



7 Course Degustation Menu

From 6pm Onwards | \$119 for two persons 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

Call -04 3850279 /Ext 8015

Email- dine@one80restaurant.co.nz

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