

ONE TREE GRILL

RESTAURANT

Degustation Set Menu \$145 p/p

Wine Pairings \$80

Forest Mushrooms

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

Andre Delormé Crémant Brut N.V (Burgundy, France)

Citrus Cured Kingfish

macadamia milk, hibiscus, sea grapes, cucumber, nasturtium

2019 Mt. Beautiful Riesling (North Canterbury, NZ)

Free Range Pork Belly

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

2020 E. Guigal Côtes du Rhône Rouge (Rhône, France)

choose one:

Long Line Market Fish

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

2019 Tohu SV Whenua Matua Albariño (Nelson, NZ)

Pasture Fed Beef Eye Fillet

beef cheek, savoy cabbage, mash, mustard seeds, bone marrow

2021 Pegasus Bay Merlot Cabernet (Waipara, NZ)

Seared Duck Breast

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

2023 Rockburn Pinot Noir (Central Otago, NZ)

Pina Colada

coconut mousse, tropical fruit, rum jelly, pineapple sorbet

Dark Chocolate Mousse

peanut butter, mandarin, green tea sponge, frozen yoghurt

2020 De Bortoli Noble One Botrytis Semillon (Riverina, Australia)