**Ortega Fish Shack & Bar**

 **To Share**

**Selection of Natural & Battered Oysters**

**Entrees**

**Pan-fried Prawn Tails, garlic butter sauce, lemon, Italian parsley & tagliatelle**

**Corn fed Duck Liver Pate, Pedro Ximénez syrup, feijoa & saffron chutney**

**Spiced salt-baked golden kumara, baby carrots, labne, seed cracker (vego)**

**Yellowtail kingfish sashimi, soy and yuzu kosho dressing, shiso**

**Mains**

**Gurnard, seaweed butter, stir-fried greens, pickled ginger dressing, furikake**

**Twice baked three cheese Soufflé, leek cream, salad of rocket, walnut, & pear (vego)**

**Blue Moki, white bean puree, asparagus, ricotta, rosemary & orange dressing**

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

**New season potatoes, caper berries, fine herbs, sumac**

**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**