



Summer DINNER MENU

Crafting indigenous flavours of New Zealand with progressive Indian, French techniques and international tastes of the world. Our menu uses local New Zealand ingredients from local producers.

We hope you love our food and service and enjoy the views.

EXECUTIVE CHEF *Chetan Pangam*

BITES & NIBBLES

freshly shucked live local oysters*

natural or tempura fried **subject to availability*

5.90 each | 34 (6pcs) | 65 (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 15

mumbai potato vada pav sliders 12

chutney (2pcs)

corn shorba veloute | curry leaf 6 | 14

GF, V

freshly baked bread 12

chef's signature butter

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

grilled octopus | vadouvan 27

confit cumin tomato | almond | macadamia GF

chettinad lumina lamb masala parota 24

coconut | curry leaves | onion | yoghurt

one80 k.f.c 28

kerala fried chicken | curry leaf mayo GF, DF

fried pumpkin quinoa bites 25

kale pomegranate salsa GF, V, DF, VE

one80 classic caesar salad 28

cos lettuce | egg | croutons | bacon | anchovies

homemade caesar dressing | parmesan

buratta 28

chilli fennel jam | tomatoes | lot8 evoo GF, V

OUR MENU IS DESIGNED to share

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

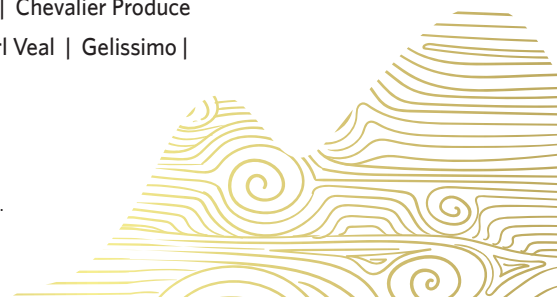
| Wellington Sea Market | Chefs Choice | Lumina Lamb | Alliance Meat | Schoc | Pearl Veal | Gelissimo |

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.





share plates designed 2 - 4 PEOPLE

OUR MENU IS DESIGNED TO SHARE

MAINS TO SHARE | LARGE PLATES

angus pure fillet of beef wellington 53 | 99 (to share)

chef's signature butter

truffled mushroom duxelle | sauce béarnaise | carrot |
pomme fondant | glazed greens | spiced jus

grilled pearl veal striploin 48

radish | herbs | star anise jus **GF**

lumina lamb loin 49

shirkewale onions | chettinad sauce **GF, DF**

pan seared ora king salmon fillet 48

vadouvan | spinach | courgette **GF**

hand picked 55 day aged ribeye 300gms 52

cafe de paris butter | jus

goan xacuti chicken curry 38

potato | radish | coriander **DF, GF**

roast kurobuta pork belly 44

apple pomme mousseline | kale

whole roasted cauliflower chettinad 35

chickpeas | mint | pomegranate **GF, V, DF, VE**

MUST HAVE SIDES

chaat masala potatoes 12

onion yoghurt

achari broccolini 12

radish | almond

grilled asparagus 12

béarnaise

shoe string fries 12

tomato sauce

vindaloo fries 13

chilli garlic mayo

saffron basmati rice 8

garlic naan bread 7

kerala parota 8

bhurani raita 7

mint | cumin

cos 12

pickled onion | beetroot yoghurt

mixed leaf salad 10

lemon dressing



TO FINISH

rose petal pistachio

bombe alaska 21

chef's signature dish

baked cardomon

cheesecake 18

poached stone fruit **GF**

cronut 17

lemon chiboust | strawberries

berry mousse gâteau 16

ganache | rice nougatine

dark chocolate tart 18

raspberry sorbet

trio of handcrafted gourmet

ice creams & sorbet 15

local nz cheese (serves 1) 25

chocolate truffles

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

Our TEAM

Sous Chef **ALEXIS VIENOT**

Nikhil Ginde, Chinar Raut, Ralston Guidera, Amal Shaji,
Yosephine Adinda, Sofia Poliakova, Takuto Tanaka

Restaurant Manager **NISARG SHAH**

Leonides Augustin, Niraj Dave,
Aman Anant, Christian Jesus



ONE80RESTAURANT

