

ONE TREE GRILL RESTAURANT

entree

Sugar Cured Salmon

dragon fruit, avocado, cucumber, ponzu, dill (GF)(DF)

Hawkes Bay Lamb

belly, rack, butternut, charred eggplant, dates, buckwheat (GF)

Courgette & Three Cheese Ballotine

preserved vegetables, spring herbs, lavosh, frozen tamarillo (V) (GFA)

main

Long Line Market Fish

mussels, pearl barley, vichyssoise, annatto oil

Pasture fed Beef Eye Fillet

potato galette, spinach puree, shitake, sorrel butter (GF)

Seared Duck Breast

carrot puree, golden raisins, snow peas, Manjari, radicchio (GF)

Eggplant & Tofu Dumplings

edamame, snow peas, shiitake, pine nuts, watercress (V)

*main meals are served with fresh seasonal greens (toasted garlic butter)
and smoked agria mash (chives)*

dessert

Dark Chocolate Mousse

tonka bean custard, honeycomb, chocolate soil, pear

Vanilla Crème Caramel

pineapple, elderflower, granola, frozen buffalo yoghurt

Green Tea and Miso

passionfruit, caramelized white chocolate, blueberries, miso ice cream (GF)