

CAMELLIA

RESTAURANT

STARTER

Jerusalem Artichoke GF* |VEG*

Autumn Vegetables | Parmesan | Lardo Toast | Black Truffle Jus

Ōra King Salmon GF*

Watercress | Croutons | Yuzu | Potato Blini

Free Range Poultry Terrine

Chicken | Duck | Brioche | Pickled Cabbage | Truffle Vinaigrette

Onion Soup

Spelt Flour Tortellini | Mahoe Tomme | Sweet Onion Consommé

Te Kouma Oysters GF* | DF*

Celeriac | Green Apple | Wasabi Gin

Hokkaido Scallops GF | DF (+\$10)

Witloof | Mandarin | Carrot

MAIN COURSE

Kingfish 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

John Dory GF*

Cooked in Seaweed Butter | Mussels | Clams | Leeks

Agria and Chestnut Gnocchi

Pumpkin Coulis | Hazelnuts | Craggy Range 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