

CAMELLIA

RESTAURANT

STARTER

Country duck Terrine DF|GF*
Pistachios - cherries - mulled wine

Southland Crayfish Ravioli
Minestrone - creamy bisque

Tuna tartare GF|DF
"nicoise salad" - anchovies - olive vinaigrette

"Beefheart" Tomato Tart VEG
Parmesan sable - feta - pesto - basil oil

Cheese Plate (Sup. \$15)

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

MAIN COURSE

Cambridge Duck breast
Figs - Sangria - potato dauphine

Middlehurst Lamb GF*|DF
Tapenade - ratatouille - Manchego Barbajuan

Whitianga snapper GF
Traditional mediterranean aioli - squid/prawn/mussels - poached egg

55 days aged Eye fillet GF|DF
Kalamata olives - Slow cooked chuck - capers - chickpea fries

Risotto VEG|GF*
Courgette flowers - parmesan - greek basil - lemon olive oil

DESSERT

Honey Roasted Peach
Lemon Mascarpone Cream - almond biscuit - Raspberry sorbet

Figs and strawberries GF*
Bavarois - Marlborough sea salt sablé - coulis

Warm Chocolate Gratin GF
Plum compote - Port sabayon icecream - Manjari chocolate tuile

SIDES

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

Main – \$55 per person

Main + Starter or Dessert – \$80 per person

Starter + Main + Dessert – \$95 per person