

one80°

RESTAURANT



DINNER MENU

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Experience the vibrant fusion of New Zealand flavours with innovative Indian and French influences. Our menu features fresh ingredients sourced from local producers. We invite you to enjoy our delicious food, exceptional service, and stunning views.

EXECUTIVE CHEF Chetan Pangam

BITES & NIBBLES

freshly shucked live local oysters*

natural or tempura fried *subject to availability

6.90 each | 39 (6pcs) | 76 (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 16

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)

TO START

ora king salmon crudo 29

chef's signature dish coconut emulsion | caviar |

aleppo chilli oil | coriander GF, DF

one80 k.f.c 29

kerala fried chicken | curry leaf mayo GF, DF

chefs' soup of the day 15

served with bread & butter V

one80 classic chicken Caesar salad 30

cos lettuce | egg | chicken | croutons | bacon

anchovies | homemade Caesar dressing | parmesan

MAINS TO SHARE | LARGE PLATES

angus pure fillet of beef wellington 55 | 109 (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 39

saffron basmati rice | poppadum | mango chutney | raita |

pickle | garlic naan

One80 signature Paneer mutter thali V 38

saffron basmati rice | poppadum | mango chutney | raita |

pickle | garlic naan

amritsari tempura battered fish & chips 39

tartare & tomato sauce | lemon | garden salad DF

MUST HAVE SIDES

achari broccoli 13

radish | almond

honey roast carrots 13

dukkah | yoghurt

shoe string fries 13

tomato sauce

gunpowder Podi fries 15

Mint Labneh

saffron basmati rice 8

garlic naan bread 8

poppadum 5

mixed leaf salad 10

lemon dressing

TO FINISH

rose petal pistachio bombe alaska 22

chef's signature dish

dark chocolate fondant 18

raspberry | nut caramel brittle

trio of handcrafted gourmet ice creams & sorbet 15

chocolate truffles

9 (2pcs) | 17 (4pcs) | 25 (6pcs)

Macarons

8 (2pcs) | 15 (4pcs) | 22 (6pcs)



Our Team

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

Restaurant Manager **NISARG SHAH**
Leonides Augustin, Christian Jesus,
Yvonne Mandengu, Sage Park

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Tripadvisor

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TO LEAVE A REVIEW



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 | Silver Fern Farms | Gelissimo | Whittaker's Chocolate | West Gold Butter | Anchor | Zany Zeus | Lot Eight | Little Green Garage

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.



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