

HORTUS

Small Plates

Marinated olives	9
Fried Marcona almonds	9
Padrón 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
Yellowtail kingfish crudo, bergamot, green olive, mint, pomegranate	22
Fried zucchini flower stuffed with ricotta, herbs, lemon	24
Fritto misto	22
Fried school prawns, calamari, white bait with lemon aioli	
Roasted pumpkin & ginger soup	15

Salads and vegetables

Grilled broccolini, chermoula, almonds	15
Vine ripened tomatoes, dill, sumac, burrata	16
Watermelon salad, confit olives, feta, basil	16
Falafel salad, pickled cabbage, pita bread, vegetables, haydari	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	33
Beef & lamb Adana kebab (500g), haydari, burnt butter	36

Large plates

Lamb tagine cooked in sweet spices, prunes & apricots	29
Manila clams, fregola Sarda, nduja, tomato (500g)	38
Shakshuka, eggs poached in a stew of tomatoes, peppers, spices & chickpeas	22
Spaghetti, mud crab, garlic, chili, white wine	32
¼ roast Iberian suckling pig, kipfler potato & Victoria pineapple chutney	118
Mediterranean cheeses & charcuterie	38

Daily selection of homemade desserts

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

All prices are subject to 10% service charge and 8% GST