

## 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

Cracked wheat salad, dill, mint, pomegranate	18
Horiàtiki salad, capsicum, feta, cherry tomatoes and red onion	22
Watermelon salad, olives, feta, basil and mint	18
Falafel, 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
Orecchiette with pork and fennel sausage ragù	28
Spaghetti, mud crab, 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 Horiàtiki 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
Rose and cardamom basbousa, house churned pistachio gelato, cardamom cream	18

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

# HORTUS

# HORTUS

## Mediterranean Set Menu

\$68++ per person

(Minimum 2 pax)

### Starters

House-made pita bread

Hummus, olive oil and paprika

Muhammara, roasted bell pepper and walnut dip

Fried school prawns, calamari, whitebait with lemon aioli

Yellowtail kingfish crudo with bergamot, mint, green olive, and pomegranate

### Mains

(Choice of 1 per person)

Kingfish collar with cabbage and fennel salad and nduja

Moroccan style braised chicken leg, lemon, and green olives

Beef and lamb Adana kebab with sumac onions

### Sides

Rice pilaf with pistachio and lemon

Cracked wheat salad with dill, mint, and pomegranate

### Dessert

(Choice of 1 per person)

Rose and cardamom basbousa, house churned pistachio gelato, and cardamom cream

House churned vanilla gelato, halva, tahini, pomegranate syrup, and mint

If you would like to make a reservation for this menu, let us know in the **Special Request** section of our booking form | Available 7 days a week for lunch and dinner

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

*The menu is subject to change without prior notice due to the seasonal availability of ingredients*