

Starters

Marinated olives \$8.90

House-baked baguette, cultured butter \$5.90

Te Kouma Bay Pacific oysters \$4.90 each
*Served natural with chardonnay vinegar and
white soy ponzu*

Or battered with tartare

Entrées

Albacore tuna ceviche, avocado, Vietnamese mint,
lemongrass, scampi oil \$24.90

Corn-fed duck liver pate, plum chutney, quince & white
port jelly \$19.90

Smoked eel risotto, horseradish crème fraiche,
watercress, lemon oil \$24.90

Clevedon buffalo mozzarella, smoked eggplant purée,
walnut agro dolce, fine herbs (vego) \$18.90

Venison tartare, masala yoghurt, smoked beetroot,
pickled cherries \$23.90

Pan-fried prawn tails, garlic butter sauce, lemon, Italian
parsley, tagliatelle \$22.90

House-smoked kahawai, heirloom tomato, shiso,
chickpea cracker \$21.90

ORTEGA

FISH SHACK . BAR

Mains

Snapper, mussels, cockles, saffron vinaigrette,
baby potatoes \$39.90

Pappardelle, courgette purée, whipped feta,
sunflower seed pesto (vego) \$33.90

Beef fillet, Café de Paris butter, fries \$39.90

Gurnard, charred sweetcorn, onion soubise, braised cos,
nduja butter, pickled red onion \$38.90

Steamed blue moki, roasted leek, sherry & mustard
sauce, hazelnut cracker, dill \$38.90

Lamb belly, vadouvan butter, roasted cabbage,
golden raisin, ajo blanco \$38.90

Whole yellowbelly flounder, brown butter, croutons,
red wine jus, capers, lemon, parsley \$28.9, \$32.9, \$40.9

Sides

Shoestring fries, porcini & rosemary salt
\$8.90

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

Slow-roasted celeriac, kale & peanut
pesto, buffalo curd \$11.90

Broccoli, shiitake mushrooms,
sichuan dressing, sesame \$11.90

Desserts

Hawkes Bay peach, earl grey syrup, hay-smoked
mascarpone, sesame nougatine \$14.90

*Crying out to go with Terra Sancta
Mysterious white \$12.50*

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

Excellent with a drop of Alvear Moscatel \$11

Chocolate mousse, bitter chocolate sorbet, beetroot &
white chocolate ganache, plum, cocoa nibs \$15.90

*A match made in heaven with
Lustau Pedro Ximénez Sherry \$12*

Strawberries, Pimms jelly, whipped yoghurt, black
pepper meringue, basil granita \$16.90
Exceptional with the lovely Konrad Noble Riesling \$11

Spice-roasted quince, parsnip ice-cream,
toasted milk crumb \$12.90

*Begging to be matched with
Tietjen Witters Botrytis Viognier \$13*

Cheese

Ripened cheese served with quince paste

Roquefort – Roquefort-sur-Soulzon, France \$11.90

Munster – Alsace, France \$11.90

Beaufort – Savoie, France \$11.90

Ossau Iraty – Pays-Basque, France \$11.90

Or a board with all four cheeses \$39.90

*Why not have with a glass of
Grahams 10 year Tawny Port \$13*