

"Crafting indigenous flavours of New Zealand serving Progressive Indian cuisine with Modern French flair & international tastes of the world. We source only the finest seasonal ingredients and freshest local market produce from boutique purveyors. We have created a dining experience by our award winning, Diverse chef's team that is uniquely One80 Restaurant with "views to dine for"

Enjoy your meal. **Executive Chef – Chetan Pangam**

Sous Chef – Alexis Vienot



All menu items subject to availability – this menu is available from 6pm until 9.30pm

GF - Gluten free | V - Vegetarian | DF - Dairy Free

** Subject to availability

Please note that we do not do takeaway

To Nibble | Small Plates

Garlic Bread *V \$10.00
Ciabatta bread | Garlic Butter

Malaysian Roti | Garlic Naan Bites \$8.00
Seasonal Chutney

Paani Poori | Potato | Chickpea | Mint | Coriander (2) *V \$5.00

Breads & Dips *V
A selection of fresh breads | Homemade dip & butter |
Lot Eight extra virgin olive oil \$15.00

Freshly Shucked Live Local Oysters ** \$4.90 each
Natural | Tempura | Vietnamese
½ dozen \$28.00 / 1 dozen \$54.00

Spice marinated Lot Eight warm olives \$12.00

Masala Poori (Indian Style Street Food)

Ora King Salmon, Tamarind, Yogurt, Shev (3) \$9.00

Rogan Pulled Lamb, Tamarind, Yogurt, Shev (3) \$9.00

Tadka Aloo, Paani, Tamarind, Yogurt, Shev (3) \$9.00

Selection of all \$26.00

Ora King Salmon Taco

Avocado cream | Burnt chilli oil | Coriander \$15.00

ENTREES

Spice Gin Botanicals Cured Ora King Salmon Gravlax (Chefs Signature Dish) \$28.00
Compressed cucumber | Pickled red onion | caviar | Lot8 Yuzu oil

Butternut Pumpkin Risotto *GF *V
Entrée \$23.00 | Main \$39.00
Sage | Parmesan | Spiced Walnuts

Twice Cooked Vindaloo Freedom Farms free Range Pork Belly \$24.00
Apple | Onion | Coriander

Essence of Tomato Salad *V *GF \$24.00
Clevedon Buffalo Mozzarella | Lot8 EVOO | Basil | Balsamic

One80 Charcuterie Board
1 - \$20 | 2 ~ \$38.00
Selection of cured meats | pickles | chutney | bread

One80 Classic Caesar Salad
Entrée \$22.50 | Main \$29.50
Cos lettuce | Egg | Croutons | Bacon | Anchovies
Homemade Caesar dressing | Grana Padano
Grilled chicken tenderloins Or Smoked Ora King Salmon

Chefs Soup of the Day
Served with warm freshly baked bread | Butter \$15.00

MAINS

Angus Pure Fillet of Beef Wellington (Chef's Signature Dish) \$49.50
Wrapped in horopito mushroom Duxelle | Sauce Béarnaise | Ohakune Carrot Puree | Black Truffle
Potato Gratin | Glazed Greens | Porcini Jus

Preston's Grass Fed Girls Lamb \$44.00
Sous Vide Lamb Rump | Sweet Breads | Black Garlic | Ratatouille | Rogan Jus

Long Line Caught Fresh Fish of the Day \$43.00
Scallop Paper | Kuro Prawn | Kerala Coconut Moilee | Leek | Cherry Tomatoes

Sous Vide Waitoa Free Range Chicken Malai Breast *GF \$41.00
Masala Duck Fat Winglet | Baingan Bharta | Cashew cream

Awatoru Wild Venison (NZM 2018 Apprentice Chef of the Year Liam's Dish) \$43.00
Beetroot | Burnt Butter Pamu Deer Milk Kumara Puree | Tuile | Jus

One80 Carrot Tastes & Textures *V \$36.00
Pickled | Puree | Sous Vide | Roast | Harissa | Crisp | Labane | Almond | Cumin

One80 Signature Chicken Chettinad Thali \$34.00
Peppery Coconut South Indian Style Curry | Saffron
Basmati Pulao | Poppadam | Mango Chutney | Raita | Pickle | Garlic Naan

Grass Fed Girls Lamb Shank *GF \$38.00(1) | \$48.00(2)
Jeera Tadka Aloo | Glazed Greens | Roganjosh Jus | Chutney

Sous Vide Silver Fern Farms Beef Sirloin *GF \$43.00
Steak Butter | Hand Cut Agria Potato Chips | Glazed Greens | Béarnaise | Fried Eggs | Jus

Tempura Battered Line Caught Fish & Chips \$34.50
Homemade Tartare Sauce | Tomato Sauce | Lemon | Garden Salad

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SIDE DISHES ALL \$9.00

Shoe String Fries | Tomato Sauce
Spiced Hand Cut Agria Fries | Saffron Aioli
Asparagus | Béarnaise Sauce

Seasonal Vegetables of the Day
Garden Salad | Vinaigrette Dressing
Jeera Aloo (Cumin Tempered Baby Potatoes)

Wedges | Sour Cream & Sweet Chilli Sauce
Iceberg Lettuce | Ranch dressing
Saffron Basmati Rice- \$5.00