

CAMELLIA RESTAURANT

STARTER

South Island game terrine DF|GF*
Apple and quince chutney | mulled wine | sourdough

Greenfern asparagus GFIDF*
Citrus | Buffalo lemon yogurt

Yellowfin tuna GFIDF
Classic tartare | soft boil egg | potato chips

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

Jamon Iberico
Homemade agnolottis | artichokes | Pecorino | rocket

MAIN COURSE

Canterbury quail tourte
Mushrooms | spinach | Port wine and truffle jus

John Dory GF
Green and white asparagus | yuzu hollandaise

Coastal lamb loin GF* | DF*
Anchovies | olives | artichokes | panisses | wild garlic

Aura Wagyu eye fillet Mbs5
Rainbow carrots | caramelized onion | red wine jus

Agria potato gnocchis
Asparagus | morels | Mahoe Montbelliarde cheese | Vin jaune

Coastal Lamb shoulder GF*
Cooked 7h | Green asparagus | silverbeet and Manchego barbajuans
For two people - 25 min

DESSERT

Banana caramel and chocolate
Guanaja chocolate cake | banana mousse | salted caramel

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

White chocolate and grapefruit
Ivoire chocolate espuma | grapefruit cremeux | biscuit moelleux

SIDES

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

Main | \$60 per person | Wine pairing \$18
Main + Starter or Dessert | \$85 per person | Wine pairing \$36
Starter + Main + Dessert | \$98 per person | Wine pairing \$50

CAMELLIA

RESTAURANT

TASTING MENU

Available exclusively for dinners

Trust the chef...

SIX COURSES

\$150

WINE PAIRING
BY OUR SOMMELIER

\$80