**Ortega Fish Shack & Bar**

**To start**

**Bread & Olives for the table**

**Entrees**

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

**Corn fed duck liver pate, Pedro Ximénez, feijoa & saffron chutney**

**Buffalo mozzarella, mustard greens, fresh peas, confit garlic sourdough (vego)**

**Yellowfin tuna sashimi, soy and yuzu kosho dressing, edamame, ginger**

**Mains**

**Tarakihi, seaweed butter, stir-fried greens, pickled ginger dressing, furikake**

**Twice baked three cheese soufflé, leek cream, salad of rocket, walnut, & pear (vego)**

**Blue Moki, white bean puree, green beans, ricotta, rosemary & orange dressing**

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

**New season potatoes, caper berries, fine herbs, sumac**

**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**

**Fourme d’Ambert, fig & walnut compote**