



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

At One80 we source only the finest seasonal ingredients and freshest local market produce from boutique purveyors. Where possible we use sustainably sourced ingredients, free range and organic products. We have created a dining experience by our award winning diverse team that is uniquely One80° restaurant with "Views to Dine for". Enjoy your meal.

All menu items are subject to availability | Available from 6pm till 9.30pm | No surcharge applies on public holidays

TO NIBBLE & SHARE

- Freshly shucked live local oysters** \$4.90 ea
 natural 🌿 | Amritsari tempura fried |
 1/2 dozen \$28.00 | 1 dozen \$54.00
- Bread & dips** 🌿 \$15.00
 a selection of fresh breads |
 homemade dips & butter | Lot8 EVO oil
- Garlic bread** 🌿 \$10.00
 ciabatta bread | garlic butter
- Spice marinated Lot8 warm olives** 🌿 🍷 \$10.00
- Beetroot zucchini pakora** 🌿 \$10.00
 sumac yoghurt

SMALL PLATES | SALADS | ENTREES

- One80 charcuterie board** 🍷 \$22.00
 selection of cured meats | pickles |
 chutney | bread
- Origin south lamb loin salad** 🍷 🌿 \$26.00
 quinoa | harissa | witloof | yoghurt |
 seed granola
- Ora King salmon salad** 🌿 🍷 \$25.00
 (chef's signature dish)
 mango | fennel | micro shoots | cucumber |
 caviar | Lot8 yuzu oil
- One80 classic caesar salad** ❖ Entree \$22.50
 cos lettuce | egg | croutons | bacon | Main \$29.50
 anchovies | homemade caesar dressing |
 Grana Padano | grilled chicken tenderloins
- Asparagus pea risotto** 🌿 Entree \$23.00
 parmesan | truffle crouton Main \$35.00
- Spring vegetable tart** 🌿 \$22.50
 flaky pastry | olive tapenade |
 whipped feta | walnut | rocket
- Soup of the day** ❖ 🍷 \$15.00
 served with warm freshly baked bread | butter

ONE80 CLASSICS | LARGE PLATES TO SHARE | MAINS

- Angus Pure fillet of beef wellington** (1) \$49.50
 (chef's signature dish) (2) \$95.00
 wrapped in mushroom duxelle | sauce béarnaise |
 Ohakune carrot purée | black truffle potato gratin |
 glazed greens | porcini jus
- Pan fried line caught fish of the day** ❖ 🍷 \$39.90
 kuro prawn | fennel | sauce vierge
- Roasted spice rubbed free range pork belly** 🌿 \$38.90
 pineapple salsa | cauliflower puree
- Smoked 48 hours sous vide wagyu brisket point end** 🌿 \$39.90
 chimichurri sauce
- Malai roasted cauliflower steak** 🌿 🍷 \$26.90
 coriander | spiced seed granola | chickpeas
- One80 signature saoji chicken thali** ❖ \$34.90
 Maharashtrian curry | saffron basmati pulao | garlic naan |
 poppadum | chutney | raita | pickle
- Grass Fed Girls nalli nihari lamb shank** ❖ (1) \$32.90
 glazed greens | nihari jus | kumara wafers (2) \$42.00
- Sous-vide Silver Fern Farms beef sirloin** ❖ \$39.90
 hand-cut agria potato chips | glazed greens | jus
- Amritsari tempura battered line caught fish & chips** 🍷 ❖ 🍷 \$29.90
 hand cut agria chips | garden salad | tartare sauce | lemon | Mint
- Side dishes**
- Seasonal vegetables of the day ❖ 🍷 \$9.00
- Asparagus | sauce béarnaise \$9.00
- Rocket | parmesan | walnuts | Lot8 EVO oil \$8.00
- Garlic naan \$4.50
- Garden salad | vinaigrette \$8.00
- Hand-cut agria potato chips | saffron aioli \$10.00
- Shoestring fries | tomato sauce \$9.00
- Wedges | sour cream | sweet chili sauce \$12.00
- Saffron basmati pulao \$5.00
- Fried eggs (2) \$3.00

CHEF'S CHOICE OF 5 COURSE TASTING MENU

\$79.00 per person
 \$110.00 with wine pairings
 \$120.00 with cocktail pairings

**** Tasting menu is designed to be ordered by the entire table.**

TO FINISH | DESSERT

- Rose petal pistachio bombe alaska** \$17.00
 (chef's signature dish)
- Chocolate entremets** 🌿 \$15.00
 cherry | coconut | tonka bean
- Pamu deer milk brulee** ❖ \$16.00
 wine poached pear | apricot gel
- Blood orange mascarpone mousse** \$15.00
 walnut | sage | blood orange sorbet
- Trio of handcrafted gourmet** ❖ 🍷 \$12.50
ice creams and sorbets
- One80 petit four selection** \$12.00
- Award winning local cheeses**
- Selection of three cheeses ❖ \$35.00
- Individual cheese ❖ \$15.00

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 | Leigh Fisheries | New Zealand King Salmon (OraKing Salmon) | Pamu | Chefs Choice | Gelissimo Gelato | Schoc Chocolates | Preston's Master Butchers | Randwick Meats | Awatoru | Bidfood | Bid Fresh | Ontrays | Lot Eight Olive Oil | Shoots Microgreens |

🍷 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.

