

ONE80° RESTAURANT

NEW YEARS EVE DINNER

5 COURSE DINNER

\$99 PER PERSON | WITH WINE PAIRINGS \$135

One80 Welcome Cocktail On Arrival



FIRST COURSE

Freshly Baked Bread with | Whipped Butter | Orongo Bay Oyster Natural

SECOND COURSE

Gin Cured Ora King Salmon *GF

Cucumber | Pickled red onion | caviar | Lot8 Yuzu oil
Wine Match - Misha's Vineyard Lime Light Riesling

Essence of Tomato *V

Clevedon valley Buffalo Mozzarella | Tomatoes
Lot8 EVOO | Basil | Balsamic
Wine Match - Jules Taylor Sauvignon Blanc

THIRD COURSE

Slow Cooked Egg

Truffle crumb | Gazpacho
Wine Match - The Ned Pinot Gris

Butternut Pumpkin Risotto *GF *V

Sage | Parmesan | Spiced Walnuts
Wine Match - Church road Chardonnay

Palate Cleanser : Cucumber & Mint sorbet

FOURTH COURSE

Preston's Grass Fed Girls Lamb Cutlet

Sweet Breads | Black garlic | Ratatouille | Rogan jus
Wine Match - Roaring Meg Mt difficulty
Pinot Noir

Silver Fern Farms Venison Loin

Beetroot | Burnt Butter Pamu Deer Milk Kumara
puree | Tuile | Jus
Wine Match - Trinity Hill Syrah

FIFTH COURSE

One80 Black Forest

Gateau Valrhona Chocolate
Cherry | Kirsch | Chantilly
Wine Match - Clearview Sea
Red Merlot

Pamu Deer Milk Parfait

Mango | Pistachio
Wine match - De Bortoli
Semillion

Petite four

Berry Choux | Macaroon