

one80°

RESTAURANT



**SUMMER
DINNER MENU**

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December 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*

SOUS CHEF *Alexis Vienot*

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

Mumbai potato vada pav sliders 12

chutney (2pcs)

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

one80 k.f.c 29

Kerala fried chicken | curry leaf mayo GF, DF

chefs' soup of the day 15

served with bread & butter V

tomato bocconcini salad 20

basil | balsamic | lot eight evoo | pinenuts GF, V

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 | Little Greens Garage | 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.





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

pure South Grilled Scotch Fillet *300gms 45

fries| béarnaise | jus

spiced Lumina Lamb Rump 42

romesco | zucchini peas & mint salad

Kerala Fried Chicken Burger 32

yoghurt | kimchi | curry leaf mayo | vindaloo fries |
Havarti | croissant burger bun

one80 beef & bacon burger 32

onion jam | cheese | burger sauce | burger bun |
salad | fries

one80 signature Goan chicken xacuti curry thali 39

saffron basmati rice| poppadum| mango chutney| raita |
pickle| garlic naan

One80 signature Paneer mutter 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

MUST HAVE SIDES

asparagus | béarnaise 12

honey roast carrots 12

dukkah | yoghurt

shoe string fries 12

tomato sauce

Vindaloo Fries 12

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 22

chef's signature dish

tart of the day 18

vanilla bean gelato | custard

summer berry cheesecake 20

macaron

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

dark chocolate fondant 18

raspberry | nut caramel brittle

trio of handcrafted gourmet ice creams & sorbet 15

chocolate truffles

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

