

ONE TREE GRILL RESTAURANT

Spring Menu 2011

ENTRÉE

(GF)	Porcini & celeriac soup	18
	celeriac confit, prosciutto wafer RECOMMENDED MATCH: Peregrine Chardonnay 09	
(GF) (V)	Beetroot carpaccio	19.5
	goat cheese, orange, artichoke, walnut vinaigrette RECOMMENDED MATCH: Escarpment Riesling 09	
(GF)	Seared venison loin	24
	mission fig & pecan pavé, beetroot, kumara, liquorice jus RECOMMENDED MATCH: Turanga Creek Lone Oak Merlot/Malbec/Franc 08	
	Coromandel scallops	23.5
	kaffir lime, coconut & crab 'cannelloni', pikopiko RECOMMENDED MATCH: Gustave Lorentz Reserve Pinot Gris 08	
(GF)	Confit cured pork belly	24
	scampi, amaranth, bison grass vodka & apple RECOMMENDED MATCH: Greenhough Gewurztraminer 09	
	Entrée tasting trio	POA
	available for dinner service only	

MAIN

(GF) (V)	Chickpea provençal panisse portobello mushrooms, artichoke, salsa verde, almond milk foam RECOMMENDED MATCH: Forrest Chardonnay 08	31
(GF)	Braised lamb shank aubergine, prosciutto, saffron & polenta mash RECOMMENDED MATCH: Bridge Pa Reserve Syrah 08	36
	Roasted pork belly roulade (<i>free range</i>) baby vegetables, crackling, pernod scented apple sauce RECOMMENDED MATCH: Gladstone 12000 Miles Pinot Noir 09	37
	Premium beef eye fillet, prawns, NZ scallops veal & apple beignet; celeriac RECOMMENDED MATCH: Te Mata Awatea 09	46
(GF)	Grilled market fish farro salad, fennel a la grecque, carrot puree RECOMMENDED MATCH: Mt Rosa Pinot Blanc 10	39
	Duck breast & confit duck leg crispy black rice roulade, charred leek, tamarind glaze RECOMMENDED MATCH: Rimu Grove Pinot Noir 07	41

FROM THE GRILL

Grilled dishes are served a la carte – side dishes recommended

	Soy & lemon marinated chicken (<i>corn fed free range</i>)	32
(GF)	Big eye tuna (200g)	34
(GF)	Venison loin (200g)	37
(GF)	Premium beef sirloin (300g) (dry aged 28 days)	37
(GF)	Premium beef eye fillet (200g) (dry aged 28 days)	37
	(300g) (dry aged 28 days)	47
(GF)	Premium rib eye on the bone (600g) (dry aged 28 days)	59

Choose one of the following sauces:

Shiitake mushroom & soy glaze	(GF) Horseradish cream
(GF) Truffled béarnaise	(GF) Three pepper jus
(GF) Cabernet jus	(GF) Gorgonzola blue cheese sauce
(GF) Plum & pomegranate relish	(GF) Garlic & horopito butter

SIDES

(GF) Shoestring fries	7
(GF) Roasted vegetables with lemon, thyme & honey	8
(GF) Green beans with citrus butter & almonds	8
Cauliflower gratin, blue cheese, parmesan crust	8
(GF) Potato Mash	8
(GF) Rocket salad with pear, almond & parmesan	9
Roasted field mushrooms, garlic, shaved manchego, crustini	9

DESSERTS

- Sticky prune & walnut pudding** 16.5
amaretto butterscotch & vanilla bean ice cream
RECOMMENDED MATCH: Lauriston Show Reserve Muscat
- (GF) **Vanilla bean crême brulée** 16.5
rhubarb compote & sorbet
RECOMMENDED MATCH: Cloudy Bay LH Riesling 05
- Chocolate mousse** 16.5
orange gelato, honey snap wafer, almonds, available gluten free
RECOMMENDED MATCH: De Bortoli Noble One 07
- House made ice cream & sorbet** (please ask waiter) 12.5
available gluten free
RECOMMENDED MATCH: Jules Taylor Late Harvest Sauvignon Blanc 08
- Selection of petit fours** PER PERSON 11.5
RECOMMENDED MATCH: Beaumalric Muscat de Beaumes de Venise 08
- OTG dessert tasting platter** 43.5
RECOMMENDED MATCH: Spy Valley Noble Chardonnay 09

CHEESE

Cheeses 50 grams / single cheese \$16.5 / two or more cheeses \$14.5 each

Served with foccacia crostinis

- Saint Agur Blue** with grilled pear Auvergne, France
- Manchego**, sheep milk with walnut & celery Malagon, Spain
- Paglierina** (*soft*) with quince paste Piedmont, Italy
- Galactic Gold**, wash-rind with manuka honey Over-The-Moon, Putaruru
- Glenroy Pinot Noir Cheddar** with fig compote Gibbston Valley, Central Otago