

SMALL PLATES

Marinated olives	12
Fried Marcona almonds with smoked paprika	9
House-made pita bread (2 pieces)	6
Hummus <i>Chickpea and tahini dip</i>	13
Muhammara <i>Roasted bell pepper and walnut dip</i>	13
Taramasalata with whipped cod roe, crudities and pane carasau	18
Yellowtail kingfish crudo with bergamot, mint green olive and pomegranate	26
Fried school prawns, calamari, whitebait with lemon aioli	26

CHARCOAL GRILL

Kingfish collar with cabbage and fennel salad	28
Black Angus sirloin beef steak (300g), with fried potatoes	88
Whole Corsican seabass <i>Cooked in chermoula</i>	88
Beef and lamb Adana kebab with haydari and Aleppo pepper butter	38

SALADS AND VEGETABLES

Shaved savoy cabbage and fennel salad with honey and thyme dressing	18
Horiätiki salad, capsicum, feta, cherry tomatoes and red onion	22
Watermelon salad, olives, feta, basil and mint	18
Faläfel, pickled vegetables, pita and haydari	22
Fried Ratte potatoes with garlic and rosemary	15
Grilled broccolini with chermoula and almond flakes	18

LARGE PLATES

Moroccan style braised cornfed chicken leg with preserved lemons, olives, and onions	28
Cavatelli pasta with pork and fennel sausage ragù	28
Mud crab spaghetti, garlic, chili, white wine	34
Manila clams, fregola Sarda, nduja and tomato	42
Shakshuka eggs poached in a stew of tomatoes, peppers and chickpeas	22

EXTRA LARGE PLATES

Slow cooked Pyrenees lamb shoulder with garlic and rosemary, and Horiätiki salad	118
¼ roasted Iberian suckling pig with fried potatoes and tomato chutney	118

DESSERTS

House churned vanilla gelato, halva, tahini pomegranate syrup and mint	16
House churned Sicilian pistachio gelato with pistachio caramel in a toasted brioche bun	18

A selection of house-made desserts is also available all day in our dessert bar.

HORTUS