

PESCATORE

à la carte menu

to start 26.5

cloudy bay storm clam

bbq rose, cos & yuzu

slow cooked organic egg yolk

smoked potato, oyster & kale

new zealand koura & cucumber sandwich

scampi tea & sea urchin

followed by 46.0

confit line caught fish

bbq red cabbage, glazed squid, tarragon, clam cream

ora king salmon

caramelized scallop xo sauce, daikon radish, buckwheat

honey glazed duck breast

beetroot, salted plums & rosehip vinegar

dry aged beef sirloin

elderberries, bone marrow & vanilla butter

additions 9.0

spring collective organic garden salad

organic seasonal vegetables

dessert

cheese

each cheese will be individually garnished

single cheese 19.0

cheese selection 32.0

your selection of any 3 cheeses

something sweet 19.0

curried pineapple ice-cream

basmati mousse, coconut jelly

valrhona dulce crèmeux

salted chocolate ice-cream, passionfruit & peanut toffee

preserved cherries & cream

pickled cherry sorbet, burnt cherrywood cream, leaf marshmallow, freeze dried cherries