**Ortega Fish Shack & Bar**

 **To Share**

**Selection of natural & battered oysters**

**Entrees**

**Corn fed duck liver pate, green tomato chutney, pinot noir syrup**

**Trevally ceviche, avocado, Vietnamese mint, lemongrass, scampi oil**

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

**Clevedon buffalo mozzarella, smoked eggplant purée, walnut agro dolce, fine herbs (vego)**

**Mains**

**Steamed Blue Moki, Venetian brandade, green olives, heirloom tomato, citrus dressing, coppa**

**House-made Pappardelle, courgette purée, whipped feta, sunflower seed pesto (vego)**

**Tarakihi, fregola, nduja spiced broth, pistou, confit fennel, diamond shell clams**

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

**Green bean salad, strawberry, almond, feta & red onion**

**Organic mixed leaf salad**

**for the table**

**Desserts**

**Chocolate mousse, bitter chocolate sorbet, beetroot & white chocolate ganache, plum, cocoa nibs**

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

**Cheese**

**Selection of ripened cheeses to share**