**Ortega Fish Shack & Bar**

**House baked sourdough baguette $4.90 Marinated olives $8.90**

**Clevedon Pacific oysters $4.50 each**

**Served natural with chardonnay vinegar & ponzu**

**Or battered with remoulade**

**Corn fed duck liver pate, Pedro Ximénez, feijoa & saffron chutney $18.90**

**Buffalo mozzarella, mustard greens, fresh peas, confit garlic sourdough (vego) $21.90**

**Pan-fried prawn tails, garlic butter sauce, lemon, Italian parsley, tagliatelle $19.90**

**Scampi ceviche, avocado, Vietnamese mint, lemongrass, scampi oil $31.90**

**Marlborough King Salmon sashimi, soy and yuzu kosho dressing, shiso $22.90**

**Twice baked three cheese soufflé, leek cream, salad of rocket, walnut, & pear (vego) $33.90**

**Blue Moki, white bean puree, green beans, ricotta, rosemary & orange dressing $38.90**

**Beef Fillet, Café de Paris butter, fries $38.90**

**Snapper, fennel & mascarpone risotto, salad of fennel and courgette, brocollini, curry oil $38.90**

**Tarakihi, seaweed butter, stir-fried greens, pickled ginger dressing, furikake $38.90**

**Shoestring fries, kimchi salt $8.90**

**Honey-roasted courgettes, marinated feta, pumpkin seed pesto $9.90**

**Organic mixed leaf salad, merlot & tarragon vinaigrette $8.90**

**Baby Cos, Ortiz anchovy, Manchego, hazelnuts, mustard dressing $9.90**

**New season potatoes, caper berries, fine herbs, sumac $9.90**

**Catalan crepes, orange caramel sauce, vanilla ice-cream $16.90**

*Excellent with a drop of Alvear Moscatel $11 glass $89 bottle*

**Chocolate mousse, dark Ghana & macadamia cream, chocolate crumb, espresso tuile****$15.90**

*A match made in heaven with Lustau Pedro Ximenez Sherry $12.5 glass $62 bottle*

**Summer berries, almond cream, raspberry bavarois, meringue, sablé $15.90**

*Exceptional with the lovely Jean-Marc Vigreux-Frere champagne demi-sec $10 glass $45 bottle*

**Selection of freshly churned sorbets & ice cream $14.90**

White chocolate ice cream, yoghurt sorbet, raspberry sorbet

*Crying out to go with the Terra Sancta Mysterious white $12.50 glass $59 bottle*

**Your choice of ripened Cheese served with fig & walnut compote (50 grams per portion)**

**Pico –** Perigord, France **$11.90**

**Fourme d'Ambert –** Auvergne, France **$11.90**

**Aged Comté** – Franche-Comté, France **$12.90**

**Valencay-** Loire, France **$11.90**

**Or the whole board with all four cheeses $39.90**

*Why not have with a glass of Graham’s 10 year Tawny Port $12 glass*