

# ONE TREE GRILL

RESTAURANT

## amuse bouche

### entree

(V) Goat's cheese and macadamia beignet, saffron pear, beetroot, honey

Alpine Merino lamb, baba ganoush, feta, olive, verde

(GF) Cured salmon, quinoa, fennel, yuzu

### sorbet

### main

(GF) Duck breast & braised duck leg, puy lentils, truffled swede, tamarillo

(GF) Black Angus eye fillet, potato fondant, celeriac, spring onion, kilpatrick

(VG) Dry-roasted vegetable and coconut curry, quinoa, rhubarb, chutney

Roasted free range pork belly roulade, crackling, harissa,  
apple & fennel, couscous

Market fish, beetroot, gnocchi, kale, lemon

*main meals are served with green beans, citrus butter & almonds and roasted baby potatoes*

### dessert

Medjool date and walnut pudding, mandarin, butterscotch, Turkish delight

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

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, Bleu d'Auvergne with honeycomb.

Served with focaccia crostinis