

ONE TREE GRILL RESTAURANT

entree

Hawke's Bay lamb belly, chèvre, mint,
kumara, green peas (GF)

Clevedon Buffalo Mozzarella, black garlic,
sour cream, pickled vegetables, walnuts

Kingfish, South Island wasabi,
avocado, miso, coriander (GF)

main

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

Local market fish, zucchini, sweetcorn,
spanner crab, sea asparagus (GF)

Hereford grass-fed eye fillet, celeriac, smoked
mushroom, garlic, ox cheek (GF)

Open lasagne, mushroom, chèvre, celeriac,
zucchini, pine nuts (V)

*main meals are served with green beans (with green garlic, buttermilk & almonds)
and roasted potatoes (with shallot, oregano & watercress)*

dessert

53% Chocolate, raspberry, macadamia, caramel, olive oil

Passionfruit curd, frozen yoghurt, blackberry,
vanilla, sherbet

Mandarin textures, cream cheese, gingerbread,
oats, coriander

(GF) = gluten free
(V) = vegetarian