

ONE TREE GRILL

RESTAURANT

amuse bouche

entree

Tea-dusted seared tuna, umeboshi, miso, cucumber, wasabi *(GF available)*

^(GF) Seared venison loin, smoked parsnip, sour cherry,
almond and chestnut

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

sorbet

main

Confit duck leg & smoked duck breast, mushroom, yuzu,
cherry, oats *(GF available)*

Roasted lamb rack, dukkah, aubergine escabeche,
puy lentils, buttercup

^(GF) Crispy skin Akaroa salmon, green papaya & chili,
avocado, rice dumpling

^(GF) Black Angus eye fillet, braised beef cheek, mushroom,
pea, celeriac, smoked butter

^(V) Parmesan & thyme polenta, 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 *(GF available)*

cheese

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