

ONE TREE GRILL

RESTAURANT

house made sourdough bread roll with honey and thyme butter

entree

Sugar Cured Salmon

avocado crème, kohlrabi, toasted grains, leche de tigre

Free Range Pork Belly

swede purée, pineapple chutney, charred cabbage, sorrel

Marinated Fig

Over The Moon blue cheese, green apple, aged balsamic, radicchio

main

Long Line Market Fish

black tiger prawn, braised leeks, kumara gnocchi, parmesan emulsion

Pasture Fed Beef Eye Fillet

short rib, celeriac, forest mushrooms, brussels sprouts, bone marrow

Seared Duck Breast

parsnip purée, saffron pear, roasted chestnuts, fennel, nasturtium

Chickpea & Capsicum Tagine

falafel, grilled capsicum, eggplant, sweet potato, dried apricot, mint

*main meals are served with fresh broccolini & beans with sesame dressing
and smoked agria mash with chives*

dessert

Dark Chocolate Mousse

almond crème, mandarin, frozen chocolate sand, buffalo yoghurt

Vanilla Crème Brulee

sauterne jelly, ginger, poached rhubarb, passionfruit sorbet

Quince & Feijoa

tonka bean custard, lime gel, black sesame sponge, spiced ice cream