

CAMELLIA RESTAURANT

STARTER

Heirloom tomatoes GF* | DF | VEG*
Chilled soup | sorbet | tartare | *Bellota-Bellota* toast

Lumina lamb sweetbreads GF* | DF*
Mini ratatouille | *Craggy Range Manchego* | lamb jus

Chatham Island Crayfish (Sup.\$8)
Ravioli | vegetables Minestrone | bisque

Devonshire pork terrine DF | GF*
Fig | Pistachio | Port wine | sourdough

Yellowfin Tuna GF | DF
"Nicoise salad" | Kalamata olives and anchovies coulis

MAIN COURSE

Calasparra rice GF | DF
Octopus | squid | shellfish | spanish chorizo

Cambridge Duck breast DF*
Peaches | Lemon verbena | *Sweet Amber* | Dauphine potatoes

Snapper GF | DF*
Seasonal vegetables | traditional aioli | egg 64°C

Middlehurst station lamb saddle GF* | DF
Mediterranean "stuffed vegetables" | soccas

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

55 days aged Angus "Wellington" (Sup.\$15)
Roasted shallots | Confit potato | Perigueux sauce
Served medium-rare | For two people | 25min

DESSERT

Chocolate praline mousse
Guanaja chocolate mousse | praline creme anglaise | yoghurt sorbet

Dulce de Leche creme caramel GF*
Vanilla Chantilly | tuile

Baba au Sake
Plum compote | white chocolate ganache | plum sake sauce

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