

FUNCTION MENU FOR TEN OR MORE PEOPLE - \$95 PER PERSON

ONE TREE GRILL
RESTAURANT

warm bread and thyme butter

entree

Hawke's Bay lamb belly, eggplant, rosemary, yoghurt,
Vivienne's sprouting peas (GF)

Charred new season asparagus, red cheddar, soured cream,
pickled onion, fermented garlic (GF) (V)

Ora King salmon, South Island wasabi, green apple,
beetroot, wild rice (GF)

main

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

Local market fish, cauliflower, squid ink, eel,
cucumber, samphire (GF)

Savannah grass-fed eye fillet, smoked and pickled mushroom,
ox cheek, parsley, celeriac (GF)

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

*main meals are served with green beans (with spinach, pine nuts & tarragon butter)
and baked kumara (with onion crème fraiche and wild watercress)*

PALATE CLEANSER

dessert

Salted 53% chocolate, rosemary, burnt orange,
cherry, pistachio, olive oil

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

Ginger grilled pear, ginger beer, ginger bread,
caramelised oats

cheese

three premium cheeses served with grapes, quince, walnuts
and house made lavosh