

PESCATORE

seven course degustation menu

amuse bouche

crab with celery crudité

fresh local wasabi & cashew

slow cooked egg yolk

smoked potato, kale & oyster dressing

pine infused salmon

roe, crème fraîche & dill

cloudy bay clam pakora

curry emulsion, fermented cauliflower & almond milk

hangi pork

celeriac & sorrel

buffalo milk

beetroot, licorice & passionfruit

burnt lemon meringue

brown butter crumble & parsley

129.0 per person

209.0 per person with matching wines

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