

ONE TREE GRILL

RESTAURANT

warm house made bread and thyme butter

entree

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

Mushroom velouté, soft egg, NZ red Leicester,
textured onion, wild cress (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, fennel, spanner crab,
cauliflower, samphire, sorrel (GF)

Savannah grass fed eye fillet, pumpkin, leek,
shiitake, ox cheek, garlic

Tarragon gnocchi, mascarpone, Swiss chard,
eggplant, Jerusalem artichoke, tomato (V)

*main meals are served with green beans (with spinach, pine nuts & tarragon butter)
and new season potatoes (with shallot, oregano, watercress)*

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