

# ONE TREE GRILL RESTAURANT

## *amuse bouche*

## **entree**

Hawke's Bay lamb belly, eggplant, rosemary, yoghurt,  
Vivienne's sprouting peas (GF)

Charred new season asparagus, red cheddar, soured cream,  
pickled onion, fermented garlic (GF) (V)

Ora King salmon, South Island wasabi, green apple,  
beetroot, wild rice (GF)

## **main**

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

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

Market fish, scallop, cockles, saffron tomato,  
orange & kumara (GF)

(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, tarragon butter, pinenuts & spinach, and  
kumara, onion crème fraiche & wild watercress*

## *palate cleanser*

## **dessert**

Salted 53% chocolate, rosemary, burnt orange,  
cherry, pistachio, olive oil

Meyer lemon curd, frozen yoghurt, blackberry,  
vanilla, sherbet

Ginger grilled pear, ginger beer, ginger bread,  
caramelised oats

## **cheese selection**

three premium cheeses served with grapes, quince, walnuts and house made lavosh