**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**

**Buffalo mozzarella, mustard greens, fresh peas, confit garlic sourdough (vego)**

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

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

**Mains**

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

**John Dory, fennel & mascarpone risotto, salad of fennel and courgette, brocollini, curry oil**

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

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

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

**Roasted courgettes, 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**

**Summer berries, almond cream, raspberry bavarois, meringue, sablé**

**Cheese**

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

**Tea & coffee**