

APPETISER

<b>Handmade Pizza Bread</b>	16
Garlic & rosemary salt, parmesan, olive oil	
<b>Tapioca Fried Halloumi</b> <sup>VE, LGO</sup>	18
Truffle mayo, parmesan	
<b>Pacific Rock Oysters 6 or 12 - Seasonal Availability</b> <sup>LGO</sup>	MP
Natural, mignonette, lemon	
Tempura battered, kewpie, pickled ginger	
<b>Fish Crudo</b> <sup>LGO</sup>	26
Yoghurt, ginger, wasabi	
<b>Buttermilk Fried Chicken</b> <sup>LGO, DFO</sup>	24
Japanese mayo	
<b>Canterbury Venison Ribs</b> <sup>LGO, DF</sup>	28
Lightly smoked, chilli glaze, peanuts	

CAMAROSA PIZZA

Please note: Our pizza kitchen is seperate.  
Serving times will vary!

<b>Margherita</b> <sup>VE, DFO</sup>	27
Tomato passata, mozzarella, basil	
<b>Piccante</b>	30
Tomato passata, mozzarella, spicy salami, chilli oil	
<b>Parma e Rucola</b>	31
Tomato passata, mozzarella, Parma ham, rocket, parmesan	
<b>Pancetta E Funghi</b>	29
Tomato passata, mozzarella, pork belly, mushrooms	
<b>Gamberi</b>	30
Tomato passata, mozzarella, prawns, zucchini, rocket, mascarpone	
<b>Ortolana</b> <sup>VE, DFO</sup>	29
Tomato passata, mozzarella, grilled vegetables	
<b>Calzone Ripieno</b>	32
Tomato passata, mozzarella, salami, funghi, spinach	

Extras: Low Gluten +\$4 / Grilled Veggies +\$5 / Meat or Seafood +\$7 / Add Cheese +\$4

MAINS

<b>Market Fish</b>	44
Your server will advise today's special	
<b>Beef Eye Fillet</b> <sup>LGO</sup>	49
Mash potato, garlic butter, red wine jus	
<b>Twice Cooked Pork Belly</b> <sup>LGO</sup>	38
Burnt apple mayo, red cabbage, parsnip puree	
<b>Glazed Beef Cheek</b> <sup>LGO</sup>	43
Romesco sauce, potato pave, red wine glaze	
<b>Mushroom Pappardelle Pasta</b> <sup>VE</sup>	34
Napoli sauce, slow cooked mushrooms, hazlenut, truffle oil	
Add Chicken +\$8	
<b>Chicken Burger</b> <sup>LGO, DFO</sup>	34
Mayo, iceberg, swiss cheese, bacon, fries <i>(Low Gluten Bun +3)</i>	
<b>Camarosa Bowl</b> <sup>LGO, DFO</sup>	31
Fresh herbs, raw vege, peanut praline, lime caramel, crispy shallots	
Choose one: Halloumi / Pork Belly / Chicken	

SIDES

<b>Golden Fries</b>	13	<b>Seasonal Vegetables</b>	14	<b>Mixed Leaves Salad</b>	10
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DESSERTS

<b>Double Chocolate Brownie</b>	17
Caramel ganache, vanilla ice-cream	
<b>Affogato</b>	15
House liqueur, espresso, ice-cream	
<b>Vanilla Crème Brûlée</b>	16
Vanilla custard, burned sugar	
<b>Coconut Panna Cotta</b> <sup>LGO, DF</sup>	16
Coconut milk, coulis, seasonal fruit	

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

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





[www.camarosa.co.nz](http://www.camarosa.co.nz) | For bookings: [info@camarosa.co.nz](mailto:info@camarosa.co.nz) or 07 856 0279

## THE CAMAROSA STORY

Camarosa and Ruakura Berry Farm is proud to be a locally owned and operated family business. Founded by husband and wife, Kamal and Danielle Dhillon, Ruakura Berry Farm was established in 2014.

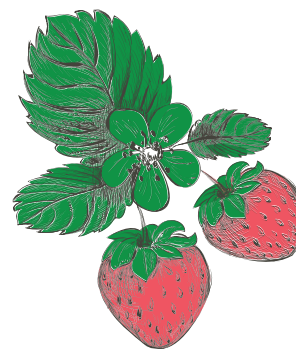
Their story originates from a core and underlying passion for horticulture. Kamal, being a second-generation strawberry farmer, grew up on a local farm in rural Tamahere under the stern guidance of his father, Charanjit. Following almost two decades of farming under his father, Kamal would later learn the trade for himself and establish his own independent berry farm in rural Ruakura.

Camarosa was established in 2018 with the name of the restaurant coming from the variety of strawberries which the family have been known to produce over the years and now grow on Ruakura Berry Farm. Kamal credits his mother, Ranjit, for the clever idea to name the restaurant after the variety of strawberries their family produces.

Kamal and Danielle have worked tirelessly to bring their love for berries and food to life so that you and your family can continue to experience the best produce and dining experience that the community has to offer. They have future plans to continue developing their farm and surroundings so that they can continue to share the quality of experience and produce for generations to come.



**C A M A R O S A**  
RESTAURANT • CAFE • BAR



*Open 7 Days  
Breakfast - Lunch - Dinner*

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**Credit card/contactless payment surcharge applies.**