

CAMELLIA

RESTAURANT

STARTER

Garden Peas VEG*|GF* \$28

Soft boiled egg - wild rocket - free range *lardo*

Devonshire Pork Terrine DF|GF* \$27

Chutney - pickles – sourdough

Tiger Prawns GF \$32

White asparagus - orange hollandaise - prawn oil

NZ Octopus GF|DF \$35

Carpaccio - lime caviar - green tomato - Ohaupo olive oil

Lumina Lamb Sweetbreads GF|DF* \$28

Seasonal vegetables - Xeres vinegar - Pecorino cheese - lamb jus

Courgette Flowers GF \$31

Clevedon buffalo ricotta - basil - sundried tomatoes - lemon olive oil

MAIN COURSE

Stuffed Quail (Canter Valley) \$58

Green peas - broad beans - spring onion butter - bacon

Middlehurst Lamb GF* \$56

Saddle/rack/shoulder – courgette flowers - Te Mata purple garlic

Ora King Salmon GF \$56

Bread crust - rainbow swiss chard - beurre blanc

NZ Aura Wagyu GF* \$83

Ribeye Marble score 4/5 – green peppercorn sauce - truffle french fries

Risotto VEG \$55

Greenfern asparagus - parmesan - Loburn hazelnut oil

SIDES

Homemade focaccia - Ohaupo olive oil \$10

Seasonal vegetables - lemon and herb butter \$16

Truffle french fries \$20

Green salad - walnut oil dressing \$10

*Can be prepared to suit this dietary requirement.

GF – Gluten Free | DF – Dairy Free | VG – Vegan | VEG – Vegetarian

Please inform our staff if you have any food allergies,
and we'll do our best to cater for these.

DESSERT MENU

CHEESE & DESSERT

Cheese Plate \$35

Te Mata blue (Sheep – Hawkes Bay) – Red Leicester
(Cow – Kaimai range) – Reginald (Goat – Marlborough)
Housemade jam – seeds crackers

Rhubarb and Raspberries \$25

White chocolate and ginger cream - almond biscuit -
rhubarb sorbet

Nougat Semifreddo GF* \$25

Caramelized nuts - candied fruit - vanilla custard

Dark Chocolate Cremeux \$28

Chocolate brownie - yogurt sorbet - tonka bean coulis

SPIRITS & DIGESTIFS

Château Baulac-Dodijos Sauternes	60ml 20
Sauternes France	375ml 45
Dow's Fine Tawny Port	12
Taylor's Fine Tawny Port	17
Green Chartreuse	18
Amaro Nardini	12
Nardini Grappa Extrafina	19
Johnnie Walker Black Label Blended Scotch	14
Glenmorangie 10-year Single Malt Scotch	15
The Yamazaki Distiller's Reserve Japanese Whisky	30

TEA & COFFEE

Full range of Zealong tea	10
Seasonal sparkling iced tea	10
French Press Coffee	5

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