

ONE TREE GRILL RESTAURANT

entree

Hawke's Bay lamb belly, broad beans, chevre,
kumara, sprouting peas (GF)

New Season Asparagus, Mt Eliza red Leicester,
fermented garlic, sour cream, buckwheat

Ora King salmon, South Island wasabi,
avocado, apple, lemon (GF)

main

Freedom Farms pork belly, parsnip, cider apple,
sage & onion, crackling (GF)

Local market fish, fennel, spanner crab,
cauliflower, samphire, sorrel (GF)

Hereford grass-fed eye fillet, pumpkin,
leek, shiitake, ox cheek, garlic (GF)

Tarragon gnocchi, mascarpone, Swiss chard,
eggplant, pumpkin, tomato (V)

*main meals are served with green beans (with jamon & tarragon butter) and
roasted potatoes (with shallot, oregano & watercress)*

dessert

53% Chocolate, strawberry, macadamia, tarragon, olive oil

Meyer lemon curd, frozen yoghurt, blackberry,
vanilla, sherbet

Ginger grilled pear, ginger beer, gingerbread,
caramelised oats