

CAMELLIA RESTAURANT

STARTER

Heirloom Tomatoes DF* | GF | VEG*

Chilled soup | sorbet | tartare | Bellota-Bellota crostini

Lumina Lamb Sweetbreads GF* | DF*

Mini ratatouille | Craggy Range Manchego | lamb jus

Ora King salmon GF*

Gravlax | horseradish | rocket | fennel | lime caviar

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

Port Chalmers Blue Cod GF

Courgette flower | bouillabaisse | Te Anau saffron

Raviolis

Braised Ox Tail | Sweet pepper coulis | sauce vierge | parmesan

Coastal Lamb Shoulder GF* | DF*

Cooked 12 hours | vegetable tart | sheep milk cheese barbajuans
For two people / 25mins

CHEESE & DESSERT

Chocolate Praline Mousse

Guanaja chocolate mousse | praline creme anglaise | yogurt sorbet

Dulce de Leche Creme Caramel GF*

Vanilla chantilly | tuile

Baba au Sake

Plum compote | white chocolate ganache | plum sake sauce

*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.

SIDES

Homemade focaccia - Ōhaupō 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

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