

ONE TREE GRILL RESTAURANT

Degustation Set Menu \$145 p/p
Wine Pairings \$80

Forest Mushrooms

confit potato, wakame, truffle beurre blanc, pickled enoki, kale
Andre Delormé Crémant Brut N.V (Burgundy, France)

Citrus Cured Kingfish

macadamia milk, hibiscus, sea grapes, cucumber, nasturtium
2019 Mt. Beautiful Riesling (North Canterbury, NZ)

Free Range Pork Belly

white onion, miso, sweet & sour pear, choy sum
2020 E. Guigal Côtes du Rhône Rouge (Rhône, France)

choose one:

Long Line Market Fish

scallop, swiss chard, kohlrabi, saffron, lemon butter, herbs
2019 Tohu SV Whenua Matua Albariño (Nelson, NZ)

Pasture Fed Beef Eye Fillet

beef cheek, savoy cabbage, mash, mustard seeds, bone marrow
2021 Pegasus Bay Merlot Cabernet (Waipara, NZ)

Seared Duck Breast

parsnip, pineapple, kumara relish, hazelnut, brussels sprouts
2023 Rockburn Pinot Noir (Central Otago, NZ)

Pina Colada

coconut mousse, tropical fruit, rum jelly, pineapple sorbet

Dark Chocolate Mousse

peanut butter, mandarin, green tea sponge, frozen yoghurt
2020 De Bortoli Noble One Botrytis Semillon (Riverina, Australia)