

# ORTEGA

## FISH SHACK & BAR

### *To share*

Marinated olives  
House-baked baguette, cultured butter  
Selection of natural & battered oysters

### *Entrées*

Corn-fed duck liver pate, roasted plum  
Trevally ceviche, avocado, Vietnamese mint, lemongrass, crayfish oil  
Pan-fried prawn tails, garlic butter sauce, lemon, Italian parsley, tagliatelle  
Warm buttercup squash, ricotta, watercress, spiced seeds & nuts (vego)  
Smoked blue warehou rillettes, pickled radish, sourdough crostini

### *Mains*

Potato gnocchi, celeriac, sautéed kale, pear, pickled walnut dressing (vego)  
Steamed snapper, buttered savoy & swiss chard, shellfish velouté, deep fried cauliflower  
John Dory, Jerusalem artichoke, brussels, pickled celeriac, sunflower & preserved lemon butter  
Lamb flank, swede & raclette gratin, sautéed mushroom, almond cream  
Beef fillet, Café de Paris butter, fries  
  
Mixed leaf salad, celery seed vinaigrette  
Roast potatoes, charred cabbage, onion, mustard crème fraîche  
Roasted carrot, green lentil, sunflower seeds, coriander, spiced yoghurt  
for the table

### *Desserts*

Catalan crepes, orange caramel sauce, vanilla ice-cream  
Peaches, verbena cream, dessert wine sponge, ginger crumb  
Chocolate mousse, toffee pears, milk sorbet, breton butter biscuit

### *Cheese*

A selection of ripened cheeses for the table

### *Tea and coffee*