

CAMELLIA

RESTAURANT

STARTER

“Pot-au-feu” Terrine DF|GF*
Tartare sauce | marrow toast

Egg *from our chickens* GF*|VEG*
Jerusalem artichoke | bacon | chestnuts | sea salt brioche

Southland crayfish (Sup. \$15)
Ravioli | roots vegetables | creamy bisque

New Zealand Shellfish
Cloudy bay clams | Green mussels royale | Seaweed butter | Te Anau saffron

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

MAIN COURSE

Canterbury quail
Braised cabbage chartreuse | truffle puree | Perigueux sauce

Snapper GF
Chestnut scales | risotto | celeriac | parmesan

Wild fallow
Fillet | rack | seasonal fruits | vegetables | lardo

Agria potato gnocchis VEG*
Mushrooms | spinach | Loburn hazelnut oil | Aged cheddar

Traditional game Pithivier
Grand veneur sauce | red cabbage | apple

DESSERT

Mont Blanc GF*
Chestnut cream - meringue - blackcurrant sorbet

Confit Pear
Mousseline cream - gingerbread gelato - crumble

Chocolate whisky sablee GF*
Chocolate cremeaux- cacao orange icecream - chocolate 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

CAMELLIA
RESTAURANT

BLACK TRUFFLE SEASON

TUBER MELANOSPORUM from
NZ TRUFFLE ASSOCIATION GROWERS

Leeks and onion tart | smoked bacon | truffle vinaigrette

\$35

Risotto | Jerusalem artichoke | Parmesan

\$63

Free range chicken breast "Demi-deuil"
winter vegetables | truffle purée

\$70

Housemade truffle brie | greens | walnut oil dressing

\$32

Dark chocolate crèmeux | poached pear | truffle ice cream

\$29

Tasting Menu (served for all the guests)

\$175

Wine pairings

\$90

