

PESCATORE

five course degustation menu

amuse bouche

crab with celery crudité

fresh local wasabi & cashew

pine infused salmon

roe, crème fraîche & dill

hangi pork

celeriac & sorrel

buffalo milk

beetroot, licorice & passionfruit

burnt lemon meringue

brown butter crumble & parsley

118.0 per person

all our fish is caught using long line or other sustainable methods
we source locally, sustainably & with as less carbon footprint as possible