



Indian • Scottish • Kiwi • French

Served with canapés

Pulled lamb poori -I | Panhead Beer battered Fish & chip -K | Beef Tartare -F | Haggis -S

To Start

Martinborough Riesling or Panhead Pilsner

1 st course

Cock-a- leekie soup, truffle foam-S
Freshly baked Petite bap, butter
Lot 8 extra Virgin olive oil

2nd course

Goan Coastal Ora King Salmon -I
Coconut cloudy bay clam, Achari kheera , curry leaves, black garlic, Lot8 Yuzu Oil
Wine match – Martinborough Vineyard Chardonnay 2014

3rd course

Awatoru Wild Venison -K/I
Carpaccio, Salt baked beetroot, parmesan, walnut , apple, black berries
Beer match – Panhead XPA
Wine Match – Martinborough Syrah

4th course

Magret De Canard (Duck)-F
Wine Match – Martinborough Vineyard Pinot Noir

5th course

Gelissimo Sorbet

6th course

Preston's Local Lamb- K
Peas, Mint jelly, agria potatoes, Lot8 EVOO
Wine match – Martinborough Vineyard Pinot Noir

7th course

Melting Pot dome

Feijoa Calvados bavroise, shortbread, cinnamon streusel, chocolate glaze
Wine match- Late harvest Riesling
Beer Match - Panhead Stout

8th course

Petite Fours
Spiced chai Macaron, Pistachio Financier, Cranachan truffle, Kiwifruit burn marshmallow



one80°
RESTAURANT

SUPPLIERS

Awatoru
Preston's Master Butchers
Ora King Salmon
Lot8 Olive Oil
Gelissimo Gelato
Schoc Chocolates
Martinborough Vineyards
Panhead Custom Ales