

CAMELLIA
RESTAURANT

Bonjour
from

Zcalong Team

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STARTER

Devonshire Pork Terrine DF|GF*
Chutney - pickles - sourdough

Southland Crayfish Ravioli
Minestrone - creamy bisque

NZ Octopus GF
Grilled - Jersey Benne potatoes - romesco - smoked paprika

“Beefheart” Tomato Tart VEG
Parmesan sable - feta - pesto - tomato caramel

Cheese Plate (Sup. \$15)
Te Mata blue (Sheep - Hawkes Bay) - Red Leicester (Cow - Kaimai range)
Reginald (Goat - Marlborough) - Housemade jam - seeds crackers

MAIN COURSE

Cambridge Duck breast
Fresh cherry - mulled wine - streusel - potato dauphine

Middlehurst Lamb GF*|DF
Saddle/rack/shoulder - seasonal vegetables - confit potatoes - lamb jus

Whitianga snapper GF
Traditional mediterranean aioli - squid/prawn/mussels - poached egg

NZ Aura Wagyu GF|DF (Sup. \$25)
Ribeye Marble score $\frac{4}{5}$ - slow cooked chuck - olives - capers - chickpea fries

Risotto VEG|GF*
Courgette flowers - parmesan - greek basil - lemon olive oil

SIDES

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

Main – \$55 per person

Main + Starter or Dessert – \$80 per person

Starter + Main + Dessert – \$95 per person

*Can be prepared to suit this dietary requirement.
GF – Gluten Free | DF – Dairy Free | VG – Vegan | VEG – Vegetarian
Please inform our staff if you have any food allergies,
and we'll do our best to cater for these.