

CAMELLIA

RESTAURANT

STARTER

Country duck Terrine DFIGF*
Pistachios | pickled plums | mulled wine

Egg *from our chickens* GF*
Cooked at 64°C | smoked bacon | chestnut capuccino | buckwheat

Ora King salmon GF*
Poached “à la parisienne” | Herb mayonnaise | capers | croûtons

Southland Crayfish (Add \$15)
Bisque | autumn vegetables | chives cream

Goat cheese feta (*Cranky goat - Marlborough*)
Quince and portwine paste - gingerbread

MAIN COURSE

Cambridge Duck breast
Rainbow carrots | Black tea/honey | classic orange sauce

Middlehurst Lamb saddle GF*
Porcini mushroom crust | gnocchis | stuffed silverbeet

Snapper GF
Leeks | confit potatoes | Pinot noir sauce

South Island wild venison
Beetroots | pears | cranberries | Sarawak pepper/cocoa

Chestnut and potato gnocchis VEG
Butternut and white truffle oil velouté | hazelnuts | parmesan

DESSERT

Dulce de leche creme caramel GF*
Vanilla chantilly cream - Coconut biscuit

Quince
Black tea mousse - grapefruit sorbet - sablee biscuit

Duo of white and dark chocolates mousses GF*
Coffee “ground” - cocoa and coffee sorbet - cacao tuile

Main – \$55 per person
Main + Starter or Dessert – \$80 per person
Starter + Main + Dessert – \$95 per person