

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 champagne vinegar and white soy ponzu
Or battered with tartare

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

Marinated green-lipped mussels \$8.90

Entrées

Trevally ceviche, avocado, Vietnamese mint, lemongrass, crayfish oil \$24.90

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

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

Warm buttercup squash, ricotta, watercress, spiced seeds & nuts (vego) \$19.90

Smoked blue moki rillettes, pickled radish, sourdough crostini \$19.90

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

Mains

Steamed blue warehou, buttered savoy & swiss chard, shellfish velouté, deep fried cauliflower \$39.90

Potato gnocchi, celeriac, sautéed kale, pear, pickled walnut dressing (vego) \$36.90

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

Gurnard, Jerusalem artichoke, Brussels, pickled celeriac, sunflower & preserved lemon butter \$39.90

Steamed tuatua, broccoli, wilted radish greens, chilli, garlic, fried sourdough \$38.90

Lamb flank, swede & raclette gratin, sautéed mushroom, almond cream \$39.90

Seared octopus, preserved fennel, nduja & butter bean stew \$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, toffee pears, milk sorbet, breton butter biscuit \$16.90

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

Warm rice pudding, roasted apple, bitter lemon ice cream \$14.90

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

Peaches, verbena cream, dessert wine sponge, ginger crumb \$14.90

Exceptional with the lovely Konrad Noble Riesling \$11

Cheese

Ripened cheese served with golden queen peach & lemon preserve

Windsor Blue – Oamaru \$12.90

Manchego – La Mancha, Spain \$12.90

Mt Eliza Cheddar – Katikati \$12.90

Soignon – Poitou, France \$12.90

Or a board with all four cheeses \$39.90

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