

# ONE TREE GRILL

RESTAURANT

*house made sourdough bread roll with honey and thyme butter*

## entree

### **Citrus Cured Kingfish**

macadamia milk, hibiscus, sea grapes, cucumber, nasturtium

### **Free Range Pork Belly**

white onion, miso, sweet and sour pear, choy sum

### **Forest Mushrooms**

confit potato, wakame, truffle beurre blanc, pickled enoki, kale

## main

### **Long Line Market Fish**

scallop, swiss chard, kohlrabi, saffron, lemon butter, herbs

### **Pasture Fed Beef Eye Fillet**

beef cheek, mash, mustard seed, bone marrow

### **Seared Duck Breast**

beetroot puree, quince, kumara relish, hazelnut, brussels sprout

### **Eggplant & Tofu Dumplings**

edamame, daikon, shiitake, pine nuts, pea shoots

*main meals are served with fresh broccolini & beans with sesame dressing  
and crispy skin on agria potatoes*

## dessert

### **Dark Chocolate Mousse**

peanut butter, mandarin, green tea sponge, frozen yoghurt

### **Vanilla Crème Brulee**

rhubarb, pistachio, elderflower, burnt honey ice cream

### **Pina Colada**

coconut mousse, tropical fruit, rum jelly, pineapple sorbet