

ONE TREE GRILL

RESTAURANT

house made sourdough bread roll with honey and thyme butter

entree

Citrus Cured Kingfish

macadamia milk, hibiscus, sea grapes, cucumber, nasturtium

Free Range Pork Belly

white onion, miso, sweet and sour pear, choy sum

Forest Mushrooms

confit potato, wakame, truffle beurre blanc, pickled enoki, kale

main

Long Line Market Fish

scallop, swiss chard, kohlrabi, saffron, lemon butter, herbs

Pasture Fed Beef Eye Fillet

beef cheek, mash, mustard seed, bone marrow

Seared Duck Breast

beetroot puree, quince, kumara relish, hazelnut, brussels sprout

Eggplant & Tofu Dumplings

edamame, daikon, shiitake, pine nuts, pea shoots

*main meals are served with fresh broccolini & beans with sesame dressing
and crispy skin on agria potatoes*

dessert

Dark Chocolate Mousse

peanut butter, mandarin, green tea sponge, frozen yoghurt

Vanilla Crème Brulee

rhubarb, pistachio, elderflower, burnt honey ice cream

Pina Colada

coconut mousse, tropical fruit, rum jelly, pineapple sorbet

cheese

premium cheeses w saffron pear, dates, handmade

quince paste, buckwheat lavosh