



Winter 2019 Dinner Menu  
Executive Chef - Chetan Pangam  
Sous Chef - Alexis Vienot

"Crafting indigenous flavors of New Zealand with progressive Indian, French techniques and international tastes of the world".  
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. We have created a dining experience by our award winning diverse team that is unique.

One80° restaurant with "views to dine for".

TO NIBBLE & SHARE | SMALL PLATES

<b>Freshly shucked live local oysters</b>	\$4.90 each
natural 🌿   ambrisani fried   smoked 🌿	
1/2 dozen \$28   1 dozen \$54	
<b>Bread &amp; dips</b> 🌿	\$15
a selection of fresh breads   homemade dips & butter   Lot8 EVO oil	
<b>Garlic bread</b> 🌿	\$10
ciabatta bread   garlic butter cheesy garlic bread	\$12
<b>Spice marinated Lot8 warm olives</b> 🌿 🌿 🌿	\$12
<b>Keema pav</b>	\$12
Pamu deer milk bun   masala lamb mince	
<b>Garlic naan bites   chutney</b>	\$8
<b>Masala poori</b>	
OrakKing salmon   tamarind   yogurt   shev (4)	\$12
GFG lamb keema   tamarind   yogurt   shev (4)	\$12
Masala aloo   tamarind   yogurt   shev (4) 🌿	\$12
Selection of all	\$33

TO START | ENTREE

<b>Recheado OrakKing salmon</b> 🌿	\$28
(chef's signature dish) Tomato   pepper   rasarin   cucumber   pickled red onion   caviar   Lot8 yuzu oil	
<b>Pecorino Romano arborio risotto</b> 🌿 ▲	Entrée \$23 Main \$39
Edamame   pecan   crispy egg	
<b>Chettinad masala duck &amp; mushroom tortellini</b>	\$24
Saffron curry pasta   portobello foam   porcini powder	
<b>One80 charcuterie board</b> 🌿 🌿 🌿	\$22
Selection of cured meats   pickles   chutney   bread	
<b>Mooing dal pakora chaat</b> 🌿 🌿 🌿 🌿	\$22
tamarind   yoghurt   shev   coriander	
<b>One80 classic caesar salad</b> 🌿	Entrée \$22.50 Main \$29.50
Cos lettuce   egg   croustons   bacon   anchovies homemade caesar dressing   Grana Padano   grilled chicken tenderloins or house smoked OrakKing salmon	
<b>Chef's soup of the day</b> 🌿 🌿	\$15
Served with warm freshly baked bread   butter	

MAINS

<b>Angus Pure fillet of beef wellington</b>	\$49.50
(chef's signature dish) Wrapped in garam masala mushroom duxelle   sauce béarnaise   Ohakune carrot purée   black truffle potato grain   glazed greens   porcini jus	
<b>Preston's 'Grass Fed Girls' lamb raan</b> 🌿	\$44
Sous-vide lamb rump   root vegetable dauphinoise   burnt leek   almond jaggery crust   chaat fried chickpeas   curry leaf & mint oil   lamb jus	
<b>Pan-seared long line caught fresh fish of the day</b> 🌿 🌿	\$44
Turmeric broth   kuro prawn   fennel & coriander   confit roma	
<b>Vadouvan poussin</b> 🌿	\$43
Coq au vin   burnt onion   pomme puree   radish	
<b>Spiced sous-vide pork cheeks</b> 🌿 🌿	\$39
Carrot   almond   raisin	
<b>Hyderabadi baingan ka salan</b> 🌿 🌿	\$36
Pickled onions   poppadum   tadka potato   seed granola   salan gravy	
<b>One80 signature saji chicken thali</b> 🌿 🌿	\$34
Saffron basmati pulao   garlic naan   poppadum   chutney   raita   pickle	
<b>Grass Fed Girls nalli nihari lamb shank</b> 🌿	\$38 (1) / \$48 (2)
Jeera tadka aloo   glazed greens   jus   ginger	
<b>Sous-vide Silver Fern Farms beef sirloin</b> 🌿	\$43
Hand-cut agria potato chips   glazed greens   fried eggs   steak butter   jus	
<b>Amrisrani spice battered line caught fish</b> 🌿 🌿	\$34.50
Masala mushy peas   salad   tartare sauce   lemon	
<b>Side dishes</b>	\$9 each
<b>Seasonal vegetables of the day</b> 🌿 🌿 🌿	
<b>Garden salad   vinaigrette</b> 🌿 🌿 🌿 🌿	
Jeera aloo (cumin tempered gourmet potatoes) 🌿	
<b>Spiced hand-cut agria potato chips   saffron aioli</b>	
<b>Shoestring fries   tomato sauce</b>	
<b>Wedges   sour cream   sweet chili sauce</b>	
<b>Saffron basmati pulao</b> 🌿 🌿	\$5
<b>Fried eggs (2)</b>	\$5

MAINS TO SHARE

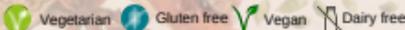
<b>Five-course tasting menu - chefs' choice</b>	\$79 per person
\$110 with four wine pairings   \$120 with three cocktail pairings Tasting menus are designed to be ordered by the entire table.	
<b>Angus pure fillet of beef wellington</b>	\$95.00
(chef's signature dish) Wrapped in garam masala mushroom duxelle   sauce béarnaise   Ohakune carrot puree   black truffle potato gratin   glazed greens   porcini jus	
<b>One80 signature saji chicken thali</b> 🌿 🌿	\$60
Saffron basmati pulao   garlic naan   poppadum   chutney   raita   pickle	

TO FINISH | DESSERT

<b>Rose petal pistachio bombe alaska</b>	\$17
(chef's signature dish)	
<b>Barry Callebaut chocolate   🌿</b>	\$16
hazelnut praline   pear	
<b>Pamu deer milk brulee   biscotti</b> 🌿	\$16
<b>Warm gajar halwa   chai gelato</b>	\$15
<b>Treacle log   spiced apple terrine   burnt butter gelato</b>	\$15
<b>Trio of handcrafted gourmet</b> 🌿 🌿 🌿	\$15
ice creams and sorbets	
<b>One80 petit four selection</b>	\$12
<b>Award winning local cheeses</b>	
Selection of three cheeses 🌿	\$35
Individual cheese 🌿	\$15

- can be made vegan
- ▲ can be made vegetarian
- can be made dairy free
- can be made gluten free

We can cater for most dietary requirements with prior notice. For any allergies or special dietary requirements, please inform our staff.



Some of our local New Zealand suppliers to thank without whom we wouldn't be able to bring our food to you.  
Yellow Duck Road | Lunch | Fishbones | New Zealand King Salmon | OrakKing Salmon |  
Pamu | Chetan Chopra | Garam Masala | Jaggery | Pickles | Chickpeas | Pesto | Merguez  
Bakhar | Praline | Honey | Avocado | Indulgences | Lot8 | Fire | Onions | Lot8 Light Olive Oil  
| Spices | Microgreens