



“Crafting indigenous flavours of New Zealand with Indian, French & international tastes of the world”. At One80 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. We have created a dining experience by our award winning Diverse chef’s team that is uniquely

One80° Restaurant with “Views to Dine for” Enjoy your meal.

Summer 2017-2018 Dinner Menu Version 1

**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 Live Local oysters

\$4.90 each

Natural, Tempura, Kilpatrick

½ dozen \$28.00

1 dozen \$54.00

#### Breads & Dips \*V

\$15.00

A selection of fresh breads| homemade dip & butter|

Lot Eight extra virgin olive oil

#### Garlic Bread \*V

\$10.00

Ciabatta bread| garlic butter

#### Lot Eight Warm Olives \*GF|V|DF

\$12.00

Preserved lemons

#### Layered Malaysian Roti

\$8.00

Seasonal Chutney

#### Masala Poori ( Indian Style Street Food) 3 pcs each (chefs Signature Starter)

Selection of all \$26.00

Ora king salmon, tamarind, Crème fraiche, shev

\$9.00

Rogan Pulled Lamb, tamarind, yoghurt, shev

\$9.00

Masala Aloo, Paani, tamarind, yoghurt, shev \*V

\$9.00

#### Sesame Prawn toast

\$12.00

Chilli Lime Coriander mayonnaise| Brioche

## Entrees

<b>Gin   Beetroot Cured Ora King Salmon (Chef's Signature Dish)</b>	\$28.00
Kawa kawa   Yuzu Crème fraiche   Pickles   Caviar   Lot8 Yuzu Oil	
<b>Masala North Atlantic Scallops</b>	\$27.00
Black Pudding   Cauliflower   Lot eight Yuzu olive oil	
<b>One80 Charcuterie Board (designed to share for 2)</b>	\$38.00
Selection of cured meats   pickles   chutney   Pumpernickel	
<b>Essence of Tomato Salad *V *GF</b>	\$24.00
Clevedon Buffalo Mozzarella   Lot8 EVOO   Basil   Balsamic	
<b>Arborio   Black rice Risotto *GF *V</b>	Entrée \$23.00
Bell pepper Pique   Yoghurt foam   Parmesan	Main \$39.00
<b>Twice Cooked Freedom Farms free Range Pork Belly</b>	\$24.00
Sous Vide peach   Juniper Mayonnaise	
<b>One80 Classic Caesar Salad</b>	Entrée \$22.50
Cos lettuce   Egg   croutons   bacon   Anchovies	Main \$29.50
Homemade Caesar dressing   Grana Padano	
Grilled chicken tenderloins Or Smoked Ora King Salmon	
<b>Chef's Soup of the Day</b>	\$15.00
Served with warm freshly baked bread   butter	

## Mains

- Angus Pure Fillet of Beef Wellington (Chef's Signature Dish)** \$49.00  
Wrapped in horopito mushroom Duxelle | sauce béarnaise | Ohakune carrot puree | black truffle potato gratin | glazed greens | porcini jus
- Preston's Local Lamb** \$44.00  
Pulled lamb shoulder fillet | Masala sous vide lamb tongue | Turmeric onion puree | Savoury nut granola | Burnt baby Onion | Rogan jus
- Long Line Caught Fresh Fish of the Day** \$43.00  
Prawn | Kerala Coconut Moilee | Masala Aloo tikki | Cherry Tomatoes | Curry leaves
- Chettinad Duck Breast** \$42.00  
Red Cabbage | daikon | crispy noodles
- Sous Vide Waitoa Chicken Breast** \$41.00  
Confit chicken Winglet | Braised lettuce | wild rice | Smoked Eggplant
- Roganjosh Lamb Shank \*GF** \$38.00 (1) / \$48(2)  
Masala Mash | glazed greens | Roganjosh Jus | Date Almond chutney
- Chicken Achari Masala** \$34.00  
Lightly spiced tangy coconut curry | Jeera basmati pulao | Poppadum | Mango chutney | Raita | Pickle | Garlic Naan
- Paneer Coconut Pea Stuffed Field Mushroom \*V** \$36.00  
Beetroot Ketchup | lentil podi | spinach Urad dal tikki
- Tempura Battered Line caught Fish & Hand Cut Chips \*DF** \$34.50  
Homemade tartare sauce | tomato sauce | lemon | garden salad
- Angus Beef Scotch Fillet Steak \*GF** \$43.00  
Steak Butter | Hand cut Agria potato chips | glazed greens | Béarnaise | Fried Eggs | jus

<b>Side Dishes</b>	All \$9.00
Seasonal vegetables of the day	
Honey spiced sous vide cauliflower	
Garden salad   vinaigrette dressing	
Masala Mash Potatoes	
Hand cut Agria fries   saffron aioli	
Shoe string fries   tomato sauce	
Wedges With sour cream   sweet chilli sauce	
Jeera Basmati Rice - \$5.00	
Fried eggs - 2 - \$5.00	
GF - Gluten free   V - Vegetarian	

## Desserts

<b>Rose Petal Pistachio Bombe Alaska (Chef's Signature Dish)</b>	\$17.00
<b>Strawberry Bavroise   Basil   Lime</b>	\$15.00
<b>Whittaker's Dark chocolate Entremet   Muscavado   cherries</b>	\$16.00
<b>Fennel   Rhubarb   Pomegranate   Olive oil sponge *Gf</b>	\$15.00
<b>Endless Possibilities   Stone fruit Textures</b>	\$15.00
<b>Trio of Handcrafted Gourmet Ice creams &amp; Sorbet</b>	\$15.00
Please ask your wait staff for today's flavours	
<b>Handmade Schoc Chocolate Truffles</b>	\$6.00 (2)
Please ask your wait staff for today's flavours	\$11.00 (4)
<b>Award Winning Local Cheeses</b> (Selection of 3 cheeses)	
One80 Cheese Board   180 degrees natural oat sea salt crackers	\$35.00
Individual Cheese	\$15 Each
<b>Our Local New Zealand Suppliers to thank with out whom we wouldn't be able to bring our food to you</b>	

Yellow brick road | Leigh Fisheries |  
 New Zealand King salmon (Ora King Salmon)  
 Chefs choice | Gelissimo gelato | Schoc Chocolates  
 Preston's Master Butchers | Randwick Meats  
 Awatoru | Bidfood | Bid fresh  
 | On trays | Lot Eight olive oil | Kapiti