

# PESCATORE

## seven course degustation

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### amuse bouche

#### cloudy bay storm clam

bbq rose, cos & yuzu

#### new zealand scampi & cucumber sandwich

scampi tea & sea urchin

#### slow cooked organic egg yolk

smoked potato, oyster & kale

#### 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

135.0 per person

215.0 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