

CAMELLIA

RESTAURANT

STARTER

Wild game Terrine DFIGF*
Venison | hare | pork | quince | mulled wine | sourdough

Egg *from our chickens* GF*|VEG*
"cocotte" | chestnuts | mushrooms | bacon | Craggy Range Manchego

Ora King smoked salmon GF*
Celeriac | green apple | sorrel sorbet | wasabi

Blue Monkey cheese (*Mount Eliza - Kaimai*) GF*
Poached pear | Portwine | walnut sourdough

MAIN COURSE

Cambridge Duck breast
Rainbow carrots - Black tea/honey - classic orange sauce - potato dauphine

Snapper GF
Leeks | Confit potato | Pinot noir jus

South Island wild venison
Beetroots - pears - cranberries - Sarawak pepper/cocoa

Chestnut and potato gnocchis VEG*
Hazelnuts | butternut squash | parmesan

55 days Eye fillet "Wellington"
Shallot and red wine marmalade - truffle potato croquette
For two people - 30min - served medium rare

DESSERT

Dulce de leche creme caramel GF*
Vanilla chantilly cream - Coconut biscuit

Quince
Black tea mousse - grapefruit sorbet - sablé biscuit

Duo of white and dark chocolates mousses GF*
Coffee "ground" - cocoa and coffee sorbet - cacao tuile

SIDES

Homemade focaccia - Ohaupo olive oil	\$10
Seasonal vegetables - lemon and herb butter	\$16
Truffle french fries	\$20

Main – \$55 per person
Main + Starter or Dessert – \$80 per person
Starter + Main + Dessert – \$95 per person