

ORTEGA

FISH SHACK . BAR

Starters

Marinated olives \$8.90

House-baked baguette, cultured butter \$5.90

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

Salted monkfish croquette, seaweed gribiche
\$4.90 each

Entrées

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

Corn-fed duck liver pate, feijoa chutney, quince & white
port jelly \$19.90

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

Mushroom broth, Jerusalem artichoke, oyster
mushroom, egg yolk (vego) \$18.90

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

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

Mains

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

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

Lamb belly, vadouvan butter, roasted cabbage,
golden raisin, ajo blanco \$38.90

Steamed tuatua, nduja, white bean, cavolo nero,
potato skordalia \$36.90

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

Blue moki, mussels, tuatua, saffron vinaigrette,
baby potatoes \$39.90

Pan-roasted whole flounder, sea lettuce &
miso butter \$34.90/\$38.90

Sides

Shoestring fries, porcini & rosemary salt \$8.90

Organic mixed leaf salad,
merlot & tarragon 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 \$15.908

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

Saffron-poached feijoa, Persian love cake, chèvre
sorbet, sweet dukkah \$16.90

Exceptional with the lovely Konrad Noble Riesling \$11

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

*Begging to be matched with
Tietjen Witters Botrytis Viognier \$13*

Cheese

Ripened cheese served with quince paste

Bleu d'Auvergne – Auvergne, France \$11.90
Truffled Brie de Meaux – Brie, France \$13.90
Rigotte de Condrieu – Lyonnais, France \$8.90
Ossau Iraty – Pays-Basque, 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*