

ONE TREE GRILL

RESTAURANT

amuse bouche

entree

(V) Goat cheese & macadamia beignet, saffron poached pear, beetroot, mint gel

(GF) Lightly cured salmon, verjus dill gelée, crab ceviche

Wild venison tenderloin, Valrhona cocoa, licorice, elderflower, beetroot & cherry

sorbet

main

(V) Soy & ginger tofu, green tea soba noodles, peanut praline, edamame, shiitake

Grilled market fish, crab croquette, enoki, macadamia, sweetcorn emulsion

Black Angus eye fillet, prosciutto, toasted brioche, green pea, buffalo mozzarella

Roasted pork belly roulade, summer vegetables, crackling, pernod apple sauce

Duck breast & confit duck leg, buttercup & yuzu, braised savoy cabbage,
schezuan glaze

main meals are served with green beans, citrus butter & almonds and roasted new season potatoes

dessert

Sticky prune & walnut pudding, amaretto butterscotch & vanilla bean ice cream

House made ice cream & sorbet

(gluten free option available)

Chocolate mousse, coconut sorbet, licorice glaze

(gluten free option available)

cheese

Cheeseboard - Fromi Brie de Meaux with green apple, Barry's Bay Sharp (cheddar)
with pear paste, Saint Agur Blue with poached pear.

Served with focaccia crostinis