

## Starters

<b>Artisan Breads and Dips v</b>	<b>\$13.50</b>
A selection of fresh artisan breads with home made dips and olive oil	
<b>Chef's Soup of the Day</b>	<b>\$15.00</b>
Served with warm freshly baked bread and butter medallion	
<b>Garlic Bread v</b>	<b>\$10.00</b>
Sliced ciabatta bread toasted with garlic butter	
<b>Spinach and artichoke formmagio v</b>	<b>\$13.50</b>
Cream cheese, spinach and artichoke dip with garlic ciabatta Recommended wine match – Stoneleigh Chardonnay	
<b>Naan garlic bites v</b>	<b>\$8.00</b>
Baked Naan bread with garlic butter and tomato chutney	

## Entrees

<b>Waikanae Crab and white Fish Cake</b>	<b>\$22.00</b>
Onion rings, Red lentil dahl, mint and cumin labane with lemon oil Recommended wine match – Tresillion Rosé	
<b>Lime Kelp seared New Zealand Scallops</b>	<b>\$21.00</b>
Creamed corn, witloof, micro salad, Parma ham with fig balsamic reduction Recommended wine match - Church Road Chardonnay	
<b>Tandoori Tiger Prawn</b>	<b>\$21.00</b>
Savoury Potatoes, chickpea pom poms with pickled cucumber, tamarind date essence Recommended wine match – Tresillion Rosé	
<b>Tempura Quail</b>	<b>\$19.00</b>
Butter ponzu dressing, Asian slaw and wasabi mayonnaise Recommended wine match – Palliser Riesling	
<b>5 spice Braised pressed Pork belly GF</b>	<b>\$19.00</b>
Crispy Pinenut polenta cake, roast baby beetroot, apple celeriac Remoulade, crackling Recommended wine match – Auntsfield Sauvignon Blanc	
<b>Honeygar poached baby carrots, goats cheese spheres v, GF</b>	<b>\$19.00</b>
Herb encrusted goat's cheese spheres, spiced candied walnuts, beetroot Jelly, pea tendrils Recommended wine match –Stoneleigh Chardonnay	



## Summer Salads

<b>Manuka smoked lamb fillet salad DF</b>	\$29.50
Mediterranean orzo pasta, caper berries, crispy kumara wafers, Black Doris plum vinaigrette Recommended wine match – The Grinder	
<b>Hot smoked Salmon Nicoise salad GF</b>	\$29.50
Karengo rub, quail egg, green beans, cherry tomato confit, purple urenika Potatoes, kalamata olives, saffron aioli Recommended wine match - Opawa Pinot Noir	
<b>One80 Classic Caesar Salad</b>	<b>Entrée \$19.00</b> <b>Main \$28.00</b>
Cos lettuce, soft boiled egg, focaccia croutons, anchovies, Parmigiano reggiano cheese, crispy streaky Bacon, grilled Chicken fillets with home made Caesar dressing Recommended wine match – Settlers Hills Sauvignon Blanc	

## Mains

<b>Horopito marinated Angus Pure Beef Sirloin</b>	\$41.00
Ohakune carrot puree, pommes fondant, horse radish butter, glazed greens, Truffles beef cheek petite pie, porcini jus Recommended wine match – The Scribbler	
<b>Kawa Kawa Hazelnut crusted Lamb Rump GF</b>	\$41.00
Ratatouille with olives, crumbed lamb sweet breads, kumara wafers, pea shoot tendrils, quince jus Recommended wine match – The Grinder	
<b>Sumac Seared Ostrich Fillet</b>	\$40.00
Pumpkin gnocchi, pickled baby carrots, wilted spinach, Cranberry, macadamia buerre noisette Recommended wine match – Opawa Pinot Noir	
<b>Caribbean Jerk seasoned grilled Poussin</b>	\$39.00
Savoury turmeric spice tempered perla potatoes and cauliflower, tomato chutney, Poppadum crisps and micro coriander Recommended wine match - Palliser Riesling	
<b>Pan fried fresh Fish Of the Day GF</b>	\$40.00
Braised Fennel, cannellini bean puree, minted crushed new potatoes and sauce vierge Recommended wine match – Brancott Estate Reserve Sauvignon Blanc	



**Field Mushroom Chevre de bellay Goats cheese Filo parcel V** \$37.00  
Mediterranean orzo pasta, glazed greens, smoked red pepper emulsion  
Recommended wine match – Opawa Sauvignon Blanc

**Chicken Kolhapuri Masala** \$31.50  
Lightly spiced coconut flavoured regional Maharashtra Chicken curry,  
basmati rice, Poppadum, Mango Chutney, Raita and garlic Naan  
Recommended wine match – St Clair Gewürztraminer

**Home Made fresh Tempura Battered Fish** \$31.50  
Hand cut Agria fries, home made tartare sauce, tomato chutney,  
lemon and garden salad  
Recommended wine match – Brancott Estate Brut Cuvee

**Side Dishes** All 8.00  
Seasonal vegetables of the day  
Garden salad with vinaigrette dressing  
Steamed new seasonal baby potatoes with mint butter  
Hand cut Agria Fries with Saffron Aioli  
Garlic Naan (1) \$5.00

GF - Gluten free  
DF - Dairy free  
V - Vegetarian



## Desserts

<b>Valrhona Araguani Chocolate Bavroise</b>	<b>\$19.50</b>
Heilala Vanilla Bean yoghurt centre chocolate truffle, saffron poached pineapple, morello cherry puree Recommended wine match – Alpha Domus Leonarda Late Harvest Semillon	
<b>Baked Bombe Alaska</b>	<b>\$17.00</b>
Italian meringue-encased, triple chocolate ice cream, chocolate cigar, pistachio duchess sponge with baileys crème anglaise Recommended wine match – Peter Lehmann Botrytis Semillon	
<b>Alfonso Mango Cardamom Crème Brulèe</b>	<b>\$17.00</b>
Pistachio whole meal shortbread biscuit, chai latte ice cream and mango mint salsa Recommended wine match – Alpha Domus Leonarda Late Harvest Semillon	
<b>Baked Citrus ricotta Cheesecake</b>	<b>\$17.00</b>
Basil Macerated berries, salted caramel macadamia ice cream, Chantilly cream with black sesame tuille biscuit Recommended wine match - Peter Lehmann Botrytis Semillon	
<b>Heilala Vanilla bean Coconut Panacotta GF</b>	<b>\$16.00</b>
Summer Berry soup, tropical sorbet, pineapple wafer	
<b>Trio of handcrafted gourmet Ice creams, Sorbet GF</b>	<b>\$15.00</b>
Please ask your wait staff for today's flavours	



## Cheese

### **Kapiti Kikorangi Blue**

**\$16.00**

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

### **Kapiti Kakariki Brie**

**\$16.00**

The kakariki birds that soar above the Kapiti Island give their name to this renowned brie, hand made smooth, creamy texture and taste

### **Kapiti Pakari Smoked Cheddar**

**\$16.00**

Mellow flavours of hickory and ash sealed in yellow wax

### **A selection of all the above cheeses**

**\$32.00**

All the above cheeses served with oatmeal sea salt crackers and quince paste

## **Executive Chef – Chetan Pangam**

“Crafting indigenous flavours of New Zealand, using the finest seasonal ingredients and fresh local market produce, with international flavours. We have created a dining experience that is uniquely One80° Restaurant”