

## STARTERS / TO SHARE

### Pacific Rock Oysters (1/2 doz)

- Natural, mignonette, lemon
- Tempura battered, miso mayo, ginger

### Fish Crudo LGO

Greek yoghurt, wasabi, pickled ginger

### Burrata LGO, VE

Tomato, basil, oregano

### Pizza Bread GFO, VE, DFO

Garlic oil, parmesan

### Tapioca Fried Halloumi GFO, VE

Chilli honey, lemon

### Tiger Prawns

Lemongrass, chilli, ginger

### BBQ Venison Carpaccio

Field mushrooms, chimichurri

### Baby Pork Ribs DF

Madras, sambal, sesame oil

### Fried Chicken LGO, DFO

Buttermilk, kewpie

### Cured Meats DF

Pickles, savory donuts

## CAMAROSA PIZZA

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

### Margherita VE, DFO

Tomato, mozzarella, basil

27

### Ortolana VE, DFO

Tomato, mozzarella, grilled vegetables, oregano

29

### Prosciutto e Funghi

Shaved ham, mushrooms, mozzarella, tomato

30

### Parma e Rucola

Parma ham, tomato, mozzarella, rocket, parmesan

31

### Chorizo

Chorizo, red onion, tomato, mozzarella, chilli honey

30

### Piccante

Spicy salami, capsicum, tomato, mozzarella

31

### Gamberi

Prawns, tomato, mozzarella, mascarpone, rocket

31

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

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

## MAINS

MP

### Cauliflower VE, VEG, LGO, DF

Romesco, dukkah

27

### Spaghetti Chitarra VEO

Capsicum cream, prawns

28

### Chicken Burger GFO, DFO

Swiss cheese, chipotle, bacon, fries

16

### Fish of The Day

Your friendly server will advise today's special

18

### Beef Eye Fillet

Mashed potato, red wine reduction

27

### Lamb Rump LGO

Soy, cumin, mint

27

## SIDES

23

### Fries VE, LGO

Tomato, aioli

25

### Agria Mashed Potato VEO

Butter, beef jus reduction

27

### Mixed Salad VE, LGO, DFO

Cherry tomato, balsamic dressing

27

### Grilled Romaine VE, LGO

Feta, Nuoc Cham

27

### Sweet Corn VE, DFO, VO

Miso, togarashi

29

### BBQ Wild Mushrooms VE

Ponzu, gochugaru

30

## DESSERTS

31

### Double Chocolate Brownie VE

Caramel ganache, vanilla ice-cream

30

### Vanilla Crème Brûlée VE, LGO

Vanilla custard, burned sugar

31

### Coconut Panna Cotta VE, DF, LGO

Coconut milk, coulis, seasonal fruit

31

### Affogato VE

House liqueur, espresso, ice-cream

34

### Cauliflower VE, VEG, LGO, DF

Romesco, dukkah

40

### Spaghetti Chitarra VEO

Capsicum cream, prawns

34

### Chicken Burger GFO, DFO

Swiss cheese, chipotle, bacon, fries

44

### Fish of The Day

Your friendly server will advise today's special

42

### Beef Eye Fillet

Mashed potato, red wine reduction

42

### Lamb Rump LGO

Soy, cumin, mint

65pp

## DEGUSTATION

13

Enjoy a selection our executive chefs signature dishes using fresh and locally sourced seasonal ingredients.

16

Minimum 4 people

16

**Chef Selection**  
Small plates + sides

18

**Chef Selection**  
Small & large plates + sides

16

**NB:** While we do our best to accomodate dietary needs, the nature of our menu may limit our ability to handle complex dietary restrictions.

18

15

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



**CAMAROSA**  
RESTAURANT · CAFE · BAR



## 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

