SMALL PLATES

House Bread V, LGO — **14**
Extra virgin olive oil, oregano, flaky salt

Pacific Rock Oysters Min. 2 per order. Mix & match
- Natural, lemon, shallot mignonette GF, DF — **7ea**
- Tempura, pickled ginger, miso kewpie DF — **8ea**

Tuna Tataki DF — **13 | 26**
Soy-mirin, wasabi kewpie, cucumber, pickled ginger, sesame

Buffalo Mozzarella VE — **13 | 25**
Tomato + strawberry, white balsamic, chilli honey, black olive crumb, grilled turkish

Green-lipped Mussel Pintxos DF, LGO — **10 | 20**
Spanish-style pickled mussels, chive aioli, smoked paprika oil, pickled peppers

Gnocco Fritto DF — **11 | 20**
Italian fried bread, parma ham, parmesan

Pork & Prawn Dumplings DF 6pc — **9 | 16**
Soy, sesame, coriander

Charred Pork Scotch Skewers DF — **10 | 20**
Basil, coconut peanut satay, cucumber, pickle, lime

Crispy Salt + Pepper Calamari LGO, DF — **25**
Thai lime chilli dip, coriander

Camarosa Fried Chicken LGO, DFO — **25**
Buttermilk brined, kewpie

Half | Full Serve

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

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MAINS

Waikato Lamb Rack GF — **49**
Minted pea, crispy rosemary potatoes, charred greens, lamb jus

Waikato Beef Eye Fillet 180g GF — **53**
Slow cooked potato pavé, chimichurri, spring pea

Market Fish DFO, GF — **44**
Your server will advise today's special

Chicken Breast Supreme GF, DF — **40**
Roasted kumara, charred broccolini, romesco

Linguine Pasta — **34**
Prawns, basil pesto, cherry tomato, chilli, lemon

Casarecce 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

Prawn + Cos Salad DFO — **34**
Garlic chilli prawns, miso dressing, anchovy, parmesan, garlic croutons

Buttermilk Chicken Burger LGO — **34**
Swiss bacon, honey mustard mayo, pickles, fries

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

CAMAROSA PIZZA

Garlic + Cheese Pizza Bread VE — **19**
Garlic oil, mozzarella, feta, chives

Margherita VE, DFO — **27**
Tomato, mozzarella, basil

Ortolana VE, DFO — **30**
Zucchini, roasted eggplant, cherry tomato, whipped feta

Chorizo — **31**
Chorizo, hot honey, red onion, whipped feta

Piccante — **31**
Spicy salami, pickled peppers, chilli crunch oil

Chicken Pesto — **32**
Chicken, basil, pine nut pesto, capsicum, spinach, parmesan

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

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

Parma e Rucola — **33**
Parma ham, rocket, parmesan

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

BUSINESS LUNCH — 25

Monday to Friday

Chef's choice of a main, served with mixed salad
Add Fries +$9

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SIDES

Fries LGO, VE — **14**
Tomato sauce, aioli

Mixed Leaves V, GF — **16**
Strawberry, cucumber, pickled red onion, toasted seeds, white balsamic
Add grilled chicken +$9

Broccolini VE — **18**
Miso, sesame, togarashi

Roasted Kumara V, GF — **16**
Beetroot hummus, chilli oil, toasted seeds

Charred Eggplant V — **16**
Soy, garlic, sesame, chilli peanuts, coriander

Sides only available with a main, except the mixed leaves
Extra sauce or dip +$2ea

DESSERTS

Double Chocolate Brownie VE — **16**
Salted caramel, hokey pokey ice-cream

Vanilla Créme Brûlée VE, GF — **16**
Burnt sugar

Affogato VE — **15**
Frangelico, espresso, ice-cream, almond amaretti

Strawberry Mousse GF — **16**
Fresh strawberries, strawberru coulis

Duck Island Ice-Cream V — **14**
Ask about today's ice-cream flavours
Add Camarosa strawberries +$4

LGO | Low Gluten Option
VE | Vegetarian
VEO | Vegetarian Option Available
VO | Vegan Option Available
MP | Market Price
DFO | Dairy Free Option
V | Vegan

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