

PESCATORE

set a la carte menu

entrée

oysters of the day

with selected dressings

pine infused salmon

roe, crème fraîche & dill

eggplant terrine

tarragon emulsion, pickled onions

hangi pork

celeriac & sorrel

mains

line caught snapper

puffed beef tendon, bisque & turnips

dry aged beef sirloin

smoked bone marrow & onions

coal roasted grouper

prawn, buttered swede, herb emulsion & jus gras

invercargill lamb loin

black garlic, courgette & cultured milk

something sweet

burnt lemon meringue

brown butter crumble & parsley

hot & cold chocolate

miso sponge & saffron apricots

buffalo milk

beetroot, licorice & passionfruit

95.0 per person

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