

# CAMELLIA

## RESTAURANT

### STARTER

Traditional "Pot-au-feu" Terrine DFIGF\*  
Tartare sauce | marrow toast

Egg *from our chickens* GF\*  
Mushrooms | bacon | spinach | sea salt brioche

Onion soup VEG  
Ravioli | *Mount Eliza* Aged cheddar

Fresh NZ oysters GF  
Poached in salted water | broccoflower mousseline | Champagne sabayon  
*(subject to availability)*

### MAIN COURSE

Canterbury quail pie  
Braised cabbage | truffle jus

Ora King salmon GF  
Seasonal vegetables | mussels | clams | yuzu and seaweed beurre blanc

Wild venison rack GF\*  
Cacao | Sarawak pepper | rigatonis | butternut | beetroot

Lake Ohau Wagyu Beef (Sup.\$20)  
Eye fillet | slow-cooked bavette | rainbow carrots | gnocchis | red wine jus

*Coastal Lamb* shoulder GF\*  
Cooked 7h | roots vegetables purée | silverbeet and Manchego barbajuans  
*For two people - 25 min*

### DESSERT

Vacherin GF  
Merengue | pineapple | rum | vanilla chantilly

Pear and cardamom GF\*  
Pear gelée | cardamom ice cream | white chocolate

Manjari chocolate soufflé *(allow 30min)*  
Cacao/orange ice-cream

### 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

CAMELLIA  
RESTAURANT

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BLACK TRUFFLE SEASON

TUBER MELANOSPORUM from  
NZ TRUFFLE ASSOCIATION GROWERS

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Eggs *from our chickens* | mushrooms | brioche

\$35

Potato and chestnuts gnocchis | pumpkin | parmesan

\$63

Free-range chicken blanquette | winter vegetables  
| basmati rice

\$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)

\$165

Wine pairings

\$90

