

"Crafting indigenous flavours of New Zealand serving Progressive Indian cuisine with Modern French flair & international tastes of the world. We source only the finest seasonal ingredients and freshest local market produce from boutique purveyors. 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. **Executive Chef – Chetan Pangam**

Sous Chef – Alexis Vienot



All menu items subject to availability – this menu is available from 6pm until 9.30pm

GF - Gluten free | V - Vegetarian | DF - Dairy Free

** Subject to availability

Please note that we do not do takeaway

STARTERS/SHARING PLATES

Garlic Bread *V \$10.00
Ciabatta bread | Garlic butter

Malaysian Roti / Garlic Naan Bites \$8.00
Seasonal Chutney

Lot Eight Warm Olives *GF|V|DF \$12.00
Preserved Lemons

Breads & Dips *V
A selection of fresh breads | homemade dip & butter |
Lot Eight extra virgin olive oil \$15.00

Freshly Shucked Live Local Oysters ** \$4.90 each
Natural, Tempura, Vietnamese
½ dozen \$28.00 / 1 dozen \$54.00

Masala Poori (Indian Style Street Food)
Ora King Salmon, Tamarind, Crème Fraiche, Shev(3) \$9.00

Rogan Pulled Lamb, Tamarind, Yogurt, Shev(3) \$9.00

Tadka Aloo, Paani, Tamarind, Yogurt, Shev (3) \$9.00

Selection of all \$26.00

Sesame Prawn Paua Toast \$15.00
Chili Lime Coriander Mayonnaise | Brioche

ENTREES

Olive Squid Ink Cured Ora King Salmon (Chef's Signature Dish) \$28.00
Seaweed Sponge | Parsnip Ginger | Miso Barley Crisp | Caviar

One80 Charcuterie Board (for 2) \$36.00
Selection of Cured Meat | Pickles | Chutney | Pumpernickel

Risotto Bianco Three Cheese *GF *V E \$23.00
Jerusalem Artichoke Crisp | Parmesan M \$39.00

Twice cooked Free-Range Pork Belly *GF \$24.00
Compressed Pear | Whipped Feta

Warm Local Mushrooms *V \$25.00
Parasnip | Whitloof | Elderflower Vinaigrette | Truffle Pasta

One80 Classic Caesar Salad E \$22.50
Chicken or Smoked Ora King Salmon M \$29.50
Cos Lettuce | Egg | Croutons | Bacon | Anchovies |
Homemade Ceaser Dressing | Grana Padano

Chef's Soup of the Day \$15.00
Served with Warm Freshly Baked Bread | Butter

Coastal Cloudy Bay Clams Masala ** \$24.00
Coconut | Onion | Corriander | Roti

MAINS

Angus Pure Fillet of Beef Wellington (Signature Dish) \$49.00
Wrapped in Horopito Mushroom Duxelle | Sauce Béarnaise |
Ohakune Carrot Puree | Black Truffle Potato Gratin | Glazed
Greens | Porcini Jus

Preston's Grass Fed Girls Lamb \$44.00
Lamb Cutlet | Baby Carrots | Pulled Lamb Cigar | Cauliflower
Almond Puree | Savoury Nut Granola | Burnt Leek | Rogan Jus

Long Line Caught Fresh Fish of the Day \$43.00
Kuro Black Prawn | Kerala Coconut Moilee | Sous Vide Fennel
| Cherry Tomatoes | Squid Ink Flat Bread

Sous Vide Silver Fern Farms Beef Sirloin *GF \$43.00
Steak Butter | Hand Cut Agria Potato Chips | Glazed Greens |
Béarnaise | Fried Eggs | Jus

Thai Slow Cooked Pork Cheeks \$36.00
Salt Baked Swede | Prawn Sesame Crisp

Sous Vide Waitoa Free Range Chicken Breast *GF \$41.00
Masala Winglet | Burnt Butter Potato Puree | Lotus Stem |
Tadka Turnips

Grass Fed Girls Lamb Shank *GF \$38.00 (1) / \$48(2)
Jeera Tadka Aloo | Glazed Greens | Rogan Josh Jus | Pickled
Lemon Chutney

Signature Chicken Shahi Korma Thali \$34.00
Rich Creamy Nutty Mughlai Style Curry | Saffron Basmati
Pulao | Poppadum | Mango Chutney | Raita | Pickle | Garlic
Naan

Tempura Battered Line caught Fish & Hand Cut Chips *DF \$34.50
Homemade Tartare Sauce | Tomato Sauce | Lemon | Garden
Salad

Paneer Coconut Pea Tikki *V \$36.00
Beetroot Ketchup | Lentil | Spinach Urad Dal Vada | Greens

SIDE DISHES ALL \$9.00

Shoe String Fries | Tomato Sauce
Seasonal Vegetables of The Day
Garden Salad | Vinaigrette Dressing
Jeera Aloo (Cumin Tempered Baby Potatoes)

Saffron Basmati Rice - \$5.00
Fried Eggs - 2 - \$5.00