

ONE TREE GRILL

RESTAURANT

Restaurant Manager Tim Perry and Head Chef Sebastian Hindrichs warmly welcome you to One Tree Grill. Our restaurant offers a dining experience that is both approachable and sophisticated. We take pride in crafting dishes with locally and sustainably sourced seasonal ingredients, complemented by a diverse selection of New Zealand and international wines. Our seasonal house cocktails are thoughtfully curated to enhance your meal and elevate your overall experience.

Degustation Set Menu \$138 p/p
Wine Pairings \$75

Courgette & Three Cheese Ballotine

preserved vegetables, summer herbs, lavosh, frozen tomato
NV Hunters MiruMiru Sparkling Rose (Marlborough NZ)

Citrus Cured Kingfish

green apple, celery, sea grapes, cultured cream, ponzu, shisu
2018 Mt. Beautiful Riesling (North Canterbury, NZ)

Southland Lamb Belly

confit potato, charred eggplant, tomato, courgette, smoked feta, mint
2021 Sebastiani Zinfandel (California, USA)

choose one:

Long Line Market Fish

spanner crab, sweetcorn, snow peas, iceberg, basil
2022 Marc Bredif Vouvray Classic (Loire Valley, France)

Pasture Fed Beef Eye Fillet

celeriac, green asparagus, shiitake, onion compote, herb butter
2020 Pegasus Bay Merlot Cabernet (Waipara, NZ)

Seared Duck Breast

white onion, leeks, pickled cherries, vermouth, macadamia
2023 Rockburn Pinot Noir (Central Otago, NZ)

Pina Colada

coconut, melon, white rum, frozen pineapple

Dark Chocolate Mousse

peanut butter, raspberry, honeycomb, frozen yoghurt
2020 De Bortoli Noble One Botrytis Semillon (Riverina, Australia)

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\$100 Three Course Menu

Choose one entrée, one main and one dessert. Excludes Oysters, Scallops, Beef Sirloin, Black Angus Rib Eye and Premium Cheese Selection

appetiser

	Te Matuku Oysters <i>(subject to availability)</i>	(6)	42
	natural with chardonnay vinegar, or	(12)	84
	tempura with lemon aioli		
	RECOMMENDED MATCH: Laurent Perrier La Cuvee NV		
	Chicken Liver Parfait		24
	pear & ginger relish, aromatic brioche		
	RECOMMENDED MATCH: Neudorf Tiritiri Pinot Gris 2023		
(v)	Eggplant and Tofu Dumplings		20
	edamame, snow peas, shiitake, pine nuts, watercress		
	RECOMMENDED MATCH: Prophet's Rock Pinot Gris 2023		
	Chickpea Croquettes		15
	tzatziki, cumin, parmesan		
	RECOMMENDED MATCH: Dog Point Sauvignon Blanc 2023		

entrée

	Citrus Cured Kingfish		30
	green apple, celery, sea grapes, cultured cream, ponzu, shiso		
	RECOMMENDED MATCH: Mt Beautiful Riesling 2018		
	Marinated Beef Tartare		30
	soy dressing, quail egg, dashi, furikake, crispy nori, watercress		
	RECOMMENDED MATCH: Greystone Nor'Wester Pinot Noir 2020		
	Seared Scallops		32
	caulilini, pancetta crumbs, grapes, chervil		
	RECOMMENDED MATCH: Akarua by Rothschild Chardonnay 2023		
	Southland Lamb		32
	belly, rack, confit potato, charred eggplant, tomato, courgette, smoked feta		
	RECOMMENDED MATCH: Sebastiani Zinfandel 2021		
(v)	Courgette & Three Cheese Ballotine		27
	preserved vegetables, summer herbs, lavosh, frozen tomato		
	RECOMMENDED MATCH: St Clair Pioneer Block Rosé		

main

	Long Line Market Fish	49
	spanner crab, sweetcorn, snow peas, iceberg, basil RECOMMENDED MATCH: Marc Bredif Vouvray Classic 2022	
	Pasture Fed Beef Eye Fillet	54
	celeriac, green asparagus, shiitake, onion compote, herb butter RECOMMENDED MATCH: Pegasus Bay Merlot Cabernet 2020	
	Seared Duck Breast	49
	white onion, leeks, pickled cherries, vermouth, macadamia RECOMMENDED MATCH: Rockburn Pinot Noir 2023	
	Free Range Pork Belly	49
	parsnip, fennel confiture, pomegranate, nduja, almond RECOMMENDED MATCH: E.Guigal Côtes du Rhône Rouge 2020	
	Beef Short Rib	45
	ajo blanco, kohlrabi, pickled onion, sesame, crispy rice, parsley RECOMMENDED MATCH: Craggy Range Gimblett Gravels Syrah 2021	
(v)	Sauteed Ricotta Gnocchi	42
	pumpkin sweet & sour, garden peas, apricot, hazelnut, sorrel RECOMMENDED MATCH: Prophet's Rock Pinot Gris 2023	
	Handpicked Aged Beef Sirloin (300g)	58
	black garlic butter, wild watercress, jus gras RECOMMENDED MATCH: Sebastiani Zinfandel 2021	
	Black Angus Rib Eye on the Bone (450g)	62
	bone marrow butter, confit garlic, wild watercress, jus gras RECOMMENDED MATCH: Pegasus Bay Merlot Cabernet 2020	

sides

	Skin on shoestring fries, parmesan	15
	Smoked agria mash, fresh chives	15
	Seasonal greens, toasted garlic butter	15
	Summer lettuce leaves, molasses dressing	15
	Salt Baked Beetroot, nectarine, buffalo curd	15

dessert

Dark Chocolate Mousse 23

peanut butter, raspberry, honeycomb, frozen yoghurt
RECOMMENDED MATCH: De Bortoli Noble One 2020

Vanilla Crème Caramel 23

poached peach, elderflower, granola, buttermilk
RECOMMENDED MATCH: Mondillo Nina Late Harvest Riesling 2022

Green Tea and Miso 23

passionfruit, caramelised white chocolate, strawberries, miso ice cream
RECOMMENDED MATCH: De Bortoli Noble One 2020

Black Forest Fondant 23

cherry compote, chocolate soil, speculaas ice cream
RECOMMENDED MATCH: Taylor's Late Bottle Vintage Port 2019

Pina Colada 23

coconut mousse, tropical fruit, rum jelly, pineapple sorbet
RECOMMENDED MATCH: Chapoutier Muscat de Beaumes de Venise 2021

Petit Fours 23

cannoli with orange blossom, layered cake w salted dulce de leche,
mini chocolate ice cream cone, canelé
RECOMMENDED MATCH: Sundae Satisfaction Cocktail

Single Premium Cheese 20

choose one of our three premium cheeses served with
saffron pear, dates, quince paste, buckwheat lavosh
RECOMMENDED MATCH: Taylor's 10 Year Tawny Port

Premium Cheese Selection 42

three premium cheeses served with saffron pear, dates,
quince paste, buckwheat lavosh
RECOMMENDED MATCH: Taylor's 10 Year Tawny Port