

PESCATORE

five course degustation

amuse bouche

new zealand scampi & cucumber sandwich

scampi tea & sea urchin

line caught fish

clam velouté, roasted seaweed butter & leek

bbq leelands lamb rump

nasturtium, asparagus, sheep's milk ricotta & roasted yeast

rhubarb & rose granita

compressed apple, mint & pistachio

curried pineapple ice-cream

basmati mousse, coconut jelly

124.0 per person

187.0 per person with matching wine

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