**Ortega Fish Shack & Bar**

**To start**

**House-baked sourdough baguette & marinated olives**

**for the table**

**Entrees**

**Corn fed duck liver pate, pickled radish & cauliflower, plum sauce**

**Pan-fried prawn tails, garlic butter sauce, lemon, Italian parsley, house-made tagliatelle**

**Buffalo mozzarella, heirloom tomatoes, tapenade, watermelon, buttermilk, garlic sourdough (vego)**

**Yellowtail kingfish ceviche, avocado, Vietnamese mint, lemongrass, scampi oil**

**Mains**

**Snapper, ratatouille, crayfish butter, olive crumb, basil**

**Salt-baked celeriac, celeriac purée, pickled walnut, green apple, blue cheese (vego)**

**Alfonsino, Malaysian coconut gravy, pineapple salad, tamarind dressing**

**Beef Fillet, Café de Paris butter, fries**

**Jerusalem artichokes, goat cheese, toasted hazelnuts**

**Organic mixed leaf salad**

**for the table**

 **Desserts**

**Chocolate mousse, dark Ghana & macadamia cream, chocolate crumb, espresso tuile**

**Catalan crepes, orange caramel sauce, vanilla ice-cream**

**Bleu d’Auvergne, fig & walnut compote**