**Ortega Fish Shack & Bar**

 **To Share**

**Selection of natural & battered Te Matuku oysters**

**Entrees**

**Corn fed duck liver pate, spiced tamarillo chutney, pinot noir syrup**

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

**Roasted beetroot tartare, gorgonzola, garden rocket, raisin tapenade, oat cracker (vego)**

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

**Mains**

**Gurnard, scallops, lardons, white coco beans, celery, cider broth**

**Potato & parmesan gnocchi, courgette purée, whipped feta, sunflower seed pesto (vego)**

**John Dory, fregola, nduja spiced broth, pistou, confit fennel, diamond shell clams, mussels**

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

**Pan-roasted asparagus, taramasalata, bread crumb**

**Organic mixed leaf salad**

**for the table**

 **Desserts**

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

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

**Cheese**

**Selection of ripened cheeses to share**