



5 Course Degustation Spring dinner Menu

September 2017 6pm onwards

1st Course

Oyster Kilpatrick

House made bread| butter| Lot Eight EVOO

2nd Course

Ora King Salmon

*Daikon tofu cream| Squid ink teriyaki| Mirin belly| Tempura
Shitake mushroom| Togarashi| Pickles| Caviar
Wine Match- Gibbston Valley Le Fou Riesling 2010*

3rd Course

Slow Cooked Free Range Pork Belly

*Crackling| Compressed Cucumber| Pineapple chilli Mayonnaise
Wine Match –Church road McDonald series Sauvignon Blanc 2014*

Palate cleanser

Sorbet

4th Course

Preston's Local Lamb

*Pulled lamb shoulder filo | Masala lamb cheek | Savoury nut granola| Carrot| jus
Wine Match – Trinity Hill Gimblett Gravels Tempranillo 2013*

5th Course

Coffee| Hazelnut |Whitakers chocolate Entremet

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*