

one80°

RESTAURANT



*Autumn - Winter*

DINNER MENU



## BITES & NIBBLES

### freshly shucked live local oysters\*

natural or tempura fried \*subject to availability  
6.50 each | 36 (6pcs) | 70 (12pcs)

### spice marinated warm olives 14

GF, V, DF, VE

### masala poori (indian style street food)

ora king salmon | caviar | tamarind | beetroot yoghurt | shev | coriander (4pcs) 18  
potato | corn | tamarind | beetroot yoghurt | shev | coriander (4pcs) V 15

### mumbai potato vada pav sliders 12

chutney (2pcs)

### chefs' soup of the day 14

served with bread & butter V

## Autumn DINNER MENU

Blending the essence of New Zealand flavours with innovative Indian, French techniques, and global culinary influences. Our menu uses local New Zealand ingredients from local producers.

We hope you love our food & service and enjoy the views.

EXECUTIVE CHEF *Chetan Pangam*

### freshly baked bread 12

chef's signature butter | lot eight evoo

### southland cheese rolls 12

chef's signature dish (2pcs) V



## TO START

### ora king salmon crudo 29

chef's signature dish coconut emulsion | caviar |  
aleppo chilli oil | coriander GF, DF

### chettinad lumina lamb masala parota 26

coconut | curry leaves | onion | yoghurt

### one80 k.f.c 28

kerala fried chicken | curry leaf mayo GF, DF

### fried pumpkin quinoa bites 25

kale pomegranate salsa GF, V, DF, VE

### one80 classic chicken caesar salad 30

cos lettuce | egg | chicken | croutons | bacon  
anchovies | homemade caesar dressing | parmesan

## Our local NEW ZEALAND SUPPLIERS

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.

Yellow Brick Road | New Zealand King Salmon (Ora King Salmon) | Bidfood | Gilmour's | Chevalier  
Produce | Wellington Sea Market | Chefs Choice | Lumina Lamb | Alliance Meat | Schoc | Pearl Veal |  
Gelissimo | Whittaker's Chocolate | West Gold Butter | Anchor | Zany Zeus | Lot Eight

GF Gluten Friendly | V Vegetarian | DF Dairy Friendly | VE Vegan

Menu items subject to availability. Please let your server know if you have any dietary requirements. No surcharge applies on public holidays.





share plates designed 2 – 4 PEOPLE

### MAINS TO SHARE | LARGE PLATES

**angus pure fillet of beef wellington 53 | 99 (to share)**  
chef's signature dish  
truffled mushroom duxelle | sauce béarnaise | carrot | pomme fondant | glazed greens | spiced jus

**pan seared ora king salmon fillet 48**  
vadouvan | spinach | courgette **GF**

**hand picked 55 day aged ribeye 300gms 52**  
cafe de paris butter | jus

**roast new zealand pork belly 44**  
apple pomme mousseline | kale

**whole roasted cauliflower chettinad 35**  
chickpeas | mint | pomegranate **GF, V, DF, VE**

### WINTER WARMERS | SINGLE SERVE

**One80 signature goan chicken xacuti curry thali 38**  
saffron basmati rice | poppadum | mango chutney | raita | pickle | garlic naan

**amritsari tempura battered fish & chips 39**  
tartare & tomato sauce | lemon | garden salad **DF**

**nalli nihari style lamb foreshank**  
shirkewale onions | ginger | jeera aloo  
**35 (1) | 45 (2)**

### MUST HAVE SIDES

**chaat masala potatoes 12**  
onion yoghurt

**achari broccoli 12**  
radish | almond

**honey roast carrots 12**  
dukkah | yoghurt

**shoe string fries 12**  
tomato sauce

**vindaloo fries 13**  
chilli garlic mayo

**saffron basmati rice 8**

**garlic naan bread 7**

**poppadum 5**

**mixed leaf salad 10**  
lemon dressing



### TO FINISH

**rose petal pistachio bombe alaska 21**  
chef's signature dish

**warm apple tart 18**  
vanilla bean gelato | crème anglaise

**crème brulee 18**  
winter spices | cardomon biscuit | citrus

**dark chocolate fondant 18**  
raspberry | nut caramel brittle

**trio of handcrafted gourmet ice creams & sorbet 15**

**local nz cheese (serves 1) 25**

**chocolate truffles**  
**9 (2pcs) | 17 (4pcs) | 25 (6pcs)**

## Our TEAM

Sous Chef **ALEXIS VIENOT**  
Nikhil Ginde, Chinar Raut, Ralston Guidera, Amal Shaji,  
Yosephine Adinda, Takuto Tanaka

Restaurant Manager **NISARG SHAH**  
Leonides Augustin, Aman Anant, Christian Jesus,  
Yvonne Mandengu



ONE80RESTAURANT

