



# 7 Course Degustation Menu

From 6pm Onwards | \$125 per person with wine matches (\$40 extra per person)

## ***Oyster Kilpatrick***

*House made bread | butter | Lot Eight EVOO*

## ***Gin | Beetroot Cured Ora King Salmon***

*Kawa Kawa | Crème Fraiche | Pickles | Caviar  
Wine Match- Trinity Hill sauvignon Blanc 2016*

## ***Twice cooked Free-Range Pork Belly \*GF***

***Sous vide Peach | Juniper Mayonnaise  
Wine Match – Te Whare Ra Pinot Gris 2012***

## ***Palate cleanser***

*Green Apple Sorbet | Apple textures*

## ***Preston's Local Lamb***

*Pulled lamb shoulder filo | Masala sous vide lamb tongue | Turmeric onion puree |  
Savoury nut granola | Burnt baby Onion | Rogan Jus  
Wine Match – Mt Difficulty roaring Meg Pinot Noir 2016*

## ***Whitakers chocolate Entremet***

*Muscavado | Cherries  
Wine Match – Marisco Sticky Sauvignon 2016*

## ***Petite Four***

*Macaron | Truffle*

## ***To book***

***Visit our website and book online***

***or***

***[www.one80restaurant.co.nz](http://www.one80restaurant.co.nz)***

***Call -04 3850279 /Ext 8015***

***Email- [dine@one80restaurant.co.nz](mailto:dine@one80restaurant.co.nz)***

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