

ONE TREE GRILL

RESTAURANT

house made sourdough bread roll with honey and thyme butter

entrée

Yellowfin Tuna

ponzu dressing, edamame, cucumber, shiso

Free Range Pork Belly

parsnip purée, prune, earl grey, charred cabbage, sage

Tomato & Watermelon Salad

buffalo bocconcini, pine nuts, basil sorbet

main

Long Line Market Fish

black tiger prawn, sweetcorn, saffron, fennel, witloof

Pasture Fed Beef Eye Fillet

short rib, caramelised cauliflower, enoki, leek hay, bone marrow

Seared Duck Breast

carrot purée, fresh fig, goat cheese croquette, cos

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

yuzu crèmeux, blueberry, matcha sponge, miso ice cream

Vanilla Crème Brulee

lime gel, roasted peach, ginger, white chocolate sorbet

Buffalo Yoghurt Semifreddo

strawberry, lavender, lemon curd, rosehip gel