



5 Course Degustation Autumn dinner Menu

June 2016 6pm onwards

1st Course

Amuse Bouche

House made bread, whipped butter
Tempura Oyster

2nd Course

Coriander Spinach & Paneer Tortellini
Quinoa, Saag, tomato

Wine Match- Gibbston Valley Le Fou Riesling 2010

3rd Course

Ora King salmon

Pumpkin Textures, Lot Eight Yuzu olive oil, spice toasted pumpkin seeds

Wine Match - Church road McDonald series Sauvignon Blanc 2014

Palate cleanser

Gelissimo sorbet

4th Course

Preston's Local Lamb

Lamb loin, Cumin potatoes, stuffed baby turnips,
Masala lamb cheeks, savoury nut crumble, spice jus

Wine Match - Trinity Hill Gimblett Gravels Tempranillo 2013

5th Course

Warm Carrot Syrup Cake

Mascarpone, cinnamon gelato, carrot & walnut granola

Wine Match - De Bortoli Semillion 2009

To book

Visit our website and book online

or

www.one80restaurant.co.nz

Call -04 3850279 /Ext 8015

Email- dine@one80restaurant.co.nz

*Menu Subject to change. Sample menu only