

PESCATORE

seven course degustation

amuse bouche

seaweed cured kingfish

koji rice & buckwheat

cold smoked salmon

fermented tomato, nasturtium

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

129.0 per person

209.0 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