

## Starters

Marinated olives \$8.90

House-baked baguette, cultured butter \$5.90

Te Kouma Bay Pacific oysters \$4.90 each  
*Served natural with cabernet 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

Smoked blue warehou rillettes, potato chips, dill \$18.90

Venison tartare, masala yoghurt, smoked beetroot,  
pickled plums \$23.90

Blue swimmer crab risotto, watercress,  
lemon oil \$24.90

Corn-fed duck liver pate, roasted tamarillo, quince &  
white port jelly \$19.90

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

# ORTEGA

FISH SHACK . BAR

## Mains

Steamed blue moki, roasted leek, sherry & mustard  
sauce, hazelnut cracker, dill \$38.90

Potato & celeriac gratin, raclette, witloof, radicchio jam,  
mustard dressing (vego) \$33.90

Caramelised pressed lamb neck, pickled tongue,  
creamed chard, golden beetroot, walnuts \$38.90

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

Gurnard, mussels, tuatua, saffron vinaigrette,  
baby potatoes \$39.90

## Sides

Shoestring fries, porcini & rosemary salt \$8.90

Mixed leaf salad, merlot & celery seed vinaigrette \$8.90

Slow-roasted celeriac, kale & peanut pesto,  
whipped goat curd \$11.90

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*

Spiced squash cake, mandarin, butternut conserve,  
pumpkin seed ice-cream \$16.90  
*Exceptional with the lovely Konrad Noble Riesling \$11*

Roasted quince, parsnip ice-cream, toasted  
milk crumb \$12.90

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

## Cheese

*Ripened cheese served with apple & date preserve*

Saint Agur – Auvergne, France \$11.90

Pico – Perigord, France \$11.90

Hawes Wensleydale – North Yorkshire, England \$11.90

Reblochon – Haute-Savoie, 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*