

CAMELLIA

RESTAURANT

STARTER

Poached Egg “Meurette” GF*
Mushroom | Bacon | Croutons | Red Wine Sauce

Seafood Chowder GF*
Scallop | Green Mussel | Crayfish | Bacon | Garlic Brioche

Free Range Poultry Terrine
Chicken | Duck | Brioche | Pickled Cabbage

Hokkaido Scallops GF
Citrus Butter | Daikon | Radish | Kaffir Lime

MAIN COURSE

South Island Wild Hare
Cooked 72h | Rigatoni | Butternut | Red Wine Pear

Port Chalmers Blue Cod GF
Truffle Mousse | Creamy Red Chard | Winter Vegetable Croquettes

Pearl Veal Variation
“Blanquette” | Basmati | Mushroom | Seasonal Vegetables

Ōra King Salmon
Rye Bread | Leek & Potato Terrine | Salmon Caviar Beurre Blanc

Lumina Lamb Saddle GF* | DF*
Anchovies | Rainbow Carrots | Preserved Lemon | Sheep Ricotta Barbajuans
For two people | 25min

DESSERTS

Dark Chocolate Marquise
Guanaja 70% | Malt Mousse | Black Tea Ice-Cream
Suggested tea pairing: Zealong Black Tea

Rice Pudding Crème Brûlée GF*
Vanilla | Mango | Yuzu
Suggested tea pairing: Zealong Pure Oolong

Green Apple Genoise
Candied Apple | Ginger Custard | Sorbet
Suggested tea pairing: Zealong Green Tea

SIDES

Homemade Focaccia - Ōhaupō Olive Oil	\$10
Seasonal Vegetables - Lemon & 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