

ONE TREE GRILL RESTAURANT

*Degustation Set Menu
Wine Pairing Optional*

Marinated Fig

Over The Moon blue cheese, green apple, aged balsamic, radicchio
2022 Settlement Riesling (Marlborough, NZ)

Sugar Cured Salmon

avocado crème, kohlrabi, toasted grains, leche de tigre
2020 Tohu SV Whenua Matua Albariño (North Canterbury, NZ)

Free Range Pork Belly

swede puree, pineapple chutney, charred cabbage, sorrel
2025 Man O' War Exiled Pinot Gris (Waiheke Island, NZ)

choose one:

Long Line Market Fish

black tiger prawn, braised leeks, kumara gnocchi, parmesan emulsion
2023 Bogle Reserve Chardonnay (California, USA)

Pasture Fed Beef Eye Fillet

short rib, celeriac, forest mushrooms, brussels sprouts, bone marrow
2022 Stormwood Meritage (Waiheke Island, NZ)

Seared Duck Breast

parsnip puree, saffron pear, roasted chestnuts, fennel, nasturtium
2024 Rockburn Pinot Noir (Central Otago, NZ)

Feijoa & Butterscotch

feijoa sorbet, blueberry, butterscotch

Dark Chocolate Mousse

almond crème, mandarin, frozen chocolate sand, buffalo yoghurt
NV Fernando de Castilla Pedro Ximenez Classic Sherry