



A LA CARTE

6pm until 10pm daily

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“Crafting indigenous flavours of New Zealand with Indian, French & international tastes of the world. 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. Our fine wines have been carefully matched to each dish, balancing the delicate tastes and palates. We have created a dining experience by our award winning diverse chef’s team that is uniquely One80° Restaurant with “views to dine for” in a surrounding conducive to relaxation and positive energy.”

- Executive Chef – Chetan Pangam

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STARTERS/ SMALL PLATES

Orongo Bay Oysters

Te Matuku Bay Oysters

Kiwa Oysters

Natural or Tempura Battered

\$4.50 each (*minimum 2*) | ½ dozen \$25 | 1 dozen \$49

All our Oysters are Live and Freshly shucked to order

Recommended wine match – G.H.Mumm Champagne Cordon Rouge

Artisan Breads & Dips *V \$15

A selection of fresh artisan breads with homemade dips & Lot Eight extra virgin olive oil

Bread Roll (1) \$4

Lot Eight extra virgin olive oil, butter

Garlic Bread *V \$10

Ciabatta bread toasted with garlic butter

Olivas Mixtas *GF, V, DF \$9

A selection of marinated Greek olives with preserved lemons

Naan Garlic Bites *V \$7

Baked naan bread with garlic butter & tomato chutney

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ENTREES

Vadouvan Confit Ora King Salmon \$25

*(Chef's Signature Dish & Best Ora King Dish
New Zealand Finalist)*

Ora King Salmon belly baingan pakora, salmon crackling,
salmon caviar, cauliflower textures, curry leaves,
Vadouvan butter popcorn, smoked yoghurt

*Recommended wine match – Nautilus Sauvignon Blanc 2014
Or Martini Traditional*

Silver Fern Farms Venison & Beets \$26

(Premier Selection Awards 2015)

Venison Cutlet, sweet bread, sumac, red cabbage,
beetroot, parsnip, sorrel, black berries, jus

Recommended wine match- Church Road McDonald Series Syrah

Organic Pumpkin, Pea Risotto *GF, V Entrée \$23

Pumpkin seeds, peas, granagio, Main \$38
buerre noisette

Recommended wine match- Jules Taylor Sauvignon Blanc

Waitoa Free Range Chicken Tortellini Entrée \$24

Quinoa, chicken essence, kale Main \$39.50

Recommended wine match- Jules Taylor Pinot Gris

Sous Vide Free Range Pork Vindaloo \$24

Vindaloo pork belly, lotus chips, Otaki apple daikon
chutney, poori, date & tamarind chutney, crackling

Recommended wine match – Te Whare Ra Toru

One80 Classic Caesar Salad Entrée \$21.50

Cos lettuce, soft boiled egg, focaccia Main \$29.50

croutons, anchovies, Gran Moravia,
crispy streaky bacon, grilled chicken tenderloins,
homemade Caesar dressing

Recommended wine match- Wither Hills Sauvignon Blanc

Chef's Soup of the Day \$15

Served with warm freshly baked bread & butter
medallion



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MAINS

Angus Pure Fillet of Beef Wellington \$47

(Chef's Signature Dish)

Wrapped in horopito mushroom duxelle, sauce béarnaise, Ohakune carrot puree, black truffle potato gratin, glazed greens, porcini jus

Recommended wine match – Alpha Domus Barnstormer Syrah

Prestons Local Select Lamb \$45

Braised shoulder, lentil du puy, chatpata baingan, sous vide lamb cheeks, croquette, carrots, jus

Recommended wine match –Roaring Meg Pinot Noir

Line Caught Yellow Brick Road \$42

Fresh Fish of the Day *GF

Masala mash, coconut beans, rawa fried prawn, moilee

Recommended wine match – Mishas Limelight Reisling

Free Range Pork Rack *GF \$42

Harissa grilled cutlet, butter poached granny smith apples, glazed greens, pumpkin, rustic Agria mash, sour cherries, crackling

Recommended wine match – Brookfield Milestone Viognier

Red Pepper, Field Mushroom \$39

Feta Cheese Filo *V

Ancient grain, greens, kale, smoked yoghurt

Recommended wine match- Pencarrow by Palliser Sauvignon

Chicken Achari Masala \$34

Lightly spiced tangy coconut chicken curry, Jeera basmati pulao, poppadum, mango chutney, raita, garlic Naan

Recommended wine match – Grove Mill Gewürztraminer

Recommended beer match- Emerson's Pilsner

Moroccan Braised Lamb Shank \$34

Agria mash, glazed greens, date glaze, kumara chips

Recommended wine match – Brookfield Sun Dried Malbec

Recommended beer match- Emerson's London Porter

Homemade Tempura Battered Fish \$33.50

& Hand Cut Chips *DF

Homemade tartare sauce, tomato chutney, lemon, garden salad

Recommended wine match – Daniel Le Brun Brut

Recommended beer match – Steinlager Pure

Silver Fern Farms' Reserve \$39.50

Beef Scotch Fillet Steak *GF

Hand cut Agria potato chips, grilled tomato, glazed greens, béarnaise, jus, fried eggs

Recommended wine match- Yalumba Patchwork Shiraz



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SIDE DISHES

All \$9

Seasonal vegetables of the day

One80 coleslaw salad

Garden salad with vinaigrette dressing

Hand cut Agria fries with saffron aioli

Shoe string fries with tomato sauce

*GF - Gluten free , DF - Dairy free , V - Vegetarian



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DESSERTS

- Baked Bombe Alaska** \$15
(Chef's Signature Dish)
Rose petal ice cream, pistachio sponge, mango shrikhand
Recommended wine match – De Bortoli Semillon
- Whittaker's 72% Dark Ghana Chocolate Entremet** \$15
Dacquoise, dark chocolate cremeau, fluid gel
Recommended wine match –Clearview Sea Red Merlot
- Manuka Honey Crème Brulee** \$15
Biscotti & poached seasonal fruit
Recommended wine match- Yalumba FSW Viognier
- Warm Otaki Apple Crumble** \$15
Toffee apple, Heilala vanilla custard, apple pie gelato, apple crisp
Recommended Beer match- Hoegaarden
- Baba Au Rum** \$15
Spiced rum soaked, seasonal fruit salsa, banoffie pie ice cream
Recommended wine match- Baileys on ice.
- Trio of Handcrafted Gourmet Ice Creams & Sorbet** \$14
Please ask your wait staff for today's flavours
- Handmade Schoc Chocolate Truffles** \$6 (2)
Please ask your wait staff for today's flavours \$10 (4)



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AWARD WINNING LOCAL CHEESES

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All the below cheeses are served with 180 degrees natural oat sea salt, crackers and accompaniments

Kapiti Kikorangi Blue \$15

With an unmistakable creamy golden curd & rivers of dark blue, this cheese has passed into legend

Recommended wine match – Clearview Sea Red Merlot

Kapiti Aorangi Brie \$15

Aorangi has a rich milky taste, with just a hint of earthiness and mushrooms

Over the Moon Galactic Gold \$15

Orangy yellow washed rind cows milk cheese, rich aromatic piquant flavour, creamy texture

Recommended wine match – Cockburn’s Fine Ruby Port

KingsMeade Wairarapa Jack \$15

Hard pressed aged East Friesian ewes milk cheese

Recommended wine match – Cockburn’s Fine Ruby Port

A selection of all the above cheeses \$45