

Starters

Marinated olives \$8.90

House-baked baguette, cultured butter \$5.90

Te Kouma Bay Pacific oysters \$4.90 each
*Served natural with condimento bianco and
white soy ponzu
Or battered with tartare*

Teeny-weeny, creamy French toast
fish sandwich \$7.90

Marinated green-lipped mussels \$8.90

Entrées

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

Corn-fed duck liver pate, Black Doris plum \$19.90

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

Roasted fennel, ricotta, pinenut, radicchio, pickled
orange dressing (vego) \$19.90

Smoked moki rillettes, pickled radish,
sourdough crostini \$19.90

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

Pan-roasted whole flounder, hazelnut brown butter,
pickle salad \$29.90

ORTEGA

FISH SHACK . BAR

Mains

Steamed blue moki, sweetcorn, octopus,
nightshade broth \$39.90

Potato gnocchi, asparagus, oyster mushroom, apple,
kale & hazelnut pesto (vego) \$35.90

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

Monkfish, asparagus, courgette, orzo,
tarragon butter, coppa \$39.90

Smoked brisket, cheesy cauliflower, pickled
walnut dressing \$38.90

Steamed tuatua, vine tomato, garlic,
fried sourdough, basil \$37.90

Sides

Shoestring fries, mayonnaise \$8.90

Mixed leaf salad, celery seed vinaigrette \$8.90

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

Chinese broccoli, 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 \$16.90

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

Warm rice pudding, roasted rhubarb,
bitter lemon ice cream \$14.90

Exceptional with the lovely Konrad Noble Riesling \$11

Cherry rum baba, spiced cherries, cultured Zany Zeus
& Dark Ghana chocolate chip ice cream \$16.90

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

Cheese

Ripened cheese served with fig & apple preserve

Schnebel Kuh – Toggenburg, Switzerland \$12.90

Stilton– Nottinghamshire, England \$12.90

Little River Brie – Moutere, New Zealand \$12.90

Taleggio – Lombardy, Italy \$12.90

Or a board with all four cheeses \$39.90

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