

# ORTEGA

FISH SHACK . BAR

## *To share*

Marinated olives  
House-baked baguette, cultured butter  
Selection of natural & battered oysters

## *Entrées*

Clam risotto, pea, fennel & lemon salad  
Trevally ceviche, avocado, Vietnamese mint, lemongrass, crayfish oil  
Roasted fennel, ricotta, pinenut, witloof, pickled orange dressing (vego)  
Pan-fried prawn tails, garlic butter sauce, lemon, Italian parsley, tagliatelle  
Corn-fed duck liver pate, roasted plum

## *Mains*

Lamb flank, aubergine, pickled walnut dressing, radicchio  
Potato gnocchi, broccolini, oyster mushroom, apple, kale and hazelnut pesto (vego)  
Steamed blue warehou, sweetcorn, octopus, tomato & red capsicum broth  
John dory, confit beetroot, courgette, freekeh, salsa verde  
Beef fillet, Café de Paris butter, fries

Mixed leaf salad, celery seed vinaigrette  
Green beans, shiitake mushroom, Sichuan dressing, sesame  
Roasted carrot, green lentil, sunflower seeds, coriander, spiced yoghurt  
for the table

## *Desserts*

Catalan crepes, orange caramel sauce, vanilla ice-cream  
Warm rice pudding, roasted apricot, bitter lemon ice cream  
Chocolate mousse, cherries, milk sorbet, breton butter biscuit

## *Cheese*

A selection of ripened cheeses for the table

## *Tea and coffee*