



# Easter Special



Available for one day only!  
**SUNDAY, APRIL 9TH 2023**

## 4 COURSE MENU - \$89

(all dishes can be ordered individually)

### TO START

Freshly Baked Focaccia  
Whipped butter

Amuse Bouche  
Te Kouma Bay Oyster

### STARTERS

**Ora King Salmon Crudo (28)**  
Chef's signature dish  
Caviar, ginger, radish, herbs, kaffir oil DF GF



**Beetroot Agria Potato Cutlet (24)**  
Semolina, kale, date, mint yoghurt,  
coriander V

### MAINS

**Pepper Roast Lumina Lamb Rump (48)**  
Pearl barley, greens, onion caramel, coriander GF



**Angus Pure Fillet of Beef Wellington (52)**  
Wrapped in mushroom duxelle, sauce béarnaise,  
Ohakune carrot puree, truffled potato, glazed  
greens, porcini jus

### DESSERT

**Orelys White Chocolate Mousse,**  
Morello Cherries (15)



**Petits fours**  
Shoc Truffles | Macaroon

Menu Items Subject to availability. Please let your server know if you have any dietary requirements.  
GF Gluten Friendly | V Vegetarian | DF Dairy Free | Ve Vegan

## RESERVATIONS REQUIRED

Call 04 385 0279 or book online  
[www.one80restaurant.co.nz/book-your-table](http://www.one80restaurant.co.nz/book-your-table)

