

# ONE TREE GRILL RESTAURANT

## entree

### Citrus Cured Kingfish

green apple, celery, sea grapes, cultured cream, ponzu, shisu

### Southland Lamb

belly, rack, confit potato, charred eggplant, tomato, courgette, smoked feta

### Courgette & Three Cheese Ballotine

preserved vegetables, summer herbs, lavosh, frozen tomato

## main

### Long Line Market Fish

spanner crab, sweetcorn, snow peas, iceberg, basil

### Pasture Fed Beef Eye Fillet

celeriac, green asparagus, shiitake, onion compote, herb butter

### Seared Duck Breast

white onion, leeks, pickled cherries, vermouth, macadamia

### Sauteed Ricotta Gnocchi

pumpkin sweet & sour, garden peas, apricot, hazelnut, sorrel

*main meals are served with fresh seasonal greens with toasted garlic butter  
and shoestring fries*

## dessert

### Dark Chocolate Mousse

peanut butter, raspberry, honeycomb, frozen yoghurt

### Vanilla Crème Caramel

poached peach, elderflower, granola, buttermilk

### Green Tea and Miso

passionfruit, caramelized white chocolate, strawberries, miso ice cream