

CAMELLIA RESTAURANT

STARTER

Egg from our Estate GF* | VEG*

Chestnut Cappuccino | Mushrooms | Lardo Toast

Iberico Ham Bellota-Bellota GF* | DF*

Figs | Fig Oil | Craggy Range Manchego | Tapenade | Fig and Walnut Bread

Ora King Salmon GF*

Gravelax | Cucumber | Sorrel | Green Apple | Wasabi

South Canterbury Pork Terrine DF* | GF*

Quince Chutney | Pickles | Mulled Wine | Sourdough

Cranky Goat Cheese Feta GF*

Quince Paste | Crackers | Greens

Chatham Island Crayfish (Sup.+15)

Agnolottis | Carrot | Mandarine Olive Oil | Bisque

MAIN COURSE

Yellowfin Tuna GF*

Squid | Octopuss | Spanish Chorizo | Sweet Peppers | Black Garlic

Canterbury Quail Tourte

Cabbage Savoy | Grapes | Cognac

Cambridge Duck Breast DF*|GF*

Cooked in Fig Leaf | Roasted Figs | Dauphine Potatoes | Blackcurrant

Port Chalmers Blue Cod GF*

Chestnut Scales | Celeriac | Black Truffle

Buffalo Ricotta Gnocchis

Mushroom | Spinach | Parmesan

Coastal Lamb Shoulder GF* | DF*

Cooked 12 hours | Sheep Ricotta Barbajuans | Silverbeet Gratin

For two people / 25mins

DESSERT

Dark Chocolate Mousse

Guanaja 70% | Almond Praliné | Lemon Yogurt Sorbet

Pear and Kiwi Saffron GF*

Cardamom Panna Cotta | Honey Ice-Cream | Hazelnut Crumble

Tea-ramisu

Mascarpone and black Tea Mousse | Figs | Biscuit

*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

2 Course: Main + Starter or Dessert – \$85 per person | Wine Pairing \$36

3 Course: Starter, Main, Dessert – \$98 per person | Wine Pairing \$50