

BREAKFAST

Butter & Jam VE, VEO, LGO, DFO	13
Organic sourdough, whipped butter, berry compote	
Eggs on Toast LGO, DFO	18
Poached eggs, sourdough, herb butter	
French Toast	27
Pistachio crumb, seasonal fruit, lemon custard, brioche, Duck Island ice-cream	
Eggs Benedict LGO	22
Poached eggs, spinach, house made hollandaise, sourdough	
Add:	
-Smoked salmon +9	
-Double smoked bacon +8	
-Halloumi +8	
- GFO: On potato rosti +4	
Big Breakfast LGO, DFO, GFO	32
Poached eggs, double smoked bacon, potato rosti, chorizo, grilled tomato, sourdough, romesco sauce, chutney	
Croque Monsieur	28
Brioche, artisanal ham, melted cheese, fries	
Breakfast Butty LGO	22
Butty bread, tomato chutney, fried egg, potato rosti, double smoked bacon, pulled lamb, house-made hollandaise	
Breakfast Bruschetta VE, LGO	27
Grilled halloumi, sourdough, poached egg, cherry tomatoes, edamame, seasonal vegetables, panzanella dressing	

We kindly request no modifications / swaps to the menu items.

SIDES		<i>Sides only available as an additional to a full dish</i>	
Bacon	8	Creamy Mushrooms	7
Smoked Salmon	9	Tomato Chutney	3
Chorizo (1)	5	Hollandaise	3
Egg	3	Rosti (1)	4
Avocado	6	Gluten Free Bread	3
Roasted Tomato	5	Halloumi	8



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

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



CAMAROSA

RESTAURANT • CAFE • BAR

		
Long Black • Americano	5.5	5
Flat White • Cappuccino • Chai Latte • Latte	6	6.5
Mocha	-	7
Hot Chocolate	-	6.5
Latte • Americano Over Ice	-	7/5
English Breakfast, Earl Grey, Citron Green Tea, Peppermint	5	5
Lemon, Ginger and Honey	-	6.5
Extras: Coconut, Oat, Decaf, Extra Shot, Syrup	1	1
Takeaway:	.50	.50

Standard double shots are from daily blend - A Brazil blend roasted for espresso beverages.
 Expect notes of chocolate, malt and a scrumptious heavy body.

Popayan Sugar Cane Decaf - Caramel, cocoa and nutty flavour. Creamy body and clean finish.

LIQUID BREAKFAST

GI JK.14 Prosecco ^{125ml}	13
GI Louis Roederer Champagne ^{125ml}	28
Aperol Spritz	18
Aperol, dry prosecco, soda, orange	
Mimosa	12
Dry prosecco, orange	
Viva Limone Spritz	22
Lemon liqueur, dry prosecco, classic soda	

COLD DRINKS

Iced Chocolate / Coffee / Mocha	9
Fever Tree Ginger Beer ^{500ml}	12
Lo Bro's Organic Kombucha ^{330ml}	9
Pineapple & lime, low sugar	
Home Grown Juice	7
Orange • Apple • Pineapple • Cranberry • Tomato • Feijoa	
House-made Lemon, Lime & Bitters ^{500ml}	11