

CAMELLIA RESTAURANT

STARTER

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

Greenfern asparagus GF|DF*
Citrus | Buffalo lemon yogurt | Lemonbalm

Yellowfin tuna GF|DF
Classic tartare | soft boil egg | potato chips

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

Jamon Iberico *Bellota-Bellota*
Homemade agnolottis | artichokes | Pecorino | rocket

MAIN COURSE

Canterbury quail GF*
Stuffed/roasted | Mushrooms | spinach | Bacon

John Dory GF | DF*
Green/ white/ purple asparagus | yuzu hollandaise

Middlehurst station lamb saddle GF | DF*
Anchovies | olives | artichokes | panisses | wild garlic

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

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

Pearl veal "Double" Rib
Seasonal vegetables | lardo | silverbeet barbajuans | sage | veal jus
For two people - 25 min

DESSERT

Chocolate, mango and passionfruit GF*
Guanaja chocolate cremeux | white chocolate mousse | mango and passionfruit sorbet

Strawberries and rhubarb GF*
Lemon chiboust cream | strawberries | rhubarb sorbet

Blueberries and yogurt panna cotta GF*
Blueberries compote | orange curd | tuil

SIDES

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| 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