

Starters

Marinated olives \$8.90

House-baked baguette, cultured butter \$5.90

Te Kouma Bay Pacific oysters \$4.90 each
*Served natural with champagne vinegar
Or battered with tartare*

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

Marinated green-lipped mussels \$8.90

Entrées

King salmon ceviche, avocado, Vietnamese mint,
lemongrass, crayfish oil \$24.90

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

Creamy cauliflower & barley, gruyère, radicchio,
golden beetroot, hazelnuts (vego) \$24.90

House-made fromage blanc, roast beetroot, rhubarb,
hazelnut cracker, sea salt (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

Bacon hock terrine, courgette pickle \$18.90

ORTEGA

FISH SHACK & BAR

Mains

Steamed blue warehou, sautéed mushrooms, smoked
walnut butter, pickled onion \$39.90

Potato gnocchi, whipped goat's cheese, courgette,
pickled lemon, olive (vego) \$36.90

Beef fillet, Café de Paris butter, fries \$42.90

Steamed tuatua, peas, broad bean,
radish, fried sourdough, Pernod broth \$38.90

Tarakihi, gem lettuce, roasted fennel, cauliflower cream,
crayfish bisque \$39.90

Brined & seared octopus, sweetcorn,
charred aubergine, spicy black bean dressing \$38.90

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

Roast potatoes, charred cabbage, onion,
mustard crème fraiche \$11.90

Desserts

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

Excellent with a drop of Alvear Moscatel \$11

Chocolate mousse, roasted apricot, milk sorbet,
breton butter biscuit \$16.90

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

Warm coconut rice pudding, pineapple,
kaffir milk sorbet \$14.90

*Crying out to go with Terra Sancta late harvest
mysterious white \$14.50*

Tunisian orange cake, pistachio mascarpone \$14.90
Exceptional with the lovely Konrad Noble Riesling \$11

Cheese

*Ripened cheese served with
fig & pear preserve*

Blue Nanny - \$12.90

Candy Goddess - Kaikoura \$12.90

OMG Brie - Putaruru \$12.90

Meyer goat gouda - Hamilton \$12.90

Or a board with all four cheeses \$39.90

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