



“Crafting indigenous flavours of New Zealand with Indian, French & international tastes of the world we source only the finest seasonal ingredients and freshest local market produce from boutique purveyors. All our fish is sustainably caught and where possible organic and free range products are used. Our fine wines have been carefully matched to each dish, balancing the delicate tastes and palates. We have created a dining experience by our award winning Diverse chef’s team that is uniquely One80° Restaurant with “views to dine for”
in a surrounding conducive to relaxation and positive energy”

Enjoy your meal.

Executive Chef – Chetan Pangam

All menu items are subject to availability – this menu is available from
6pm until 10pm

No surcharge applies on public holidays.

For any special dietary requests please let your server know

Starters/ Small Plates

Freshly Shucked Oysters \$4.75 each

Natural or Tempura Battered ½ dozen \$26.00 1 dozen \$53.00

All our Oysters are Live and Freshly shucked to order

Artisan Breads & Dips *V \$15.00

A selection of fresh artisan breads with homemade dips &
Lot Eight extra virgin olive oil

Garlic Bread *V \$10.00

Ciabatta bread toasted with garlic butter

Lot Eight Spicy Marinated Olives *GF, V, DF \$12.00

Local Martinborough Olives marinated in a special spice blend

Naan Bites *V \$8.00

Baked Naan bread butter & tomato chutney

Entrees

Goan Coastal Ora King Salmon (Chef’s Signature Dish) \$26.00

Rechado Spiced Salmon, Achari Kheera, Cloudy bay coconut clams, salmon crackling, salmon caviar, black garlic squid ink, Tomato shorba gel, artichoke

Organic Pumpkin, pea Risotto *GF *V Entrée \$24.00
Butternut Pumpkin, Toasted pumpkin seeds, Main \$39.00
Granagio, buerre noisette

Wild Venison \$25.00
Spiced pastrami, salami, Home made beetroot chutney, Bread, Pickles

One80 Classic Caesar Salad Entrée \$22.50
Cos lettuce, soft boiled egg, focaccia croutons, Main \$29.50
anchovies, Grana Moravia, crispy streaky bacon, grilled chicken
tenderloins, homemade Caesar dressing

Chef's Soup of the Day \$15.00
Served with warm freshly baked bread & a butter medallion

Mains

Angus Pure Fillet of Beef Wellington (Chef's Signature Dish) \$48.00
Wrapped in horopito mushroom Duxelle, sauce béarnaise, Ohakune
carrot puree, black truffle potato gratin, glazed greens, porcini jus

Line Caught Fresh Fish of the Day \$43.00
Lime Kelp, Tempura Prawn, Tadka agria Potatoes, seasonal greens, Tomato
chutney, artichoke lemon puree, Lot8Yuzu olive oil, micro coriander

Sous Vide Kowhai Grove Ostrich Drum \$42.00
Tagine, gnocchi, pickled compressed beetroot, brown butter, cranberry

Ratatouille Vegetable filo *V \$39.50
Ancient grains, glazed greens, kale, cashew cream korma

Chicken Achari Masala \$34.00
Lightly spiced tangy coconut chicken curry,
Jeera basmati pulao, Poppadum, mango chutney, Raita, garlic Naan

Moroccan Braised Lamb Shank \$36.00
Rustic Root vegetable mash, glazed greens, date glaze, almond date relish,
kumara wafers

Homemade Tempura Battered Fish & Hand Cut Chips *DF \$34.00
Homemade tartare sauce, tomato chutney, lemon, garden salad

Teds Choice Angus Beef Scotch Fillet Steak *GF *250gms \$42.00
Hand cut Agria potato chips, grilled tomato, glazed greens,
béarnaise, jus, fried eggs

Side Dishes All \$9.00

Seasonal vegetables of the day
One80 Ancient grain salad
Garden salad with vinaigrette dressing
Hand cut Agria fries with saffron aioli
Shoe string fries with tomato sauce
GF - Gluten free , DF - Dairy free , V - Vegetarian

Desserts

Baked Bombe Alaska (Chef's Signature Dish) \$15.00

Rose petal cashew ice cream, Pistachio sponge, mango shrikhand

Manuka Honey Crème Brulee \$16.00

Biscotti & poached seasonal fruit

Trio of Handcrafted Gourmet Ice creams & Sorbet \$14.00

Please ask your wait staff for today's flavours

Handmade Schoc Chocolate Truffles \$6.00 (2)

Please ask your wait staff for today's flavours \$11.00 (4)

One80 Affogato Board \$15.00

Liqueur, Espresso, Vanilla Bean ice cream

liqueur coffee \$14.00

Liqueur, Espresso, Crème

Award Winning Local Cheeses

All the below cheeses are served with 180 degrees natural oat sea salt, crackers and accompaniments. 60 gms each

Kapiti Kikorangi Blue \$15.00

With an unmistakable creamy golden curd & rivers of dark blue, this cheese has passed into legend

Kingsmeade Ngawi Brie \$15.00

Matured white mould cheese, soft, oozing inner texture, with a nutty mushroomy flavour

Barry's Bay Cloth Matured cheddar \$15.00

Bold & earthy flavour, matured cloth bound for 2 years

A selection of all the above cheeses \$40.00

Our Local New Zealand Suppliers to thank with out whom we wouldn't be able to bring our food to you

Yellow brick road

Leigh Fisheries

Awatoru

New Zealand King salmon

Chefs choice

Gelissimo gelato

Schoc Chocolates

Preston's Master Butchers

Randwick Meats

Bidvest

Bidvest fresh

On trays

Zany Zeus

Lot Eight olive oil

Kapiti

Kings Meade Cheese

Barry's bay cheese