



Spring 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.

"Views to Dine for" our menu is designed to share.

EXECUTIVE CHEF: Chetan Pangam

BITES & NIBBLES

freshly shucked live local oysters*

natural or amritsari fried *subject to availability

7 each | (6pcs) 40 | (12pcs) 79

masala poori (Indian street food) 16

potato | corn | date tamarind | yoghurt | shev |

coriander (4pcs) V

mumbai potato vada pav sliders

chutney (2pcs) 12 | (4pcs) 20 V

clareville bakery sourdough 18

lot eight EVOO | house butter | dukkha V

southland cheese rolls 10

chef's signature dish (2pcs) V

SMALL PLATES | ENTREE

Ora King salmon crudo 29

chef's signature dish

caviar | avocado | doris plum | fennel citrus salad

GF, DF

One80 classic caesar salad 28

cos lettuce | egg | croutons | bacon | anchovies

homemade caesar dressing | parmesan

Pulled lamb naanwhich 25

pickled onion | pickle aioli | mint chutney |

chripsy chickpeas | coriander

One80 K.F.C 30

Kerala fried chicken | curry leaf mayo GF

chef's soup of the day 18

served with bread roll | butter GF, V

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 Chocolates | Little Green Garage | Gelissimo | Harrington's | E.g. (eggs)

DF Dairy Free | **GF** Gluten Friendly | **V** Vegetarian

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





MAINS | TO SHARE | LARGE PLATES

angus pure fillet of beef wellington 57 | 109 to share

chef's signature dish

wrapped in mushroom duxelle | sauce béarnaise
Ohakune carrot puree | potato fondant | glazed greens |
jus

sous vide lumina lamb rump 44

cauliflower | spiced lamb sausage cassoulet | curry leaves

grilled reserve silver fern farms scotch fillet 300gms 49

truffle butter | hanf cut fries | jus

goan chicken cafrael thali 39

saffron basmati rice | poppadum | chutney | raita |
pickle | garlic naan **GF**

goan paneer cafrael thali 38

saffron basmati rice | poppadum | chutney | raita |
pickle | garlic naan **V**

amritsari tempura battered fish and chips 39

tartare and tomato suace | fries | salad | lemon **DF**

MUST HAVE SIDES

triple cooked hand cut agria fries 15

pickle mayo **GF, V**

shoestring fries 12

tomato sauce **V**

house salad 12

vinaigrette dressing **GF, V**

saffron basmati rice 8

GF, DF, V

garlic naan bread 8

V

seasonal vegetables 12

GF, V



TO FINISH | DESSERTS

rose petal pistachio bombe Alaska 23

chef's signature dish

warm sticky date pudding 20

dulce de leche | thyme Greek yoghurt gelato

pavlova 20

kiwi mint salsa | seasonal fruit | chantilly cream

trio of handcrafted gourmet ice creams & sorbet 16

local NZ Cheese (1) 22

macaron

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

chocolate truffles

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

All menu items are subject to availability



ONE80RESTAURANT

