

ONE TREE GRILL RESTAURANT

Degustation Set Menu \$135 p/p.

Courgette & Three Cheese Ballotine

preserved vegetables, spring herbs, lavosh, frozen tamarillo (GF)(V)

Sugar Cured Salmon

dragon fruit, avocado, cucumber, ponzu, dill (GF)(DF)

Hawkes Bay Lamb Belly

butternut, charred eggplant, dates, buckwheat (GF)

choose one:

Long Line Market Fish

mussels, pearl barley, vichyssoise, annatto oil

Pasture Fed Beef Eye Fillet

potato galette, spinach puree, shitake, sorrel butter (GF)

Seared Duck Breast

carrot puree, golden raisins, snow peas, Manjari, radicchio (GF)

Frozen Calamansi

orange blossom, lychee, meringue (GF)

Dark Chocolate Mousse

tonka bean custard, honeycomb, chocolate soil, pear

STANDARD WINE PAIRINGS \$85

PREMIUM WINE PARINGS \$150

(GFA) = gluten free available

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