

Starters

Marinated olives \$8.90

House-baked baguette, cultured butter \$5.90

Te Kouma Pacific oysters \$4.90 each
*Served natural with Chardonnay vinegar and
white soy ponzu
Or battered with tartare*

Teeny-weeny, creamy French toast
fish sandwich \$6.90

Entrées

Yellowtail kingfish ceviche, avocado, Vietnamese mint,
lemongrass, crayfish oil \$24.90

Mushroom broth, Jerusalem artichoke, oyster
mushroom, egg yolk (vego) \$18.90

Cold-pressed pork hock, pickled mushrooms, warm
Wairarapa kale, smoked walnut dressing \$21.90

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

Corn-fed duck liver pate, roasted tamarillo, \$19.90

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

Whipped Zany Zeus feta, radicchio, Greytown apple
leather, poppy seeds, sourdough (vego) \$18.90

ORTEGA

FISH SHACK . BAR

Mains

Steamed blue warehou, roasted leek, sherry & mustard
sauce, hazelnut cracker, dill \$39.90

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

Gurnard, roasted Jerusalem artichoke, yams, gem
lettuce, vadouvan broth \$39.90

Steamed tuatuas, nduja, potato skordalia, coco beans,
cavolo nero \$36.90

Soft Gizzy polenta, Perigord truffle, apple,
hazelnut, split jus (vego) \$34.90

Caramelised lamb neck, pickled lambs tongue, roasted
quince, wilted greens, parsnip \$39.90

Sides

Shoestring fries, porcini & rosemary salt \$8.90

Mixed leaf salad, celery seed vinaigrette \$8.90

Roasted carrot, green lentil, sunflower seeds,
coriander, spicy yoghurt \$9.90

Broccoli, pickled shiitake mushroom,
sichuan dressing, sesame \$11.90

Desserts

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, pear, cocoa nibs \$15.90

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

Pinehaven quince, bergamot parfait, honey
almond nougatine \$12.90

Exceptional with the lovely Konrad Noble Riesling \$11

Grenada Bay cherry rum baba, spiced cherries, cultured
Zany Zeus & Whittaker's Dark Ghana
chocolate chip ice cream \$16.90

*Begging to be matched with Domaine du
Mas Blanc Banyuls \$15*

Cheese

Ripened cheese served with apple & date preserve

Schnebel Kuh - Toggenburg, Switzerland \$11.90
Mt Eliza Blue Monkey - Katikati, New Zealand \$11.90

Tomme Pur Chevre - Pyrenees, France \$11.90

Brie de Meaux - Seine-et-Marne, 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*