

ORTEGA

FISH SHACK & BAR

To share

Selection of natural & battered oysters

Entrées

Corn-fed duck liver pate, roasted plum
Trevally ceviche, avocado, Vietnamese mint, lemongrass, crayfish oil
Pan-fried prawn tails, garlic butter sauce, lemon, Italian parsley, tagliatelle
House-made fromage blanc, roast beetroot, rhubarb, hazelnut cracker, sea salt (vego)

Mains

Potato gnocchi, whipped goat's cheese, courgette, pickled lemon, olive (vego)
Steamed Tarakihi, sautéed mushrooms, smoked walnut butter, pickled onion
Blue moki, asparagus, gem lettuce, cauliflower cream, crayfish bisque
Beef fillet, Café de Paris butter, fries
Mixed leaf salad, celery seed vinaigrette
Roasted carrot, green lentil, sunflower seeds, coriander, spiced yoghurt
for the table

Desserts

Catalan crepes, orange caramel sauce, vanilla ice-cream
Chocolate mousse, roasted apricot, milk sorbet, breton butter biscuit

Cheese

A selection of ripened cheeses for the table

