

2022 SPRING DINNER MENU

AVAILABLE: WEDNESDAY - SUNDAY | 6:00PM - CLOSE

Our menu has progressive Indian influences with French techniques and international tastes of the world using local New Zealand ingredients from local producers. We hope you love our food and service and enjoy the views.

Chetan Pangam, Executive Chef



TO START

Oysters Natural, Amritsari Fried or Baked curry chilly coriander	5 each 29 (6pcs) 56 (12pcs)
Chef's Signature Southland Cheese Rolls V	10 (2pcs)
Black Garlic Ciabatta Bread	10

TO SHARE

Freshly baked breads, dip,
butter, EVOO V

18

ENTRÉE

Ora King Salmon Tataki 26 Chef's signature dish Caviar, shitake ginger, pickles, kaffir oil DF, GF	K.F.C. 23 Kerala fried chicken Curry leaf mayo GF	Chef's Soup of the Day 16 Served with bread and butter
Sesame Prawn Toast 24 Chili lime coriander mayonnaise, brioche	Kumara Chickpea Chaat 22 Kale, date tamarind, yoghurt, bondi, coriander GF, V	One80 Classic Chicken Caesar Salad 24 entrée 34 main Cos, egg, croutons, bacon, anchovies, homemade Caesar dressing, parmesan

MAINS

Angus Pure Fillet of Beef Wellington 49 Chef's Signature Dish Wrapped in mushroom duxelle, sauce béarnaise, Ohakune carrot puree, truffled potato, glazed greens, porcini jus	One80 Signature Chicken Tikka 35 Lababdar Curry (Paneer Lababdar - Vegetarian option) Creamy tomato based nutty rich mild curry, saffron basmati pulao, poppadum, mango chutney, raita, pickle, black garlic naan
Hyderabad Braised Lumina Lamb Shank 45 Kashmiri Baby Dum aloo, fried onion, coriander GF	Amritsari Tempura Battered Fish & Chips 35 Tartare and tomato sauce, lemon, garden salad DF
Pan Seared Ora King Salmon Fillet 44 Goan coconut curry, fennel, sirke wale pyaaz, curry leaf DF, GF	55 Day Hand Picked Beef Striploin GF 250gms 45 Seeded mustard, shoe string fries, béarnaise, jus
Spice Confit Pork Belly 42 Black eye beans, apple, kale, carrots	Roast Harissa Cauliflower 33 Black eye beans, kale, carrots, chickpeas DF, VE

SIDES

Seasonal Greens	11
Honey Cumin Carrots	11
Kashmiri Dum Aloo	11
Garden Salad	11
Shoestring Fries	11
Kumara Fries	11
Black Garlic Naan	7
Saffron Basmati Rice	5

DESSERTS

Rose Petal Pistachio Bombe Alaska Chef's Signature Dish	17
Mango, saffron shrikhand	
Pamu Deer Milk Brulee Cardamom biscuit	16
Chocolate Tart Vanilla bean ice cream	16
Trio of Handcrafted Gourmet Ice creams & Sorbet GF	15
New Zealand Cheese (1) Crackers, fruit	18
Seasonal Macaron	7 (2pcs) 12 (4pcs)
Schoc Chocolate Truffles	7 (2pcs) 12 (4pcs)

Menu Items Subject to availability.

Please let your server know if you have any dietary requirements.

GF Gluten Friendly | V Vegetarian | DF Dairy Free | Ve Vegan

OUR LOCAL NEW ZEALAND SUPPLIERS

Thanks! Without whom we wouldn't be able to bring our food to you.

New Zealand King Salmon (Ora King Salmon)

Yellow Brick Road

Wellington Sea Market

Alliance Farmers Produce

Lumina Lamb

Chef's Choice

Gelissimo Gelato

Schoc Chocolates

Bidfood

Bidfresh

Gilmour's

Chevalier produce

26seasons

OUR TEAM

Sous Chef

Alexis Vienot

Nikhil Ginde, Chinar Raut, Ralston Guidera, Page Zhang

Restaurant Manager

Nisarg Shah

Leonides Augustin, Yvonne Mandengu



Tripadvisor

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