

CAMELLIA

RESTAURANT

STARTER

Egg from our Estate GF* | VEG*

Autumn Vegetables | Parmesan | Lardo Toast | Black Truffle Jus

Ōra King Salmon GF*

Watercress | Croutons | Yuzu | Potato Blini

South Canterbury Pork Terrine DF* | GF*

Quince Chutney | Pickles | Mulled Wine | Sourdough

Onion Soup

Spelt Flour Tortellini | Mahoe Tomme | Sourdough

Te Kouma Oysters GF* | DF*

Celeriac | Green Apple | Wasabi Gin

Hokkaido Scallops GF | DF (+\$10)

Witloof | Mandarin | Carrot

MAIN COURSE

Yellowfin Tuna GF*

Squid | Sweet pepper tapenade | Saffron potatoes | Fennel | Bouillabaisse

South Island Wild Venison GF* | DF*

Beetroot | Pumpkin | Blackberry | Cocoa

Central Otago Beef Chuck GF*

Cooked 48h | Pinot Noir | Rainbow Carrots | Potato Terrine | Marrow

Port Chalmers Blue Cod GF*

Cooked in Seaweed Butter | Mussels | Clams | Leeks

Agria and Chestnut Gnocchi

Pumpkin Coulis | Hazelnuts | Manchego

Coastal Lamb Shoulder* GF* | DF

Cooked 12 hours | Sheep Ricotta Barbajuans | Silverbeet Gratin

For two people | 25mins

DESSERT

Dark Chocolate Mille-feuille

Guanaja 70% | Puff Pastry | Lemon Yoghurt Sorbet

Pear and Saffron GF*

Cardamom Panna Cotta | Honey Ice-Cream | Hazelnut Crumble

Citrus terrine GF* DF*

Black Tea Ice Cream | Confit Orange Coulis

*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