

BREAKFAST

Butter & Jam ^{VE, LGO}	12
Organic sourdough, butter, house made compote	
Eggs on Toast ^{LGO, DFO}	17
Poached eggs, sourdough, herb butter	
Add:	
-Double smoked bacon +7	
Black Forest Pancake	23
Dark chocolate pancake, chantilly cream, chocolate soil, preserved cherry	
Add:	
-Maple syrup +3	
-Double smoked bacon +7	
Eggs Benedict ^{LGO}	21
Poached eggs on sourdough, greens, house made hollandaise	
Add:	
-Creamy mushrooms +6	
-Smoked salmon +9	
-Double smoked bacon +7	
-Halloumi +8	
Big Breakfast ^{LGO, DFO}	31
Poached eggs, double smoked bacon, potato rosti, chorizo, roasted tomatoes, sourdough, romesco sauce, tomato chilli jam	
Breakfast Green ^{LGO, DF, V, VE}	24
BBQ broccoli, satay sauce, lime, peanut praline, coriander, dairy free whipped feta, sourdough	
Beef Cheek Butty ^{LGO}	21
Fried egg, bacon, potato rosti, pulled beef cheek, house made hollandaise, toasted bap, tomato chilli jam	

We kindly request no modifications / swaps to the menu items.

SIDES		<i>Sides only available as an additional to a full dish</i>	
Bacon	7	Creamy Mushrooms	6
Smoked Salmon	9	Tomato Chutney	3
Chorizo (2)	7	Hollandaise	3
Egg	3	Rosti (2)	7
Sourdough	3	Gluten Free Bread	3
Roasted Tomato	5	Halloumi	8

LGO | Low Gluten Option

VE | Vegetarian

VEO | Vegetarian Option Available

GFO | Gluten Free Option

MP | Market Price

DFO | Dairy Free Option

V | Vegan



VO | Vegan Option Available

*Not all the ingredients are listed on the menu,
please advise your server for any allergies.*



CAMAROSA

RESTAURANT • CAFE • BAR

		
Espresso	4.5	-
Long Black • Americano	5	5
Flat White • Cappuccino • Chai Latte • Latte	5.5	6.3
Mocha	-	6.5
Hot Chocolate	-	5.5
Latte • Americano Over Ice	-	6/5
English Breakfast, Earl Grey, Citron Green Tea, Peppermint	5	5
Lemon, Ginger and Honey	-	6
Extras: Coconut, Oat, Decaf, Extra Shot, Syrup	1	1
Takeaway:	.30	.30

Standard double shots are from daily blend - A brazil blend roasted for espresso beverages.
 Expect notes of chocolate, malt and a scrumptious heavy body.

Popayan Sugar Cane Decaf - Caramel, cocoa and nutty flavour. Creamy body and clean finish.

LIQUID BREAKFAST

GI JK.14 Prosecco ^{125ml}	12
GI Perrier Jouet Champagne ^{125ml}	25
Aperol Spritz Aperol, dry prosecco, soda, orange	18
Mimosa Aperol, dry prosecco, soda, orange	12
Lady Camarosa Spritz Rosa gin, Camarosa strawberries, citrus, cane syrup, mint	18

COLD DRINKS

Iced Chocolate / Coffee / Mocha	9
Fever Tree Ginger Beer ^{500ml}	11
Lo Bro's Organic Kombucha ^{330ml} Pineapple & lime, low sugar	9
Home Grown Juice Orange • Apple • Pineapple • Cranberry • Tomato • Feijoa	6
House-made Lemon, Lime & Bitters ^{500ml}	10