

PESCATORE

degustation menu

amuse bouche

seaweed cured snapper

koji rice & buckwheat

cold smoked salmon

fermented tomato, nasturtium

barbequed scampi

sour onion juice & roasted yeast

slow cooked egg-yolk

white kim-chi, black cabbage & oyster dressing

hangi pork

parsnip & greens

buffalo milk

sour plum, roquette & lime

burnt lemon meringue

brown butter crumble & parsley

129.0 per person

209.0 per person with matching wine

please be aware this is a sample menu
variations may occur due to seasonal changes

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