**Ortega Fish Shack & Bar**

**To share**

**Marinated olives**

**House baked sourdough baguette**

**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, wild garlic labne, seed cracker (vego)**

**Yellowfin tuna sashimi, yuzu kosho dressing, edamame, ginger**

**Scampi ceviche, avocado, Vietnamese mint, lemongrass, scampi oil**

**Mains**

**Gurnard, white bean puree, asparagus, ricotta, rosemary & orange dressing**

**John Dory, fennel & mascarpone risotto, prawn espuma, curry oil, potato crisps**

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

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

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

**Roasted courgette, marinated feta, pumpkin seed pesto**

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

**Organic mixed leaf salad**

**for the table**

**Desserts**

**Catalan Crepes with orange caramel sauce, vanilla ice-cream**

**Chocolate mousse, dark chocolate & macadamia cream, espresso tuile, chocolate crumb**

**Mango pudding, passionfruit curd, lime granita, meringue**

**Cheese**

**A selection of ripened cheeses for the table**

**Tea & coffee**