

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 27
Tomato, mozzarella, basil

Ortolana VE, DFO 29
Tomato, mozzarella, grilled vegetables, oregano

Prosciutto e Funghi 30
Shaved ham, mushrooms, mozzarella, tomato

Parma e Rucola 31
Parma ham, tomato, mozzarella, rocket, parmesan

Chorizo 30
Chorizo, red onion, tomato, mozzarella, chilli honey

Piccante 31
Spicy salami, capsicum, tomato, mozzarella

Gamberi 31
Prawns, tomato, mozzarella, mascarpone, rocket

Extras: Gluten Free +\$4 / Grilled Veges +\$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

Cauliflower V, VE, LGO, DF 34
Romesco, dukkah

Spaghetti Chitarra VEO 40
Capsicum cream, prawns

Chicken Burger GFO, DFO 34
Swiss cheese, chipotle, bacon, fries

Fish of The Day 44
Your friendly server will advise today's special

Beef Eye Fillet MP 18
Mashed potato, red wine reduction

Lamb Rump LGO 42
Hassleback potato, soy, cumin, mint

TRUST THE CHEF

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

Minimum 4 people

4 Course 65pp
Small plates + sides + desserts

6 Course 80pp
Small + large plates + sides
+ desserts

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

DESSERTS

Double Chocolate Brownie VE 17
Caramel ganache, vanilla ice-cream

Vanilla Crème Brûlée VE, LGO 16
Vanilla custard, burned sugar

Coconut Panna Cotta VE, DF, LGO 16
Coconut milk, coulis, seasonal fruit

Affogato VE 15
House liqueur, espresso, ice-cream

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

SIDES

Fries VE, LGO 13
Tomato, aioli

Agria Mashed Potato VEO 16
Butter, beef jus reduction

Mixed Salad VE, LGO, DFO 16
Cherry tomato, balsamic dressing

Grilled Romaine VE, LGO 18
Feta, Nuoc Cham

Sweet Corn VE, DFO, VO 16
Miso, togarashi

BBQ Wild Mushrooms VE 18
Ponzu, gochugaru

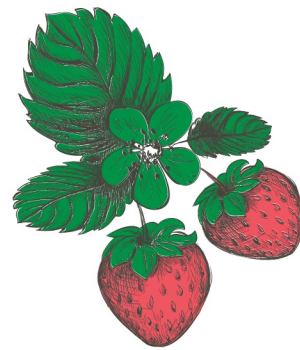


CAMAROSA
RESTAURANT · CAFE · BAR



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*Open 7 Days
Breakfast - Lunch - Dinner*