

CAMELLIA

RESTAURANT

STARTER

South Island game terrine DF|GF*

Wild pork/hare/venison – chutney - pickles – Pinot noir mustard – sourdough

Greenfern farm asparagus GF*

Green/white/purple - lemon yogurt - citrus - kaffir lime oil

Ora king salmon GF*

Black tea gravelaax – organic beetroot – crème fraîche – buckwheat blinis

French onion soup VEG

Mount Eliza aged cheddar ravioli

Mills Bay Mussels and Cloudy Bay clams GF

Seasonal vegetables – seaweed – white wine emulsion

MAIN COURSE

NZ Aura Wagyu GF* (Sup. \$25)

Ribeye Marble score 4/5 – shallot and red wine butter – classic potato puree – roasted marrow

Venison French rack

Sarawak pepper/cacao – rigatoni – celeriac – redcurrant jelly sauce

Whitianga snapper GF

Asparagus textures - hollandaise sauce

Middlehurst Merino lamb saddle GF*

Stuffed piquillos peppers – chickpea soccas - Te Mata garlic cream

Buffalo ricotta gnocchi VEG

Butternut squash – hazelnut oil – parmesan – spinach

CHEESE & DESSERT

Cheese Plate

Te Mata blue (Sheep – Hawkes Bay) – Red Leicester (Cow – Kaimai range) – Reginald (Goat – Marlborough)

Housemade jam – seeds crackers

Green apple bavares GF*

Sorbet - shortbread

Rum Baba

Tropical fruits - tea chantilly

Dark Chocolate cremeux

Sour Cherries Chocolate Caraibe 64%

SIDES

Seasonal vegetables - lemon and herb butter \$16

Green salad - walnut oil dressing \$10

Main – \$55 per person

Main + Starter or Dessert – \$80 per person

Starter + Main + Dessert – \$95 per person

*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.