

ONE TREE GRILL

RESTAURANT

ENTRÉE

	Mini loaves (4)	9.5
	Ôriwa EV olive oil & butter	
(V)	Sri Lankan spiced mango soup	14.5
	grilled chapati, coconut cloud, relish	
	RECOMMENDED MATCH: Gibbston Valley Le Fou Riesling 08	
(V)	Herb crusted haloumi	18.5
	spring salad, semi dried tomato, basil & lime vinaigrette	
	RECOMMENDED MATCH: Greystone Pinot Gris 08	
	Tea crusted pork fillet	21
	prawn dumpling, chilli palm sugar, crackling crumble	
	RECOMMENDED MATCH: Daniel Schuster Riesling 08	
(GF)	Calamari & chorizo salad	19.5/28
	rocket, fennel, shaved manchego, semi-dried tomato	
	RECOMMENDED MATCH: Babich Irongate Chardonnay 06	
(GF)	Salmon gravlax	21
	72 hours cured, crème fraiche terrine, prelibato grapes	
	RECOMMENDED MATCH: Clayridge Pinot Blanc 08	
	Entrée tasting trio	POA
	available for dinner service only	

GF = GLUTEN FREE V = VEGETARIAN

MAIN

- (V) **Nigella crusted chickpea butternut hash** 27
portobello mushrooms, salsa piquante, greek yoghurt
RECOMMENDED MATCH: Ferraton Côtes du Rhône 06
- Roasted pork belly roulade (*free range*)** 34
baby vegetables, crackling, pernod scented apple sauce
RECOMMENDED MATCH: Vidal Reserve Viognier 07
- (GF) **Slow braised lamb shank** *one shank...* 29
truffled mash, prune & artichoke, pomegranate jus *two shanks...* 38
RECOMMENDED MATCH: Bodegas Muriel 'JME' Rioja 06
- Premium beef eye fillet** 39
oxtail mushroom pie, green pea purée, fennel grasse
RECOMMENDED MATCH: Brick Bay Pharos 05
- (GF) **Market fish & Atlantic scallop** 36
saffron summer vegetable velouté
RECOMMENDED MATCH: Bodegas Muriel Rioja Blanco 08
- Braised duck leg** 39
5 spiced white bean 'tiramisu', roasted peanuts, tamarind
RECOMMENDED MATCH: Amisfield Pinot Noir 07

FROM THE GRILL

Grilled dishes are served a la carte – side dishes recommended

	Soy & lemon marinated chicken (<i>corn fed free range</i>)	27
(GF)	Big eye tuna (200g)	29
(GF)	Venison loin (200g)	36
(GF)	Premium beef sirloin (300g) (dry aged 28 days)	36
(GF)	Premium beef eye fillet (200g) (dry aged 28 days)	36
	(300g) (dry aged 28 days)	46

Choose one of the following sauces:

(GF)	Truffled béarnaise	(GF)	Horseradish cream
	Shiitake mushroom & soy glaze	(GF)	Three pepper jus
(GF)	Cabernet jus	(GF)	Gorgonzola blue cheese sauce
(GF)	Plum & pomegranate relish	(GF)	Garlic & horopito butter

SIDES

(GF)	Asparagus with lemon & caper butter	6.5
(GF)	Shoestring fries	
	Cauliflower gratin, blue cheese, parmesan crust	7.5
(GF)	Truffled potato mash	
(GF)	Rocket salad with pear, almond & parmesan	8.5
	Tempura spring vegetables with wasabi aioli	
	Roasted field mushrooms, garlic, shaved manchego, crustini	
(GF)	Beetroot, orange, feta	

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DESSERTS

- Sticky prune & walnut pudding** 14.5
amaretto butterscotch & vanilla bean ice cream
RECOMMENDED MATCH: Lauriston Show Reserve Muscat
- White chocolate & vanilla pannacotta** 14.5
plum compote, raspberry granita, amaretti
RECOMMENDED MATCH: Cloudy Bay Late Harvest Riesling 04
- Chocolate mousse** 14.5
espresso gelato & honey snap wafer, gluten free available
RECOMMENDED MATCH: Lustau Pedro Ximénez Sherry
- House made ice cream & sorbet** (please ask waiter) 10.5
gluten free option available
RECOMMENDED MATCH: Daniel Schuster Late Harvest Riesling 06
- Pear & fig pie** 14.5
gorgonzola ice cream, walnut toffee
RECOMMENDED MATCH: De Bortoli Noble One 06
- Selection of petit fours** PER PERSON 9
RECOMMENDED MATCH: Forrest Estate Late Harvest Gewurztraminer 07
- OTG dessert tasting platter** 38
RECOMMENDED MATCH: Moët & Chandon Nectar Imperial (750ml)

CHEESE

Cheeses 50 grams / single cheese \$14 / two or more cheeses \$12 each
Served with foccacia crostinis

- Queson Picon Blue** with grilled pear Asturias, Spain
- Neudorf**, sheep milk with walnut & celery Neudorf, Nelson
- Double Delight Brie** with quince paste Over-The-Moon, Putaruru
- Galactic Gold**, wash-rind with manuka honey Over-The-Moon, Putaruru
- Vintage Gouda** with fig compote Karikaas, Rangiora