

# ONE TREE GRILL RESTAURANT

## entree

Raw Kingfish, cucumber, kimchi, black sesame, avocado, lime

Chargrilled courgette, black garlic, pickled red onion, hollandaise, pine nuts (V)(GF)

Hawke's Bay Lamb Belly, chèvre, kumara, mint, garden peas (GF)

## main

Hereford Grass-fed Eye Fillet, carrot, sugar snap, shiitake, ox cheek, tarragon mustard (GF)

Free Range Pork Belly, parsnip, cider apple, sage & onion, crackling (GF)

Saffron and Mushroom Ravioli, buffalo mozzarella, celeriac, cashew, tomato (V)

Local Market Fish, cauliflower, spinach, crab, capers, fennel, tomato (GF)

*main meals are served with green beans (with roasted sesame and crispy shallots) and new season potatoes (with salsa verde, Italian olives and smoked sour cream)*

## dessert

Chocolate and Berry, 53% chocolate, raspberry, macadamia, olive oil

Yuzu Curd, shortbread, yoghurt, blackberry, matcha, sherbet

Banana and Toffee, cream cheese, rum raisin, gingerbread, oats

(GF) = gluten free  
(V) = vegetarian

*all desserts available gluten free*