

ALL INDIVIDUAL SEASONAL PLATES ARE
PORTIONED BETWEEN ENTRÉE AND MAIN SIZES

Two plates 50 pp
Three plates 70 pp

SEA

28

West Coast whitebait w/ asparagus, tomato, matchstick fries, lemon mayo

Barbecued groper, inked roe cream, tempura peppers, lime eggplant, asparagus

Fiordland crayfish, fine asparagus salad, avocado, citrus potato, tomato relish

Gurnard escabeche, caponata, chickpea cream

Mt Cook Alpine salmon gravlax, cauliflower, burnt leek, citrus, wasabi mascarpone

FARM

28

Silver Fern Farms aged beef tenderloin, green pea crust, black garlic mash, carrot pickle,
shiitake & edamame salad, umami butter
Winner Best Beef dish NZ Silver Fern Farms 2018

Provenance lamb rack, sesame cream, eggplant, cucumber, sheep yogurt, chilli agro dolce

Freedom Farms pork belly, watercress, crab, apple, fermented soybean sauce

Silver Fern Farms venison short loin, fig, cauliflower, goat curd puree,
beetroot, beet kraut, beetroot tile, sorrel
Winner of the Silver Fern Farms Emerging Chef of the year 2018

Duck breast twice cooked w/ parsnip puree, beetroot, raisins, walnuts, sorrel

VEGETARIAN

28

French onion risotto w/ crispy shallots, Gruyere croutons, parsley, oregano, pecorino

Hummus, chickpeas, limed eggplant, caponata, labneh

Hiyashi chuka soba, egg pancake, cucumber, sprouts, sesame, ginger soy dressing

CHEF DE CUISINE

PAUL LIMACHER

BREADS, SOUPS & OYSTERS

Sourdough roll 4

Crusty hot baked loaf w/ Lewis Road smoked butter 12

Six oysters freshly-shucked warm w/ butter and lime 29

Or natural chardonnay w/ vinegar mignonette, white balsamic cucumber granita 29

Chameleon soup 15

Seafood chowder; mussels, clams, fish, and salmon 22

SIDE PLATES

11

Organic salad greens, cherry tomato, avocado, raspberry vinaigrette

Provençal shoestring fries w/ Espelette mayonnaise

Asparagus, 63 degree egg, dukkha, brown butter

Grilled baby carrots, spiced almond aioli



ONE HAT

CHAMELEON RESTAURANT.CO.NZ



@CHAMELEONNZ

DESSERTS

Lemon mousse, glazed blueberries, gingerbread ice cream 18

Set saki cream, sesame ice cream, miso butterscotch, yuzu jel, sesame tuile 18

Chameleon house-churned ice creams & sorbets 16

Textures of chocolate and raspberry 18

Petit fours assortment including; macarons, chocolates, biscotti 18

NEW ZEALAND CHEESE

*Selection of cheeses, house-made poppy seed crackers, brioche, quince paste,
pear relish and wild thyme honey-roasted walnuts*

60g 25 120g 32

TANIA SMOKED BRIE, DUNEDIN

Smoked pasteurised cows milk, 4 weeks old, hot smoked in Manuka wood chips

MT ELIZA FARM HOUSE CHEDDER, KATIKATI

Based on traditional Stilton, this cheese is shamelessly rich and buttery, marbled with
intensely piquant blue flavours that melt in your mouth

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Doe-Rei-Mi

From the Pohangina Valley, Wanganui/Manawatu region
A washed rind of goat's cheese from Cartwheel Creamery. Tangy and oozy but without the
pungent aroma