

ORTEGA

FISH SHACK . BAR

To share

Selection of natural & battered oysters

Entrées

Corn-fed duck liver pate, roasted tamarillo, quince & white port jelly
Yellowtail kingfish ceviche, avocado, Vietnamese mint, lemongrass, scampi oil
Pan-fried prawn tails, garlic butter sauce, lemon, Italian parsley, tagliatelle
Mushroom broth, Jerusalem artichoke, oyster mushroom, egg yolk (vego)

Mains

Soft Gizzy polenta, Perigord truffle, apple, hazelnut, split jus (vego)
Butterfish, roasted Jerusalem artichoke, yams, gem lettuce, vadouvan broth
Steamed blue warehou, roasted leek, sherry & mustard sauce, hazelnut cracker, dill
Beef Fillet, Café de Paris butter, fries

Roasted carrot, green lentil, sunflower seeds, coriander, spicy yoghurt
Mixed leaf salad, celery seed vinaigrette
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

A selection of ripened cheeses for the table