

# PESCATORE

five course degustation

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**amuse bouche**

**barbequed scampi**

sour onion juice & roasted yeast

**breaded snapper**

slow cooked egg yolk, golden beetroot & vanilla

**leelands invercargill lamb shoulder rack**

slow cooked carrots & anchovy emulsion

**tutku**

turkish "passion" with pistachio & pomegranate

**curried pineapple ice-cream**

basmati froth, coconut jelly

118.0 per person

181.0 per person with matching wine

please be aware this is a sample menu only and subject to change  
variations may occur due to seasonal changes

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