

ORTEGA

FISH SHACK . BAR

To share

Marinated olives
House-baked sourdough baguette
Selection of natural & battered oysters

Entrées

Smoked eel risotto, horseradish crème fraîche, watercress, lemon oil
Yellowtail kingfish ceviche, avocado, Vietnamese mint, lemongrass, crayfish oil
Mushroom broth, Jerusalem artichoke, oyster mushroom, egg yolk (vego)
Pan-fried prawn tails, garlic butter sauce, lemon, Italian parsley, tagliatelle
Corn-fed duck liver pate, roasted tamarillo

Mains

Butterfish, roasted Jerusalem artichoke, yams, gem lettuce, vadouvan broth
Steamed tuatuas, nduja, potato skordalia, coco beans, cavolo nero
Soft Gizzy polenta, Perigord truffle, apple, hazelnut, split jus (vego)
Steamed blue warehou, roasted leek, sherry & mustard sauce, hazelnut cracker, dill
Beef fillet, Café de Paris butter, fries

Shoestring fries, porcini & rosemary salt
Mixed leaf salad, celery seed vinaigrette
Roasted carrot, green lentil, sunflower seeds, coriander, spicy yoghurt

Desserts

Catalan crepes, orange caramel sauce, vanilla ice-cream
Pinehaven quince, bergamot parfait, honey almond nougatine
Chocolate mousse, bitter chocolate sorbet, beetroot & white chocolate ganache, pear

Cheese

A selection of ripened cheeses for the table

Tea and coffee