

# 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**

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

## cheese

premium cheeses w saffron pear, dates, handmade

quince paste, buckwheat lavosh