



7 Course Spring Degustation Menu

From 6pm Onwards | \$125 per person including wine matches

Oyster Kilpatrick

House made bread| butter| Lot Eight EVOO

Ora King Salmon

Daikon tofu cream| Squid ink teriyaki| Mirin belly

Shitake mushroom| Togarashi| Caviar

Wine Match- Brookfield's Milestone Viognier 2011

Slow Cooked Free Range Pork Belly

Crackling| Compressed Cucumber| Pineapple chilli Mayonnaise

Wine Match –Te Whare Ra TWR Toru 2015

Palate cleanser

Green Apple Sorbet| Apple textures

Preston's Local Lamb | Pulled lamb shoulder filo | Masala lamb cheek | Savoury nut granola| Carrot| jus

Wine Match – Martinborough Pencarrow Pinot Noir 2015

Coffee| Hazelnut |Whitakers chocolate Entremet

Wine Match – Wither Hills Noble Pinot Gris 2011

Petite Four

Macaron | Truffle

To book

Visit our website and book online:

www.one80restaurant.co.nz

or

Call -04 3850279 /Ext 8015

Email- dine@one80restaurant.co.nz

****Menu Subject to change. Sample menu only***

Valid from 13th September-30th November 2017.