

ONE TREE GRILL

RESTAURANT

amuse bouche

entree

Tea-dusted seared tuna, umeboshi, miso, cucumber, wasabi

(gluten free version available)

(GF) Venison carpaccio, pecorino, capers, truffle oil

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

sorbet

main

Confit duck leg & smoked duck breast, mushroom, yuzu, cherry, oats

(gluten free available)

Berbere spiced lamb rack, farro, green pea, mint, polenta

(gluten free available)

(GF) Market fish, kaffir lime, lychee, mushroom, curry

(GF) Black Angus eye fillet, sweetcorn, herb mash, black garlic

(V) Parmesan & thyme polenta cakes, butternut, chargrilled
vegetables, ong choy, seeds

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

dessert

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

Medjool date and walnut pudding, mandarin,
butterscotch

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.