

SMALL PLATES

House Bread ^{V, LGO} Extra virgin olive oil, oregano, flaky salt	14
Pacific Rock Oysters <i>min. 2 per order · mix and match</i> - Natural, lemon, shallot mignonette ^{GF, DF} - Tempura, ponzu, pickled ginger ^{DF}	7 ea 8 ea
Spicy Tuna Tartare ^{DF} Avocado, cucumber, sesame, furikake, rice crackers	24
Buffalo Mozzarella ^{VE} Tomato + strawberry, white balsamic, chilli honey, black olive crumb, grilled turkish bread	25
Green-Lipped Mussel Pintxos Spanish-style pickled mussels, chive aioli, smoked paprika oil, pickled peppers	10 20
Gnocco Fritto ^{VEO, DFO} Italian fried bread, parma ham, parmesan	11 20
Pork + Prawn Dumplings ^{DF} Soy, sesame, coriander	9 16
Charred Pork Scotch Skewers Basil + coconut peanut satay, cucumber pickle, lime	10 20
Crispy Salt + Pepper Calamari ^{LGO} Thai lime chilli dip, coriander	25
Camarosa Fried Chicken ^{LGO} Buttermilk brined, kewpie	25
<i>Half full serve</i>	

CAMAROSA PIZZA

DINNER

Margherita ^{VE, DFO} Tomato, mozzarella, basil	27
Ortolana ^{VE, DFO} Zucchini, roasted eggplant, cherry tomato, whipped feta	30
Chicken Pesto Basil + pine nut pesto, capsicum, spinach, parmesan	32
Ham + Mushroom Champagne ham, roasted mushrooms, garlic, thyme	32
Chorizo Hot honey, red onion, whipped feta	31
Piccante Spicy salami, pickled peppers, chilli oil	31
Gamberi Garlic chilli prawns, zucchini, cherry tomato, lemon	33
Parma e Rucola Parma ham, rocket, parmesan	33

Extras: Gluten free +\$3 / Add buffalo mozzarella +\$6 / Add veg +\$5 / Add meat or seafood +\$7 / Make it hot +\$2

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

MAINS

Waikato Lamb Rack ^{GF}	49
Minted pea, crispy rosemary potatoes, charred asparagus, lamb jus	
Waikato Beef Eye Fillet 180g ^{GF}	53
Slow-cooked potato pavé, chimichurri, spring pea	
Market Fish	44
Your friendly server will advise today's special	
Chicken Breast Supreme ^{GF, DF}	40
Roasted kumara, charred broccolini, romesco	
Buttermilk Chicken Burger	34
Swiss, bacon, honey mustard mayo, pickles, fries	
Linguine Pasta	34
Prawns, basil pesto, cherry tomato, chilli, lemon	
Fusilli Pasta ^{VE, VO}	30
Roasted eggplant, tomato, whipped feta, black olive pangrattato	
Charred Cabbage ^V	32
Teriyaki glaze, vegan furikake, beetroot hummus, edamame, spring onion	

DEGUSTATION

Minimum 2 people · let the kitchen choose.

Dietary requirements make this tricky — best enjoyed if you trust us.

4 Course 65pp

Chef's selection of small plates, a main and dessert

6 Course 80pp

The full journey: more small plates to share, a main and dessert

SIDES

Fries ^{GF, VE}	14	Roasted Kumara ^{V, GF}	16
Tomato sauce, aioli		Beetroot hummus, chilli oil, toasted seeds	
Mixed Leaves ^{V, GF}	16	Grilled Asparagus	18
Strawberry, cucumber, pickled red onion, toasted seeds, white balsamic · add grilled chicken +9		Nuoc cham dressing, feta	
Broccolini ^{VE}	18	Charred Eggplant ^V	16
Miso, sesame, togarashi		Soy, garlic, sesame, chilli crisp, spring onion	

Sides only available with a main, except the mixed leaves

DESSERTS

Double Chocolate Brownie ^{VE}	16	Strawberry Mousse ^{GF}	15
Salted caramel, hokey pokey ice cream		Fresh strawberries, strawberry coulis	
Vanilla Crème Brûlée ^{VE, GF}	16	Duck Island Ice Cream ^{GFO, DFO, VO}	14
Burnt sugar		Add Camarosa strawberries +4	
Affogato ^{VE}	15		
Frangelico, espresso, ice cream, almond amaretti			

Ask about today's ice cream flavours

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

V | Vegan

VE | Vegetarian

GF | Gluten Free

LGO | Low Gluten Option

DFO | Dairy Free Option

VO | Vegan Option

VEO | Vegetarian Option

GFO | Gluten Free Option

DF | Dairy Free

CAMAROSA

DINNER · SUMMER 2026