

ONE TREE GRILL

RESTAURANT

amuse bouche

entree

Furikake crusted tuna, pickled pear, wasabi crème fraiche, ginger glaze

(GF) (V) Roasted aubergine, haloumi, dukkah, miso & carrot

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

sorbet

main

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

(GF) Pistachio crusted market fish, carrot emulsion, swede, portobello,
confit tomato

(GF) Black Angus eye fillet, duck liver parfait, bacon dauphinoise,
pea puree, crushed truffle

(GF) Roasted free range pork belly, crackling, fig & apple,
baked baby apple, spring vegetables

main meals are served with asparagus with minted buffalo yoghurt and roasted baby potatoes

dessert

Chocolate mousse, coconut sorbet, liquorice glaze
(gluten free option available)

Kaffir lime pie, guava sorbet, meringue, summer berries

House made ice cream & sorbet
(gluten free option available)

cheese

Cheeseboard - Délice de Bourgogne with fig paste, Barry's Bay Sharp (cheddar) with
medjool date relish, Saint Agur Blue with poached pear.
Served with focaccia crostinis