

CAMELLIA

RESTAURANT

STARTER

Greenfern Asparagus DF*|GF* \$28

Soft boiled egg - hazelnut oil - aged cheddar

Devonshire Pork Terrine DF|GF* \$27

Chutney - pickles – sourdough

Tiger Prawns GF \$32

White asparagus - orange hollandaise - prawn oil

Yellowfin Tuna GF|DF \$31

Classic tartare - potato soufflé - green mustard

Lumina Lamb Sweetbreads GF|DF* \$28

Seasonal vegetables - Xeres vinegar - Pecorino cheese - lamb jus

Ora King Smoked Salmon GF* \$35

Blini - horseradish cream - cucumber

MAIN COURSE

Stuffed Quail (Canter Valley) \$58

Grapes - mushrooms - bacon

Merino Lamb Saddle GF* \$56

Ratatouille – chickpea soccas - wild garlic

Market Fish GF \$55

Spring vegetables - new season potatoes - white wine emulsion

NZ Aura Wagyu GF* \$83

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

Buffalo Ricotta Gnocchi VEG \$55

Artichokes - tomato vine - capers - Kalamata olives - parmesan

SIDES

Homemade focaccia - Ohaupo olive oil \$10

Seasonal vegetables - lemon and herb butter \$16

Classic potato purée \$15

Green salad - walnut oil dressing \$10

*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.

DESSERT MENU

CHEESE & DESSERT

Cheese Plate \$35

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

Cambridge Strawberries GF* \$25

Lemon and vanilla cream - meringue - sorbet

Roasted Hazelnut Mousse \$25

Caramel sauce - banana ice cream - tuile

Dark Chocolate Cremeux GF* \$28

Cocoa biscuit - mint and chocolate sorbet

SPIRITS & DIGESTIFS

Château Baulac-Dodijos Sauternes	60ml 20
Sauternes France	375ml 45
Dow's Fine Tawny Port	12
Taylor's Fine Tawny Port	17
Green Chartreuse	18
Amaro Nardini	12
Nardini Grappa Extrafina	19
Johnnie Walker Black Label Blended Scotch	14
Glenmorangie 10-year Single Malt Scotch	15
The Yamazaki Distiller's Reserve Japanese Whisky	30

TEA & COFFEE

Full range of Zealong tea	10
Seasonal sparkling iced tea	10
French Press Coffee	5

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