

"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

### To Nibble | Small Plates

<b>Garlic Bread *V</b>	\$10.00	<b>Breads &amp; Dips *V</b>		<b>Masala Poori</b> (Indian Style Street Food)	
Ciabatta bread   Garlic Butter		A selection of fresh breads   Homemade dip & butter		Ora King Salmon, Tamarind, Yogurt, Shev (3)	\$9.00
<b>Malaysian Roti   Garlic Naan Bites</b>	\$8.00	Lot Eight extra virgin olive oil	\$15.00	Rogan Pulled Lamb, Tamarind, Yogurt, Shev (3)	\$9.00
Seasonal Chutney		<b>Freshly Shucked Live Local Oysters **</b>	\$4.90 each	Tadka Aloo, Paani, Tamarind, Yogurt, Shev (3)	\$9.00
<b>Paani Poori   Potato   Chickpea   Mint   Coriander (2) *V</b>	\$5.00	Natural   Tempura   Vietnamese		Selection of all	\$26.00
		½ dozen \$28.00/1 dozen \$54.00		<b>Ora King Salmon Taco</b>	
		<b>Spice marinated Lot Eight warm olives</b>	\$12.00	Avocado cream   Burnt chilli oil   Coriander	\$15.00

### ENTREES

**Spice Gin Botanicals Cured Ora King Salmon Gravlax (Chefs Signature Dish)** \$28.00  
Compressed cucumber | Pickled red onion | caviar | Lot8 Yuzu oil

**Butternut Pumpkin Risotto \*GF \*V**  
Entrée \$23.00 | Main \$39.00  
Sage | Parmesan | Spiced Walnuts

**Twice Cooked Vindaloo Freedom Farms free Range Pork Belly** \$24.00  
Apple | Onion | Coriander

**Essence of Tomato Salad \*V \*GF** \$24.00  
Clevedon Buffalo Mozzarella | Lot8 EVOO | Basil | Balsamic

**One80 Charcuterie Board**  
1 - \$20 | 2 ~ \$38.00  
Selection of cured meats | pickles | chutney | bread

**One80 Classic Caesar Salad**  
Entrée \$22.50 | Main \$29.50  
Cos lettuce | Egg | Croutons | Bacon | Anchovies  
Homemade Caesar dressing | Grana Padano  
Grilled chicken tenderloins Or Smoked Ora King Salmon

**Chefs Soup of the Day**  
Served with warm freshly baked bread | Butter  
\$15.00

### MAINS

**Angus Pure Fillet of Beef Wellington (Chef's Signature Dish)** \$49.50  
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  
Sous Vide Lamb Rump | Sweet Breads | Black Garlic | Ratatouille | Rogan Jus

**Long Line Caught Fresh Fish of the Day** \$43.00  
Scallop Paper | Kuro Prawn | Kerala Coconut Moilee | Leek | Cherry Tomatoes

**Sous Vide Waitoa Free Range Chicken Malai Breast \*GF** \$41.00  
Masala Duck Fat Winglet | Baingan Bharta | Cashew cream

**Awatoru Wild Venison (NZM 2018 Apprentice Chef of the Year Liam's Dish)** \$43.00  
Beetroot | Burnt Butter Pamu Deer Milk Kumara Puree | Tuile | Jus

**One80 Carrot Tastes & Textures \*V** \$36.00  
Pickled | Puree | Sous Vide | Roast | Harissa | Crisp | Labane | Almond | Cumin

**One80 Signature Chicken Chettinad Thali** \$34.00  
Peppery Coconut South Indian Style Curry | Saffron Basmati Pulao | Poppadam | Mango Chutney | Raita | Pickle | Garlic Naan

**Grass Fed Girls Lamb Shank \*GF** \$38.00(1) | \$48.00(2)  
Jeera Tadka Aloo | Glazed Greens | Roganjosh Jus | Chutney

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

**Tempura Battered Line Caught Fish & Chips** \$34.50  
Homemade Tartare Sauce | Tomato Sauce | Lemon | Garden Salad

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

### SIDE DISHES ALL \$9.00

Shoe String Fries   Tomato Sauce	Seasonal Vegetables of the Day	Wedges   Sour Cream & Sweet Chilli Sauce
Spiced Hand Cut Agria Fries   Saffron Aioli	Garden Salad   Vinaigrette Dressing	Iceberg Lettuce   Ranch dressing
Asparagus   Béarnaise Sauce	Jeera Aloo (Cumin Tempered Baby Potatoes)	Saffron Basmati Rice - \$5.00