

August 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

BITES & NIBBLES

freshly shucked live local oysters* natural or tempura fried *subject to availability **6.90** each | **38** (6pcs) | **79** (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

TO START

ora king salmon crudo 29 chef's signature dish coconut emulsion | caviar | aleppo chilli oil | coriander GF, DF

one80 k.f.c 28 kerala fried chicken I curry leaf mayo GF, DF freshly baked bread 12 chef's signature butter | lot eight evoo

southland cheese rolls 12 chef's signature dish (2pcs) V

mumbai potato vada pav sliders 12 chutney (2pcs)

chefs' soup of the day 14 served with bread & butter V

one80 classic chicken Caesar salad 30 cos lettuce | egg | chicken | croutons | bacon anchovies | homemade Caesar dressing | parmesan

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

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

One80 signature Paneer mutter thali V saffron basmati rice| poppadum| mango chutney| raita | picklel garlic naan

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

MUST HAVE SIDES

achari broccoli 12 radish | almond

honey roast carrots 12 dukkah | yoghurt

shoe string fries 12 tomato sauce

gunpowder Podi 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

dark chocolate fondant 18 raspberry | nut caramel brittle

trio of handcrafted gourmet ice creams & sorbet 15



