

# PE(S)CATORE

## à la carte menu

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### to start 26.5

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#### cloudy bay storm clam

bbq rose, cos & yuzu

#### slow cooked organic egg yolk

smoked potato, oyster & kale

#### new zealand scampi & cucumber sandwich

scampi tea & sea urchin

### followed by 46.0

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#### line caught fish

clam velouté, roasted seaweed butter & leek

#### ora king salmon

caramelized scallop xo sauce, daikon radish, buckwheat & greens

#### bbq leelands lamb rump

nasturtium, asparagus, sheep's milk ricotta & roasted yeast

#### dry aged canterbury duck breast

glazed with fermented honey, charred fennel, rosehip vinegar, koji crisp & apple

### additions 9.0

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spring collective organic garden salad

organic seasonal vegetables

### dessert

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#### 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

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#### curried pineapple ice-cream

basmati mousse, coconut jelly

#### honey & wattle pollen nitro-poached mousse

sheep's milk foam, fermented barley dulce & wood sorrel granita

#### valrhona dulcey crèmeux

salted chocolate ice-cream, passionfruit & peanut toffee

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