

# 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.

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*Degustation Set Menu \$145 p/p*  
*Wine Pairings \$85*

## **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*

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## \$105 Three Course Menu

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

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## appetiser

<b>Te Matuku Oysters</b> <i>(subject to availability)</i>	(3)	<b>21</b>
natural with chardonnay vinegar, or	(6)	<b>42</b>
natural with ginger dressing & shallots, or	(12)	<b>84</b>
tempura with lemon aioli		
RECOMMENDED MATCH: Laurent Perrier La Cuvée NV		
<b>Chicken Liver Parfait</b>		<b>24</b>
plum chutney, aromatic brioche		
RECOMMENDED MATCH: Rockburn Stolen Kiss Rose 2025		
<b>Seared Scallops</b>		<b>32</b>
ajo blanco, vanilla velouté, green grapes, lemon		
RECOMMENDED MATCH: Marc Bredif Vouvray 2023		
<b>Celeriac and Mushroom Soup</b>		<b>24</b>
brie custard, rosemary cracker, cured egg yolk, hazelnut		
RECOMMENDED MATCH: Babich Irongate Chardonnay 2024		

## entrée

<b>Sugar Cured Salmon</b>		<b>30</b>
avocado crème, kohlrabi, toasted grains, leche de tigre		
RECOMMENDED MATCH: Tohu SV Whenua Matua Albariño 2020		
<b>Marinated Beef Tartare</b>		<b>30</b>
caper berries, aged cheddar, toasted almonds, buckwheat, agria crisps		
RECOMMENDED MATCH: Sheild Pinot Noir 2023		
<b>Ricotta &amp; Agria Scarpinocc</b>		<b>30</b>
grilled octopus, white bean, capsicum, sage		
RECOMMENDED MATCH: Tohu SV Whenua Matua Albariño 2020		
<b>Free Range Pork Belly</b>		<b>30</b>
swede puree, pineapple chutney, charred cabbage, sorrel		
RECOMMENDED MATCH: Man O' War Exiled Pinot Gris 2025		
(v) <b>Marinated Fig</b>		<b>30</b>
Over the Moon blue cheese, green apple, aged balsamic, radicchio		
RECOMMENDED MATCH: Settlement Riesling 2022		

## main

	<b>Long Line Market Fish</b>	<b>52</b>
	black tiger prawn, braised leeks, kumara gnocchi, parmesan emulsion RECOMMENDED MATCH: Bogle Reserve Chardonnay 2023	
	<b>Seared Duck Breast</b>	<b>52</b>
	parsnip puree, saffron pear, roasted chestnuts, fennel, nasturtium RECOMMENDED MATCH: Rockburn Pinot Noir 2024	
	<b>Leelands Southland Lamb</b>	<b>54</b>
	rack, shoulder, smoked eggplant, date chutney, sugar snap peas, pistachio RECOMMENDED MATCH: E. Guigal Côtes du Rhône Rouge 2022	
(V)	<b>Chickpea &amp; Capsicum Tagine</b>	<b>45</b>
	falafel, grilled capsicum, eggplant, sweet potato, dried apricot, mint RECOMMENDED MATCH: Smith & Sheth CRU Heretaunga Syrah 2021	
	<b>Pasture Fed Beef Eye Fillet</b>	<b>60</b>
	short rib, celeriac, forest mushrooms, brussels sprouts, bone marrow RECOMMENDED MATCH: Pegasus Bay Merlot Cabernet 2021	
	<b>Speckle Park Beef Sirloin (300g)</b>	<b>64</b>
	black garlic butter, wild watercress, jus gras RECOMMENDED MATCH: Stormwood Meritage 2022	
	<b>Black Angus Rib Eye on the Bone (450g)</b>	<b>68</b>
	maître d' hôtel butter, wild watercress, jus gras RECOMMENDED MATCH: Beronia Rioja Reserva 2019	

## sides

Shoestring fries, truffle, parmesan	15
Smoked agria mash, chives	16
Broccolini and beans, onion butter, almonds	16
Beetroot salad, blood oranges, bocconcini, rocket	16
Beta carrots, honey, smoked feta	16

## dessert

<b>Dark Chocolate Mousse</b>	<b>24</b>
almond crème, mandarin, frozen chocolate sand, buffalo yoghurt RECOMMENDED MATCH: De Bortoli Noble One 2021	
<b>Vanilla Crème Brûlée</b>	<b>24</b>
sauterne jelly, ginger, poached rhubarb, passionfruit sorbet RECOMMENDED MATCH: Pegasus Bay Finale 2024	
<b>Quince and Feijoa</b>	<b>24</b>
tonka bean custard, lime gel, black sesame sponge, spiced ice cream RECOMMENDED MATCH: Mondillo Nina Late Harvest Riesling 2024	
<b>Black Forest Chocolate Fondant</b>	<b>24</b>
cherry compote, chocolate soil, frozen mascarpone RECOMMENDED MATCH: Taylor's Late Bottle Vintage Port 2019	
<b>Pina Colada</b>	<b>24</b>
coconut mousse, tropical fruit, rum jelly, pineapple sorbet RECOMMENDED MATCH: Mondillo Nina Late Harvest Riesling 2024	
<b>Petit Fours</b>	<b>24</b>
frangipane and caramelised apple; ruby chocolate truffle w sea salt; burnt honey ice cream cone; preserved orange & white chocolate mousse tart RECOMMENDED MATCH: Foxes Island Noble Riesling 2016	
<b>Single Premium Cheese</b>	<b>22</b>
choose one of our three premium cheeses served with saffron pear, dates, quince paste, buckwheat lavosh RECOMMENDED MATCH: Taylor's 10 Year Tawny Port	
<b>Premium Cheese Selection</b>	<b>48</b>
three premium cheeses served with saffron pear, dates, quince paste, buckwheat lavosh RECOMMENDED MATCH: Taylor's 10 Year Tawny Port	