

ORTEGA

FISH SHACK & BAR

To share

Marinated olives
House-baked baguette, cultured butter
Selection of natural & battered oysters

Entrées

Corn-fed duck liver pate, roasted plum
Trevally ceviche, avocado, Vietnamese mint, lemongrass, crayfish oil
Pan-fried prawn tails, garlic butter sauce, lemon, Italian parsley, tagliatelle
House-made fromage blanc, roast beetroot, rhubarb, hazelnut cracker, sea salt (vego)
Lightly cured Blue Moki, basil, smoked tomato dressing

Mains

Potato gnocchi, whipped goat's cheese, courgette, pickled lemon, olive (vego)
Steamed Blue Moki, sautéed mushrooms, smoked walnut butter, pickled onion
Steamed Tuatua, peas, broad bean, radish, fried sourdough, Pernod broth
Gurnard, caponata, soured clams, shellfish velouté
Beef fillet, Café de Paris butter, fries
Mixed leaf salad, celery seed vinaigrette
Roast potatoes, charred cabbage, onion, mustard crème fraîche
Roasted carrot, green lentil, sunflower seeds, coriander, spiced yoghurt
for the table

Desserts

Catalan crepes, orange caramel sauce, vanilla ice-cream
Chocolate mousse, toffee pears, milk sorbet, breton butter biscuit
Tunisian orange cake, pistachio mascarpone

Cheese

A selection of ripened cheeses for the table

Tea and coffee