

ONE TREE GRILL

RESTAURANT

amuse bouche

entree

(GF) Beetroot carpaccio, goat cheese, orange, artichoke, walnut vinaigrette

Sesame seared tuna, miso ice-cream, karengo fronds

Braised Duck Salad, paw paw, fried tofu, nuts, hoisin orange dressing

sorbet

main

(GF) Hawkes Bay lamb rack, three seed crust, Mediterranean vegetable stack, cinnamon jus

Roasted pork belly roulade, baby vegetables, crackling, pernod scented apple sauce

Fresh market fish, macadamia & kelp crusted, panfried gnocchi, tomato ragout, pancetta, olives

Premium beef eye fillet, braised oxtail, celeriac remoulade, fennel, cabernet jus

main meals are served with jersey benne potatoes and asparagus

dessert

Sticky prune and walnut pudding with amaretto butterscotch and vanilla bean ice cream

Trio of sorbets and ice cream

Chocolate mousse, orange gelato, peppered strawberries, honey snap wafer

cheese

Cheeseboard - Double Delight Brie with quince paste, Vintage Gouda with fig compote and Queso Valdeon Blue with grilled pear.

Served with focaccia crostinis