

STARTERS / TO SHARE

House Bread ^{VE, LGO, VO} Olive oil, rosemary	14
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	18
Serrano Ham Potato Croquettes ^{3pc} Nduja, romesco, wholegrain mustard	21
Cured Meat ^{DF} Artisan cured meats, pickles, savoury donut	25
Fried Chicken ^{LGO} Buttermilk, kewpie	25
Fried Calamari ^{LGO} Chilli lime aioli, ras el hanout	25
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

CAMAROSA PIZZA

Please note: Our pizza kitchen is separate.
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.

MAINS

BBQ Cauliflower ^{V, VE, LGO} Madras, togarashi, jackfruit, herb oil	34
Buttermilk Chicken Burger ^{LGO} Brioche, swiss cheese, bacon, chipotle aioli, fries	35
Pancetta Wrapped Chicken Ballotine Basil pesto, parmesan, confit jerusalem artichoke	42
Fish of The Day Your friendly server will advise today's special	44
Slow Braised Waikato Lamb Shoulder Tagliatelle pasta, wild mushroom, parmesan, lamb jus	48
Paddock to Plate Beef Eye Fillet ^{LGO} Pomme puree, seasonal vegetables, red wine jus	MP

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

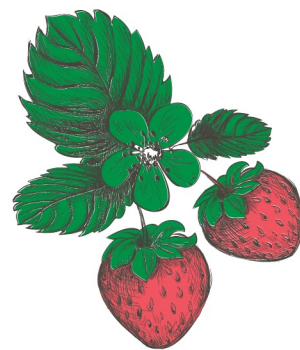
LGO | Low Gluten Option
VE | Vegetarian
VEO | Vegetarian Option Available
VO | Vegan Option Available

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



CAMAROSA

RESTAURANT • CAFE • BAR



*Open 7 Days
Breakfast - Lunch - Dinner*