

CAMELLIA

RESTAURANT

STARTER

Duck and Port wine mousse GF*
Cherry | pistachos | gingerbread

Greenfern asparagus GF* | DF*
Egg 64°C | Iberic Ham *Bellota Bellota* | parmesan

Tiger Prawns GF
Rainbow carrots | ginger | lemongrass

Ora King salmon GF
Buffalo lemon yogurt | sorrel | green tea

MAIN COURSE

Canterbury quail
Green asparagus | morels | Vin jaune | Walnut crumble

John Dory GF
Seasonal greens | Bacon | spring onion butter

Middlehurst station lamb saddle GF | DF*
Anchovies | olives | Eggplant caviar | panisse

Angus 55 days aged eye fillet GF
Roasted shallots | Confit potatoes | Bearnaise

Buffalo ricotta gnocchis VEG*
Artichokes | tomato confit | Pecorino | rocket

Pearl veal "Double" Rib
Seasonal vegetables | lardo | silverbeet barbajuans | sage | veal jus
For two people - 25 min

DESSERT

Milk chocolate and raspberries
Jivara chocolate mousse | coulis | cardamom ice-cream

Nougat "semi-freddo" GF*
Strawberries | rhubarb sorbet | tuile

Coconut and kiwi merengue GF
Coconut sago cream | lime mousseline | kiwi-lime sorbet

SIDES

Homemade focaccia - Ohaupo olive oil	\$10
Seasonal vegetables - lemon and herb butter	\$16
Truffle french fries	\$20

Main | \$60 per person | Wine pairing \$18
Main + Starter or Dessert | \$85 per person | Wine pairing \$36
Starter + Main + Dessert | \$98 per person | Wine pairing \$50