**Ortega Fish Shack & Bar**

 **To Share**

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

**Entrees**

**Corn fed duck liver pate, pear & saffron chutney**

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

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

**House-cured & smoked salmon, Finnish mustard, crème fraiche, rye crisps, minted cucumber**

**Mains**

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

**Goat cheese polenta, mushrooms, pickled onion, kale, hazelnuts (vego)**

**Hake, roasted cauliflower purée, butter-poached Parkvale mushrooms & hazelnuts**

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

**Brussels sprouts, miso butter, pickled chilli, sesame**

**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**

**Cheese**

**Selection of ripened cheeses to share**