

# ONE TREE GRILL

RESTAURANT

Restaurant Manager Tim Perry and Head Chef Sebastian Hindrichs warmly welcome you to One Tree Grill. Our restaurant offers a dining experience that is both approachable and sophisticated. We take pride in crafting dishes with locally and sustainably sourced seasonal ingredients, complemented by a diverse selection of New Zealand and international wines. Our seasonal house cocktails are thoughtfully curated to enhance your meal and elevate your overall experience.

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*Degustation Set Menu \$138 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)*

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## \$100 Three Course Menu

Choose one entrée, one main and one dessert. Excludes Oysters, Beef Sirloin, Black Angus Rib Eye and Premium Cheese Selection

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## appetiser

	<b>Te Matuku Oysters</b> <i>(subject to availability)</i>	(6)	<b>42</b>
	natural with chardonnay vinegar, or	(12)	<b>84</b>
	tempura with lemon aioli		
	RECOMMENDED MATCH: Laurent Perrier La Cuvee NV		
	<b>Chicken Liver Parfait</b>		<b>24</b>
	plum chutney, aromatic brioche		
	RECOMMENDED MATCH: Neudorf Tiritiri Pinot Gris 2023		
(v)	<b>Butternut Pumpkin Risotto</b>		<b>20</b>
	pumpkin seed, basil, manchego		
	add spanner crab		<b>12</b>
	RECOMMENDED MATCH: Domaine Paul Mas Single Vineyard Reserve Chardonnay 2023		
	<b>Chickpea Croquettes</b>		<b>15</b>
	tzatziki, cumin, parmesan		
	RECOMMENDED MATCH: Dog Point Sauvignon Blanc 2023		

## entrée

	<b>Citrus Cured Kingfish</b>		<b>30</b>
	macadamia milk, hibiscus, sea grapes, cucumber, nasturtium		
	RECOMMENDED MATCH: Mt Beautiful Riesling 2019		
	<b>Marinated Beef Tartare</b>		<b>30</b>
	caper berries, aged cheddar, toasted almonds, buckwheat, agria crisps		
	RECOMMENDED MATCH: Trapiche Pure Black Malbec 2022		
	<b>Buffalo Ricotta Cappelletti</b>		<b>30</b>
	grilled octopus, white beans, rouille, chorizo oil, chervil		
	RECOMMENDED MATCH: Domaine de Triennes Rose 2023		
	<b>Free Range Pork Belly</b>		<b>30</b>
	white onion, miso, sweet and sour pear, choy sum		
	RECOMMENDED MATCH: E. Guigal Côtes du Rhône Rouge 2020		
(v)	<b>Forest Mushrooms</b>		<b>28</b>
	wakame, confit potato, truffle beurre blanc, pickled enoki, kale		
	RECOMMENDED MATCH: Shield Pinot Noir 2023		

## main

	<b>Long Line Market Fish</b>	<b>49</b>
	scallop, swiss chard, kohlrabi, saffron, lemon butter, herbs RECOMMENDED MATCH: Tohu SV Whenua Matua Albariño 2019	
	<b>Pasture Fed Beef Eye Fillet</b>	<b>54</b>
	beef cheek, savoy cabbage, mash, mustard seeds, bone marrow RECOMMENDED MATCH: Pegasus Bay Merlot Cabernet 2021	
	<b>Seared Duck Breast</b>	<b>49</b>
	beetroot puree, quince, kumara relish, hazelnut, brussels sprouts RECOMMENDED MATCH: Rockburn Pinot Noir 2023	
	<b>Leeland Southland Lamb</b>	<b>49</b>
	rack, shoulder, carrot puree, cardamom, eggplant, date, shiso RECOMMENDED MATCH: Sebastiani Zinfandel 2021	
	<b>Beef Short Rib</b>	<b>45</b>
	ajo blanco, spinach, pickled onion, sesame, crispy rice, parsley RECOMMENDED MATCH: Beronia Rioja Reserva 2019	
(v)	<b>Eggplant and Tofu Dumplings</b>	<b>42</b>
	edamame, daikon, shiitake, pinenuts, pea shoots RECOMMENDED MATCH: Prophet's Rock Pinot Gris 2023	
	<b>Handpicked Aged Beef Sirloin (300g)</b>	<b>58</b>
	black garlic butter, wild watercress, jus gras RECOMMENDED MATCH: Sebastiani Zinfandel 2021	
	<b>Black Angus Rib Eye on the Bone (450g)</b>	<b>62</b>
	maître d' hôtel butter, wild watercress, jus gras RECOMMENDED MATCH: Pegasus Bay Merlot Cabernet 2021	

## sides

Shoestring fries, truffle, parmesan	15
Crispy skin on agria potatoes, sour cream	15
Broccolini and beans, sesame dressing	15
Lettuce leaves, grapes, almonds, classic vinaigrette	15
Salt baked beetroot, orange, smoked buffalo curd	15

## dessert

<b>Dark Chocolate Mousse</b>	<b>23</b>
peanut butter, mandarin, green tea sponge, frozen yoghurt RECOMMENDED MATCH: De Bortoli Noble One 2020	
<b>Vanilla Crème Brûlée</b>	<b>23</b>
rhubarb, pistachio, elderflower, burnt honey ice cream RECOMMENDED MATCH: Pegasus Bay Finale 2021	
<b>Feijoa and Tonka Bean Mille Feuille</b>	<b>23</b>
filo pastry, blackberry gel, thyme, feijoa sorbet RECOMMENDED MATCH: Mondillo Late Harvest Riesling 2023	
<b>Black Forest Chocolate Fondant</b>	<b>23</b>
cherry compote, chocolate soil, frozen mascarpone RECOMMENDED MATCH: Taylor's Late Bottle Vintage Port 2019	
<b>Pina Colada</b>	<b>23</b>
coconut mousse, tropical fruit, rum jelly, pineapple sorbet RECOMMENDED MATCH: Chapoutier Muscat de Beaumes de Venice 2021	
<b>Petit Fours</b>	<b>23</b>
cannoli with chocolate and raspberry, layered cake w salted dulce de leche, mini apple crumble ice cream cone, lemon, pistachio and white chocolate truffle RECOMMENDED MATCH: Sundae Satisfaction Cocktail	
<b>Single Premium Cheese</b>	<b>20</b>
choose one of our three premium cheeses served with saffron pear, dates, quince paste, buckwheat lavosh RECOMMENDED MATCH: Taylor's 10 Year Tawny Port	
<b>Premium Cheese Selection</b>	<b>42</b>
three premium cheeses served with saffron pear, dates, quince paste, buckwheat lavosh RECOMMENDED MATCH: Taylor's 10 Year Tawny Port	