

CAMELLIA RESTAURANT

STARTER

South island game terrine DFIGF*
Apple and quince chutney | mulled wine | sourdough

Ora King salmon GF*
"A la nage" | leeks/potatoes | watercress espuma

Mushroom *spelt flour* ravioli
Lady Butcher pork ham | mushrooms emulsion | Pecorino

Te Kouma (Coromandel) oysters GF
Celeriac | wasabi | green apple | Golden bay gin
(subject to availability)

Black truffle brie GF*
Mesclun | house-made walnut bread | truffle vinaigrette

MAIN COURSE

Canterbury quail
Confit savoy cabbage | Port wine and truffle jus

Snapper GF*
Caramelized Leeks | mushrooms | bacon | Pinot Noir sauce

Wild venison rack
Cacao | Sarawak pepper | Butternut squash gnocchis | Beetroot

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

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

Free range chicken (Sup. \$25)
Blanquette | vegetables | basmati rice | fresh truffle

DESSERT

Vacherin GF
Merengue | pineapple | rum | vanilla chantilly

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

Manjari chocolate textures
Whisky | Cacao and 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

TASTING MENU

Available exclusively for dinners

Trust the chef...

SIX COURSES

\$150

WINE PAIRING
BY OUR SOMMELIER

\$80