

## 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, roasted plum \$19.90

Clam risotto, pea, fennel & lemon salad \$24.90

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

Smoked blue warehou rillettes, pickled radish,  
sourdough crostini \$19.90

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

# ORTEGA

FISH SHACK . BAR

## Mains

Steamed blue warehou, sweetcorn, octopus,  
tomato & red capsicum broth \$39.90

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

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

John Dory, confit beetroot, courgette,  
freekeh, salsa verde \$39.90

Lamb flank, aubergine, pickled walnut dressing,  
radicchio \$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

Green beans, 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, cherries, milk sorbet,  
breton butter biscuit \$16.90  
*A match made in heaven with  
Lustau Pedro Ximénez Sherry \$12*

Warm rice pudding, roasted apricot,  
bitter lemon ice cream \$14.90  
*Crying out to go with Terra Sancta late harvest  
mysterious white \$14.50*

Peaches, verbena cream, dessert wine sponge,  
ginger crumb \$14.90  
*Exceptional with the lovely Konrad Noble Riesling \$11*

## Cheese

*Ripened cheese served with nectarine & lemon preserve*

Mt Eliza Cheddar - Featherston \$12.90  
Roquefort – Roquefort-sur-Soulzon, France \$12.90  
Kaikoura Candy Goddess - Kaikoura \$12.90  
Saint-Nectaire – Auvergne, France \$12.90

Or a board with all four cheeses \$39.90  
*Why not have with a glass of  
Grahams 10 +year tawny Port \$13*