

ONE TREE GRILL

RESTAURANT

house made sourdough bread roll with honey and thyme butter

entree

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

diamond shell clams, green asparagus, saffron, fennel, witloof

Pasture Fed Beef Eye Fillet

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

Seared Duck Breast

pumpkin puree, pecorino gnudi, snow peas, macadamia

Chickpea & Capsicum Tagine

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

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

dessert

Dark Chocolate Mousse

yuzu crèmeux, blueberry, matcha sponge, miso ice cream

Vanilla Crème Brulee

lime gel, blood orange, ginger, white chocolate sorbet

Buffalo Yoghurt Semifreddo

strawberry, lavender, lemon curd, rosehip gel

cheese

premium cheeses w saffron pear, dates, handmade

quince paste, buckwheat lavosh