

CAMELLIA

RESTAURANT

at Zealong Tea Estate

Edmond de Rothschild Heritage FIVE COURSE WINE PAIRING

SATURDAY 25/11/23 – 5.30pm

Canapés

Amuse bouche

Champagne Edmond de Rothschild

Greenfern asparagus tart – goat curd – lemon olive oil

Akarua Chardonney 2022, Central Otago

John dory – Cloudy bay clams –

spring vegetables – seaweed butter

Rimapere Sauvignon Blanc Plot 101 2022, Marlborough

Middlehurst lamb – wild garlic – purple artichokes

Chateau Clarke 2018, Bordeaux blend

Cambridge's strawberries – Rhubarb – white chocolate

Akarua Rose 2022, Central Otago

Zealong Tea – petits fours

Five course dinner and wine pairing – \$150pp

Five course dinner – \$105pp



AKARUA

Baron Edmond de Rothschild

Rimapere

Baron Edmond de Rothschild



**EDMOND
DE ROTHSCHILD
HERITAGE**