**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**

**Carrot & ginger soup, coconut cream, black garlic, parship chips (vego)**

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

**Mains**

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

**Roasted celeriac, celeriac purée, pickled walnut, green apple, Bleu d’Auvergne (vego)**

**John Dory, ratatouille, crayfish butter, olive crumb, basil**

**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**

**Roquefort, fig & walnut compote**