

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*