



Winter 2019 Dinner Menu
Executive Chef - Chetan Pangam
Sous Chef - Alexis Vienot

"Crafting indigenous flavors of New Zealand with progressive Indian, French techniques and 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 used. We have created a dining experience by our award winning diverse team that is unique.

One80° restaurant with "views to dine for".

TO NIBBLE & SHARE | SMALL PLATES

Freshly shucked live local oysters	\$4.90 each
natural 🌿 amritsari fried smoked 🌿	
1/2 dozen \$28 1 dozen \$54	
Bread & dips 🌿	\$15
a selection of fresh breads homemade dips & butter Lot8 EVO oil	
Garlic bread 🌿	\$10
ciabatta bread garlic butter cheesy garlic bread	\$12
Spice marinated Lot8 warm olives 🌿 🌿 🌿	\$12
Keema pav	\$12
Pamu deer milk bun masala lamb mince	
Garlic naan bites chutney	\$8
Masala poori	
OrakKing salmon tamarind yogurt shev (4)	\$12
GFG lamb keema tamarind yogurt shev (4)	\$12
Masala aloo tamarind yogurt shev (4) 🌿 🌿	\$12
Selection of all	\$33

TO START | ENTREE

Recheado OrakKing salmon 🌿	\$28
(chef's signature dish) Tomato pepper rasarin cucumber pickled red onion caviar Lot8 yuzu oil	
Pecorino Romano arborio risotto 🌿 ▲	Entrée \$23 Main \$39
Edamame pecan crispy egg	
Chettinad masala duck & mushroom tortellini	\$24
Saffron curry pasta portobello foam porcini powder	
One80 charcuterie board 🌿 🌿 🌿	\$22
Selection of cured meats pickles chutney bread	
Mooing dal pakora chaat 🌿 🌿 🌿 🌿	\$22
tamarind yoghurt shev coriander	
One80 classic caesar salad 🌿	Entrée \$22.50 Main \$29.50
Cos lettuce egg croustons bacon anchovies homemade caesar dressing Grana Padano grilled chicken tenderloins or house smoked OrakKing salmon	
Chef's soup of the day 🌿 🌿	\$15
Served with warm freshly baked bread butter	

▲ can be made vegan ▲ can be made vegetarian
🌿 can be made dairy free 🌿 can be made gluten free

We can cater for most dietary requirements with prior notice. For any allergies or special dietary requirements, please inform our staff.

MAINS

Angus Pure fillet of beef wellington	\$49.50
(chef's signature dish) Wrapped in garam masala mushroom duxelle sauce béarnaise Ohakune carrot purée black truffle potato grain glazed greens porcini jus	
Preston's 'Grass Fed Girls' lamb raan 🌿	\$44
Sous-vide lamb rump root vegetable dauphinoise burnt leek almond jaggery crust chaat fried chickpeas curry leaf & mint oil lamb jus	
Pan-seared long line caught fresh fish of the day 🌿 🌿	\$44
Turmeric broth kuro prawn fennel & coriander confit roma	
Vadouvan poussin 🌿	\$43
Coq au vin burnt onion pomme puree radish	
Spiced sous-vide pork cheeks 🌿 🌿	\$39
Carrot almond raisin	
Hyderabadi baingan ka salan 🌿 🌿	\$36
Pickled onions poppadum tadka potato seed granola salan gravy	
One80 signature sajoji chicken thali 🌿 🌿	\$34
Saffron basmati pulao garlic naan poppadum chutney raita pickle	
Grass Fed Girls nalli nihari lamb shank 🌿	\$38 (1) / \$48 (2)
Jeera tadka aloo glazed greens jus ginger	
Sous-vide Silver Fern Farms beef sirloin 🌿	\$43
Hand-cut agria potato chips glazed greens fried eggs steak butter jus	
Amritsari spice battered line caught fish 🌿 🌿	\$34.50
Masala mushy peas salad tartare sauce lemon	
Side dishes	\$9 each
Seasonal vegetables of the day 🌿 🌿 🌿	
Garden salad vinaigrette 🌿 🌿 🌿 🌿	
Jeera aloo (cumin tempered gourmet potatoes) 🌿	
Spiced hand-cut agria potato chips saffron aioli	
Shoestring fries tomato sauce	
Wedges sour cream sweet chili sauce	
Saffron basmati pulao 🌿 🌿	\$5
Fried eggs (2)	\$5

MAINS TO SHARE

Five-course tasting menu - chefs' choice	\$79 per person
\$110 with four wine pairings \$120 with three cocktail pairings Tasting menus are designed to be ordered by the entire table.	
Angus pure fillet of beef wellington	\$95.00
(chef's signature dish) Wrapped in garam masala mushroom duxelle sauce béarnaise Ohakune carrot puree black truffle potato gratin glazed greens porcini jus	
One80 signature sajoji chicken thali 🌿 🌿	\$60
Saffron basmati pulao garlic naan poppadum chutney raita pickle	

TO FINISH | DESSERT

Rose petal pistachio bombe alaska	\$17
(chef's signature dish)	
Barry Callebaut chocolate 🌿	\$16
hazelnut praline pear	
Pamu deer milk brulee biscotti 🌿	\$16
Warm gajar halwa chai gelato	\$15
Treacle log spiced apple terrine burnt butter gelato	\$15
Trio of handcrafted gourmet 🌿 🌿 ice creams and sorbets	\$15
One80 petit four selection	\$12
Award winning local cheeses	
Selection of three cheeses 🌿	\$35
Individual cheese 🌿	\$15

Some of our local New Zealand suppliers to thank without whom we wouldn't be able to bring our food to you.

Yellow Brick Road | Lunch | Fishbones | New Zealand King Salmon | OrakKing Salmon |
Pamu | Chetan Pangam | Garam Masala | Potato | Pickles | Chutneys | Porcini | Muesli |
Bachman | Redwood | Heals | Avocado | Potatoes | Seed Granola | Onions | Microgreens |
Sweets | Microgreens

