

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

Confit duck leg & smoked duck breast, mushroom, yuzu, cherry, oats
(gluten free available)

(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

(GF) Chocolate mousse, chai ice cream, pistachio, meringue, summer berries

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

cheese

Cheeseboard - Délice de Bourgogne with fig paste, Mahoe Aged Edam with granny smith apple, Bleu d'Auvergne with honeycomb.