

NYE at Ortega Fish Shack

SECOND SITTING \$99 PER PERSON

To drink

Jean Marc Vigreux-Frere Brut Champagne
– or –
Juicehead Detonator pale ale
– or –
House-made Sangria

To begin

Corn fed duck liver pate, roasted plum
Marinated olives

Entrée

Clam risotto, pea & lemon salad
– or –
Kingfish ceviche, avocado, Vietnamese mint, lemongrass, scampi oil
– or –
Globe artichoke, ricotta, pinenut, radicchio, pickled orange dressing (vego)

Main

Lamb leg steak, aubergine, golden raisin, raclette
– or –
Steamed blue warehou, sweetcorn, octopus, fennel, nightshade broth
– or –
Potato gnocchi, asparagus, oyster mushroom, apple, kale & hazelnut pesto (vego)

Dessert

Peaches & verbena cream
– or –
Chocolate mousse, cherries, milk sorbet, breton butter biscuit
– or –
Catalan Crepes, orange caramel sauce, vanilla ice-cream
– or –
Taleggio, fig & apple preserve

Extras

Shoestring fries, mayonnaise \$8.90
Mixed leaf salad, celery seed vinaigrette \$8.90
Roasted carrot, green lentil, sunflower seeds, coriander, spiced yoghurt \$9.90
Asparagus, tarragon butter \$11.90