

ORTEGA

FISH SHACK . BAR

To start

Marinated olives
House-baked baguette, cultured butter
for the table

Entrees

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
Roasted fennel, ricotta, pinenut, radicchio, pickled orange dressing (vego)

Mains

Potato gnocchi, broccolini, oyster mushroom, apple, kale and hazelnut pesto (vego)
Steamed blue warehou, sweetcorn, octopus, tomato & red capsicum broth
John Dory, confit beetroot, courgette, freekeh, salsa verde
Beef Fillet, Café de Paris butter, fries
Roasted carrot, green lentil, sunflower seeds, coriander, spiced yoghurt
Organic mixed leaf salad
for the table

Desserts

Chocolate mousse, cherries, milk sorbet, breton butter biscuit
Catalan crepes, orange caramel sauce, vanilla ice-cream
Roquefort, fig & apple preserve