

STARTERS / TO SHARE

House Bread ^{VE, LGO, VO} Olive oil, rosemary	14
Gnocco Fritto ^{DF} Savoury donuts with cured mortadella ham	18
Fish Crudo ^{LGO} Greek yoghurt, soy, wasabi	27
Pacific Rock Oysters ^{1/2 doz - Seasonal Availability} - Natural, lemon, shallot mignonette - Tempura, pickled ginger, miso kewpie	38 44
Pork & Prawn Dumplings ^{DF 6pc} Soy, sesame, coriander	16
Pinsa Bianca ^{LGO, VE} Garlic oil, mozzarella, parmesan	16
Crispy Fried Halloumi ^{LGO, VE} Chilli, lemon, wildflower honey	23
Fried Calamari ^{LGO} Chilli lime aioli, ras el hanout	25
Serrano Ham Potato Croquettes ^{3pc} Nduja, romesco, wholegrain mustard	21
Fried Chicken ^{LGO} Buttermilk, kewpie	25

CAMAROSA PIZZA

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

Margherita ^{VE} Tomato, mozzarella, basil	27
Ortolana ^{VE} Tomato, mozzarella, grilled vegetables, spinach, oregano	30
Prosciutto Champagne ham, wild mushrooms, mozzarella, truffle oil, rocket	31
Chicken Pesto Basil pesto, mozzarella, chicken, capsicum, spinach, parmesan	31
Chorizo Chorizo, red onion, tomato, mozzarella, chilli honey	31
Piccante Spicy salami, capsicum, tomato, mozzarella	31
Gamberi Prawns, tomato, mozzarella, mascarpone, rocket	31
Parma e Rucola Parma ham, tomato, mozzarella, rocket, parmesan	32

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.

LGO | Low Gluten Option
VE | Vegetarian
VEO | Vegetarian Option Available
VO | Vegan Option Available

MP | Market Price
DFO | Dairy Free Option
V | Vegan

MAINS

Truffle Tagliatelle Pasta Mushroom, bacon, parmesan truffle oil - Add chicken +8	28
Pesto Tagliatelle Pasta ^{VE} Creamy basil pesto, onion, spinach, parmesan - Add chicken +8	28
Croque Monsieur Brioche, artisanal ham, melted cheese, fries	28
Lamb Flatbread Herb yoghurt, feta, dried shallots	35
BBQ Cauliflower ^{V, VE, LGO} Madras, togarashi, jackfruit, herb oil	34
Buttermilk Chicken Burger ^{LGO} Brioche, swiss cheese, bacon, chipotle aioli, fries	35
Fish & Chips ^{LGO} Pan seared fish, hand-cut potato, salad	37
Paddock to Plate Beef Eye Fillet ^{LGO} Garden salad, chimichurri, roasted potato	MP
Business Lunch Combo ^{Monday to Friday} Chef's choice of a main, served with mixed salad - Add fries +9	25

DEGUSTATION

Our menu is a complete culinary experience.
Dietary adjustments can sometimes affect the
balance of each dish. For the best experience,
we recommend enjoying our chefs selection
without restriction.

Minimum 2 people

Chef Selection 65pp

Chef Selection 80pp

SIDES

Fries Tomato, aioli	13	Grilled Romaine ^{VE} Feta, Nuoc Cham	18
Agria Mashed Potato ^{LGO} Butter, beef jus reduction	15	Brocolini ^{VE} Miso, sesame, togarashi	18
Mixed Salad ^{VE} Cherry tomato, balsamic dressing	16	BBQ Wild Mushrooms ^{VE, LGO} Ponzu, gochugaru, kimchi	18

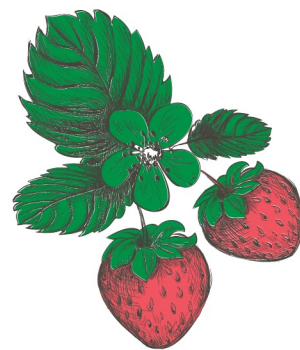
DESSERTS

Double Chocolate Brownie ^{VE} Caramel ganache, vanilla ice-cream	18	Affogato ^{VE} Frangelico almond liqueur, espresso, ice-cream	15
Vanilla Crème Brûlée ^{VE, LGO} Vanilla custard, burned sugar	17	Coconut Panna Cotta ^{VE, DF, LGO} Coconut milk, coulis, seasonal fruit	15
Duck Island Ice-Cream Your friendly server will advise today's special	16		



CAMAROSA

RESTAURANT • CAFE • BAR



*Open 7 Days
Breakfast - Lunch - Dinner*