

HORTUS

Small Plates

Marinated olives	12
Fried Marcona almonds	9
Pita bread (2pcs)	6
Muhammara, roasted bell pepper & walnut dip	15
Hummus, olive oil & paprika	13
Caponata, Sicilian sweet & sour eggplant	15
Taramasalata with crudities & pane carasau	18
Yellowtail kingfish crudo, bergamot, green olive, mint, pomegranate	26
Fritto misto	26
Fried school prawns, calamari, white bait with lemon aioli	
Roasted pumpkin & ginger soup	18

Salads and vegetables

Grilled broccolini, chermoula, almonds	18
Vine ripened tomatoes, dill, sumac, burrata	22
Watermelon salad, confit olives, feta, basil	18
Falafel salad, pickled cabbage, pita bread, vegetables, haydari	22
Fried Ratte potatoes, sour cream, chives, trout roe	22
Beetroot salad, Roquefort, lentils, walnuts	22

Wood grill

Whole Corsican sea bass (600g)	78
Beef & lamb Adana kebab (500g), haydari, burnt butter	38
Wanderer bone in striploin (500g), tomato chutney, potatoes	88

Large plates

Chicken tagine cooked in spices, prunes & preserved lemons	28
Manila clams, fregola Sarda, nduja, tomato (500g)	42
Shakshuka, eggs poached in a stew of tomatoes, peppers, spices & chickpeas	22
Spaghetti, mud crab, garlic, chili, white wine	34
¼ roast Iberian suckling pig, Ratte potatoes & tomato chutney	118
Mediterranean cheeses & charcuterie	38

Daily selection of homemade desserts

(Please refer to the dessert bar or check with our friendly server for the available selections)

All prices are subject to 10% service charge and 9% GST