

# CAMELLIA

## RESTAURANT

### STARTER

Traditional "Pot-au-feu" Terrine DFIGF\*

Tartare sauce | marrow toast

Egg from our chickens GF\*|VEG\*

Jerusalem artichoke | bacon | chestnuts | sea salt brioche

Onion soup

Ravioli | Mount Eliza Aged cheddar

New Zealand Shellfish GF\*

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

Lumina lamb sweetbreads

Spinach | mushrooms | parmesan | lamb jus

### MAIN COURSE

Canterbury quail GF\*

Braised cabbage chartreuse | truffle purée | Périgieux sauce

Snapper GF

Chestnut scales | risotto | celeriac

Wild fallow GF\*

Fillet | rack | seasonal fruits | vegetables | Grand Veneur sauce

*Lake Ohau* Wagyu Beef (Sup.\$20)

Eye fillet | slow-cooked bavette | rainbow carrots | gnocchis | red wine jus

*Coastal Lamb* shoulder

Cooked 7h | roots vegetables mousseline | silverbeet and Manchego barbajuans

*For two people - 25 min*

### DESSERT

Mont Blanc GF\*

Chestnut mousse | meringue | blackcurrant sorbet

Poached pear

Red wine | vanilla cream | gingerbread gelato | arlette

Chocolate whisky sablée GF\*

Chocolate cremeux | cacao/orange ice-cream | chocolate tuile  
tuile

### SIDES

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

Main – \$60 per person

Main + Starter or Dessert – \$85 per person

Starter + Main + Dessert – \$98 per person

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RESTAURANT

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BLACK TRUFFLE SEASON

TUBER MELANOSPORUM from  
NZ TRUFFLE ASSOCIATION GROWERS

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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

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Tasting Menu (served for all the guests)

\$175

Wine pairings

\$90

