

SMALL PLATES

House Bread ^{V, LGO} 14
Extra virgin olive oil, oregano, flaky salt

Pacific Rock Oysters *min. 2 per order · mix and match*
- Natural, lemon, shallot mignonette ^{GF, DF} 7 ea
- Tempura, ponzu, pickled ginger ^{DF} 8 ea

Buffalo Mozzarella ^{VE} 24
Tomato + strawberry, white balsamic, chilli honey, black olive crumb, grilled turkish bread

Green-Lipped Mussel Pintxos 9 | 18
Spanish-style pickled mussels, chive aioli, smoked paprika oil, pickled peppers

Gnocco Fritto ^{VEO, DFO} 10 | 18
Italian fried bread, parma ham, parmesan

Pork + Prawn Dumplings ^{DF} 9 | 16
Soy, sesame, coriander

Charred Pork Scotch Skewers 10 | 20
Basil + coconut peanut satay, cucumber pickle, lime

Baja Fish Tacos 12 | 23
Battered market fish, miso mayo, avocado, lime slaw, pickled onion

Crispy Salt + Pepper Calamari ^{LGO} 23
Thai lime chilli dip, coriander

Camarosa Fried Chicken ^{LGO} 23
Buttermilk brined, kewpie

Half | full serve

CAMAROSA PIZZA

LUNCH

Margherita ^{VE, DFO} 27
Tomato, mozzarella, basil

Ortolana ^{VE, DFO} 30
Zucchini, roasted eggplant, cherry tomato, whipped feta

Chicken Pesto 32
Basil + pine nut pesto, capsicum, spinach, parmesan

Ham + Mushroom 32
Champagne ham, roasted mushrooms, garlic, thyme

Chorizo 31
Hot honey, red onion, whipped feta

Piccante 31
Spicy salami, pickled peppers, chilli oil

Gamberi 33
Garlic chilli prawns, zucchini, cherry tomato, lemon

Parma e Rucola 33
Parma ham, rocket, parmesan

BUSINESS LUNCH

25

Monday to Friday

Chef's choice of a main, served with mixed salad · add fries +9

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

Lamb Scottadito ^{GF}	49
Herb yoghurt, salsa verde, grilled asparagus, charred lemon, sumac	
Waikato Beef Eye Fillet 180g ^{GF, DF}	52
Roasted potato, charred seasonal veggies, chimichurri	
Market Fish ^{GF, DFO}	38
Roasted potato, cherry tomato salad, lemon aioli	
Chicken Breast Supreme ^{GF, DF}	40
Roasted kumara, charred broccolini, romesco	
Buttermilk Chicken Burger	34
Swiss, bacon, honey mustard mayo, pickles, fries	
Bucatini Pasta	32
Prawns, basil pesto, cherry tomato, chilli, lemon	
Fusilli Pasta ^{VE, VO}	28
Roasted eggplant, tomato, whipped feta, black olive pangrattato	
Charred Cabbage ^V	29
Teriyaki glaze, vegan furikake, beetroot hummus, edamame, spring onion	

CHEF'S SELECTION

Tables of 2 or more · let the kitchen choose.

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

Classic 65pp

House bread, three small plates to share, a main each, dessert

Premium 80pp

House bread, three small plates to share, a premium main each, 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
LUNCH · SUMMER 2026