

# ONE TREE GRILL

RESTAURANT

## ENTRÉE

- |      |                                                                                                                                 |      |
|------|---------------------------------------------------------------------------------------------------------------------------------|------|
| (V)  | <b>Sri Lankan spiced mango soup</b>                                                                                             | 16.5 |
|      | grilled chapati, coconut banana cloud, relish<br>RECOMMENDED MATCH: Gibbston Valley Le Fou Riesling 09                          |      |
| (V)  | <b>Goat cheese &amp; feta ravioli</b>                                                                                           | 21   |
|      | asparagus, beetroot, saffron pears, macadamias<br>RECOMMENDED MATCH: Gladstone 12000 Miles Pinot Gris 09                        |      |
| (GF) | <b>Venison carpaccio</b>                                                                                                        | 24   |
|      | juniper & tea cured, cacao log, citrus gel, walnut, edamame<br>RECOMMENDED MATCH: Turanga Creek Lone Oak Merlot/Malbec/Franc 08 |      |
|      | <b>Seared scallops</b>                                                                                                          | 23.5 |
|      | kaffir lime, coconut & crab 'cannelloni', pikopiko<br>RECOMMENDED MATCH: Gustave Lorentz Reserve Pinot Gris 08                  |      |
| (GF) | <b>Confit cured pork belly</b>                                                                                                  | 24   |
|      | scampi, amaranth, bison grass vodka & apple<br>RECOMMENDED MATCH: Greenhough Gewurztraminer 09                                  |      |
|      | <b>Entrée tasting trio</b>                                                                                                      | POA  |
|      | available for dinner service only                                                                                               |      |

## MAIN

- (V) **Ricotta, parmesan & tarragon soufflé** 31  
summer vegetables, porcini duxelle, rocket emulsion  
RECOMMENDED MATCH: Forrest Chardonnay 08
- Hawkes Bay lamb rack** 41  
horopito, mint & basil crust, orange infused smoked pumpkin, pea puree  
RECOMMENDED MATCH: Rimu Grove Pinot Noir 07
- Roasted pork belly roulade (*free range*)** 37  
baby vegetables, crackling, mulled wine pear purée  
RECOMMENDED MATCH: Gladstone 12000 Miles Pinot Noir 10
- Premium beef eye fillet, prawns, scallops** 46  
veal & apple beignet, celeriac  
RECOMMENDED MATCH: Te Mata Awatea 09
- Grilled market fish** 39  
farro salad, fennel a la grecque, carrot puree  
RECOMMENDED MATCH: Mt Rosa Pinot Blanc 10
- Duck breast & confit duck leg** 41  
crispy black rice roulade, charred leek, tamarind glaze  
RECOMMENDED MATCH: Peregrine Pinot Noir 07

## FROM THE GRILL

Grilled dishes are served a la carte – side dishes recommended

	<b>Soy &amp; lemon marinated chicken</b> ( <i>corn fed free range</i> )	<b>32</b>
(GF)	<b>Big eye tuna</b> (200g)	<b>34</b>
(GF)	<b>Venison loin</b> (200g)	<b>37</b>
(GF)	<b>Premium beef sirloin</b> (300g) (dry aged 28 days)	<b>37</b>
(GF)	<b>Premium beef eye fillet</b> (200g) (dry aged 28 days)	<b>37</b>
	(300g) (dry aged 28 days)	<b>47</b>
(GF)	<b>Premium rib eye on the bone</b> (600g) (dry aged 28 days)	<b>59</b>

### Choose one of the following sauces:

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

## SIDES

(GF)	Shoestring fries	<b>7</b>
(GF)	Beetroot, orange & feta	<b>8</b>
(GF)	Asparagus with citrus butter & almonds	<b>8</b>
	Cauliflower gratin, blue cheese, parmesan crust	<b>8</b>
(GF)	Roasted new season potatoes	<b>8</b>
(GF)	Rocket salad with pear, almond & parmesan	<b>9</b>
	Roasted field mushrooms, garlic, shaved manchego, crustini	<b>9</b>

## DESSERTS

<b>Lemon yuzu tart</b>	16.5
kiwifruit sorbet, yoghurt snow, elderflower marshmallow RECOMMENDED MATCH: Xanadu Cane Cut Semillon Sauvignon Blanc 09	
<b>Sticky prune &amp; walnut pudding</b>	16.5
amaretto butterscotch & vanilla bean ice cream RECOMMENDED MATCH: Lauriston Show Reserve Muscat	
(GF) <b>Vanilla bean crème brulée</b>	16.5
hibiscus glaze, pineapple & mango sorbet RECOMMENDED MATCH: Cloudy Bay LH Riesling 05	
<b>Chocolate mousse</b>	16.5
financier cake, coconut sorbet, sambuca reduction RECOMMENDED MATCH: De Bortoli Noble One 07	
<b>House made ice cream &amp; sorbet</b> (please ask waiter)	12.5
available gluten free RECOMMENDED MATCH: Beaumalric Muscat de Beaumes de Venise 08	
<b>Selection of petit fours</b>	PER PERSON 11.5
RECOMMENDED MATCH: Spy Valley Noble Chardonnay 09	
<b>OTG dessert tasting platter</b>	43.5
RECOMMENDED MATCH: Moët & Chandon Nectar Imperial	

## CHEESE

Cheeses 50 grams / single cheese \$16.5 / two or more cheeses \$14.5 each

Served with foccacia crostinis

<b>Saint Agur Blue</b> with poached pear	Auvergne, France
<b>Manchego</b> , sheep milk with walnut & celery	Malagon, Spain
<b>Paglierina</b> ( <i>soft</i> ) with quince paste	Piedmont, Italy
<b>Galactic Gold</b> , wash-rind with manuka honey	Over-The-Moon, Putaruru
<b>Glenroy Pinot Noir Cheddar</b> with fig compote	Gibbston Valley, Central Otago