

PESCATORE

ten course degustation

snack selection

burnt leek & cheese oreo
nasturtium, oyster & quinoa
ora king salmon roe, fermented tomato, squid ink
smoked eel cereal, pickled ice plant, milk
crab macaron, apple & lime

bread course

tom sellers beef candle
fermented potato bread, dill cucumber pickles

cloudy bay storm clam

bbq rose, cos & yuzu

new zealand koura & cucumber sandwich

scampi tea & sea urchin

slow cooked organic egg yolk

smoked potato, oyster & kale

confit line caught fish

bbq red cabbage glazed with squid, tarragon, clam cream

honey glazed duck breast

beetroot, salted plums & rosehip vinegar

ora king salmon

scallop xo sauce & buckwheat

dry aged beef sirloin

elderberries, bone marrow & vanilla butter

rhubarb & rose granita

compressed apple, mint & pistachio

curried pineapple ice-cream

basmati mousse, coconut jelly

preserved cherries & cream

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

petits fours

169.0 per person

249.0 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