

# ORTEGA

FISH SHACK . BAR

## *To share*

Selection of natural & battered oysters

## *Entrées*

Yellowtail kingfish ceviche, avocado, Vietnamese mint, lemongrass, crayfish oil

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

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

Corn-fed duck liver pate, roasted tamarillo

## *Mains*

Steamed blue moki, sweetcorn, octopus, nightshade broth

Potato gnocchi, asparagus, oyster mushroom, apple, kale and hazelnut pesto (vego)

Monkfish, asparagus, courgette, orzo, tarragon butter, coppa

Beef fillet, Café de Paris butter, fries

Mixed leaf salad, celery seed vinaigrette

Roasted carrot, green lentil, sunflower seeds, coriander, spiced yoghurt  
for the table

## *Desserts*

Catalan crepes, orange caramel sauce, vanilla ice-cream

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

## *Cheese*

A selection of ripened cheeses for the table