



“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.

Enjoy your meal.

Executive Chef – Chetan Pangam

All menu items are subject to availability – this menu is available from 6pm until 10pm
GF - Gluten free, DF - Dairy free, V - Vegetarian

Starters/ Small Plates

Freshly shucked oysters

Natural or tempura battered. All our oysters are live and freshly shucked to order

Artisan breads & dips *V

A selection of fresh artisan breads, with home-made dips and 'Lot Eight' extra virgin olive oil

Garlic bread *V

Ciabatta bread toasted with garlic butter

'Lot Eight' spicy marinated olives *GF, V, DF

Local Martinborough olives marinated in a special spice blend

Naan bites *V

Baked naan bread with butter & tomato chutney

Entrees

Goan coastal 'Ora King' salmon (Chef's signature dish) *GF DF

Rechado spiced salmon, achari kheera, Cloudy Bay coconut clams, salmon crackling, salmon caviar, black garlic squid ink, tomato shorba gel, artichoke

Organic pumpkin & pea risotto *GF *V

Butternut pumpkin, toasted pumpkin seeds, Granaçio, buerre noisette

Wild venison *DF

Spiced pastrami, salami, Home-made chutney, bread, pickles

One80 classic Caesar salad

Cos lettuce, soft boiled egg, focaccia croutons, crispy streaky bacon, anchovies, Grana Moravia, grilled chicken tenderloins, home-made Caesar dressing

Chef's soup of the day

Served with warm, freshly baked bread and a butter medallion

Mains

'Angus Pure' fillet of beef Wellington (Chef's signature dish)

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

Line caught fresh fish of the day

Lime kelp, tempura prawn, tadka, Agrida potatoes, seasonal greens, tomato chutney, artichoke lemon puree, 'Lot Eight' yuzu olive oil, micro coriander

Sous-vide 'Kowhai Grove' ostrich drum

Tagine, gnocchi, pickled compressed beetroot, brown butter, cranberry

Chicken achari masala

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

Ratatouille vegetable filo *V

Ancient grains, glazed greens, kale, cashew cream korma

Moroccan braised lamb shank

Rustic root vegetable mash, glazed greens, date glaze, almond date relish, kumara wafers

Homemade tempura battered fish & hand cut chips *DF

Homemade tartare sauce, tomato chutney, lemon, garden salad

'Teds Choice' Angus beef Scotch fillet steak *250gms *GF

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

Side Dishes

Seasonal vegetables of the day

Garden salad with vinaigrette dressing

One80 ancient grain salad

Shoe string fries with tomato sauce

Hand cut Agria fries with saffron aioli

Desserts

Baked bombe Alaska (Chef's signature dish)

Rose petal cashew ice cream, pistachio sponge, mango shrikhand

Manuka honey crème brûlée

Biscotti & poached seasonal fruit

Trio of handcrafted gourmet ice cream & sorbet

Please ask your wait staff for today's flavours

Handmade 'Schoc' chocolate truffles

Please ask your wait staff for today's flavours

One80 affogato board

Liqueur, espresso, vanilla bean ice cream

Award winning local cheeses

All our cheeses are served with '180 degrees' natural oat sea salt crackers, and fruit accompaniments.60 grams each

'Kapiti' Kikorangi Blue

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

'Kingsmeade' Ngawi Brie

Matured white mould cheese, soft, oozing inner texture, with a nutty mushroomy flavour

'Barry's Bay' cloth matured Cheddar

Bold and earthy flavour; matured cloth-bound for two years