

ONE TREE GRILL

RESTAURANT

amuse bouche

entree

Snapper sashimi, ponzu, edamame wasabi, yuzu

(V) Roasted aubergine, haloumi, dukkah, miso & carrot

Wild venison tenderloin, Valrhona cocoa, liquorice,
elderflower, beetroot & cherry

sorbet

main

Duck breast & confit duck leg, buttercup & yuzu, braised savoy cabbage,
schezuan glaze

(GF) Pistachio crusted market fish, carrot emulsion, swede, portobello,
confit tomato

(GF) Black Angus eye fillet, duck liver parfait, bacon dauphinoise,
pea puree, crushed truffle

(GF) Roasted free range pork belly & crackling, fig & walnut,
sour cherries, pernod apple sauce

main meals are served with green beans, citrus butter & almonds and roasted baby potatoes

dessert

Chocolate mousse, coconut sorbet, liquorice glaze
(gluten free option available)

Kaffir lime pie, guava sorbet, meringue, summer berries

House made ice cream & sorbet
(gluten free option available)

cheese

Cheeseboard - Délice de Bourgogne with fig paste, Barry's Bay Sharp (cheddar) with
medjool date relish, Saint Agur Blue with poached pear.
Served with focaccia crostinis