogurt, burnt butter	36

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
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