

CAMELLIA RESTAURANT

STARTER

Country duck Terrine DF|GF*

Pistachios - plums - mulled wine

Egg *from our chickens* GF*|VEG

Cooked at 64°C - celeriac - mushrooms - buckwheat

Ora King salmon GF

Poached in olive oil - fresh beans - sorrel - lemon yoghurt

Homegrown figs GF*

Free range lardo - parmesan - fig leaves oil - aged balsamic

Goat cheese feta (*Cranky goat - Marlborough*)

Quince and portwine paste - gingerbread

MAIN COURSE

Cambridge Duck breast

Peaches - lemon verbena - potato dauphine

Middlehurst Lamb rack GF*|DF*

Potato gnocchis - seasonal vegetables - Kalamata olives - tomato confit

John Dory

Fennel - saffron potatoes - crayfish bisque

South Island wild venison

Beetroots - cranberries - sarawak pepper/cocoa

Piperade raviolis VEG*

Craggy range manchego - Iberic ham emulsion - parsley oil

55 days Eye fillet "Wellington"

Shallot and red wine marmalade - truffle potato croquette
For two people - 30min - served medium rare

DESSERT

Plums and prunes tourtiere

Sabayon ice cream - almond crumble

Quince

Black tea mousse - grapefruit sorbet - coconut biscuit

Chocolate and coffee mousse GF*

Coffee "ground" - dark chocolate sorbet - cacao tuile

SIDES

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

Main – \$55 per person

Main + Starter or Dessert – \$80 per person

Starter + Main + Dessert – \$95 per person