

# ONE TREE GRILL RESTAURANT

## entree

### Citrus Cured Kingfish

green apple, celery, sea grapes, cultured cream, ponzu, watercress

### Southland Lamb

belly, rack, confit potato, charred eggplant, tomato, courgette, smoked feta

### Courgette & Three Cheese Ballotine

preserved vegetables, spring herbs, lavosh, frozen tamarillo

## main

### Long Line Market Fish

mussels, haricot blanc, bagna cauda, capsicum, witloof

### Pasture Fed Beef Eye Fillet

celeriac, green asparagus, shiitake, onion compote, herb butter

### Seared Duck Breast

beetroot & black garlic, snow peas, macadamia, orange

### Eggplant & Tofu Dumplings

edamame, soubise, shiitake, pine nuts, watercress

*main meals are served with fresh seasonal greens with toasted garlic butter  
and smoked potato mash*

## dessert

### Dark Chocolate Mousse

peanut butter, mandarin, honeycomb, buttermilk

### Vanilla Crème Caramel

poached pear, elderflower, granola, buffalo yoghurt

### Green Tea and Miso

passionfruit, caramelized white chocolate, strawberries, miso ice cream