



SET MENU (BREAKFAST OPTION 1 - \$27.5)

- Includes a coffee/tea/juice/non-alcoholic bottled beverage

Buckwheat Hotcakes (VO,GF)

Loaded with fresh summer berries, banana, Raglan coconut yoghurt, vanilla and strawberry gel, Escuminac great harvest maple butter

Camarosa Big Breakfast (GF,DFO)

Two poached eggs, dry cured streaky bacon, pork and fennel sausages, marinated tomato, asparagus, potato and fresh herb rosti, sauce vert on seeded toast

Benny (GFO)

Two poached eggs on toasted ciabatta, house made hollandaise, garden herbs

-Strawberry gin cured salmon and Over the moon brie

-Teriyaki pulled pork

-Dry-cured streaky bacon

Smashed Avo (GF,VO)

Clevedon buffalo cheese, marinated little horror tomatoes, midnight baker buckwheat freedom loaf, garlic and chili oil, garden herbs

Almond and Pecan Granola Bowl

Thick and creamy Greek yogurt, fresh Camarosa berries, pomegranate, hibiscus





SET MENU (LUNCH OPTION 1 - \$29)

- Includes a coffee/tea/juice/non-alcoholic bottled beverage

Ovation Lamb Salad

Cauliflower and kohlrabi slaw, freekeh, baby cos, macadamia, tahini and honey yogurt, mint and pomegranate

Smoked Chicken Caprese (GF)

Heirloom tomatoes, handmade jersey mozzarella, basil, strawberry and cabernet vinaigrette

Nourish Bowl- a celebration of all things seasonal (V,GF)

Avocado, edamame, black sesame nori, cauliflower rice, quinoa, cucumber, green cabbage, lettuce, broccoli salad, kimchee, vegan miso mayo
Add smoked salmon/fried chicken 9

Master Stock Pork Belly (GFO,DF)

Thai buck wheat noodle salad, chilli caramel, roasted cashews, kaffir lime

Fried Chicken Burger

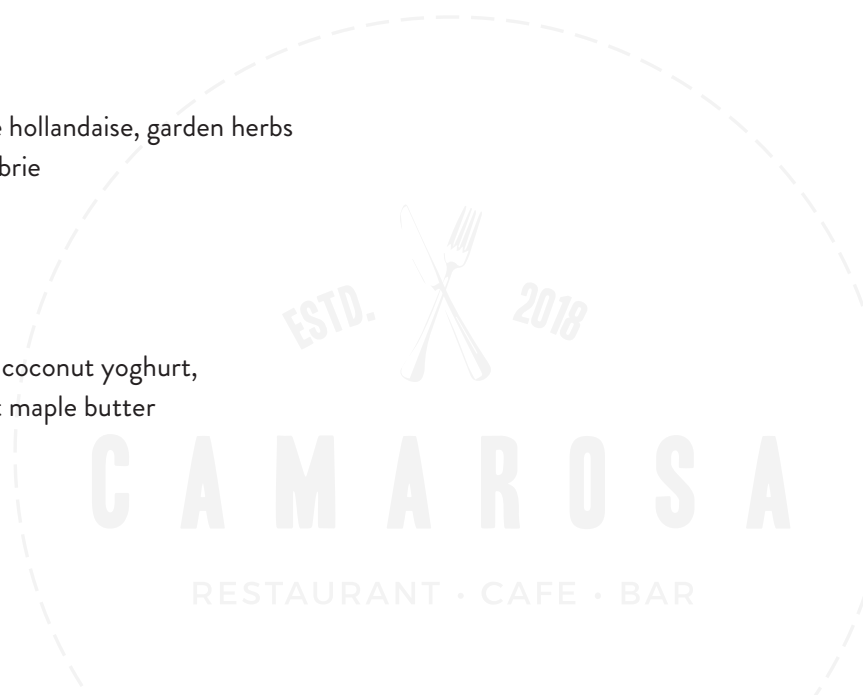
Sweet and spicy fried chicken, bacon, cheese, lettuce, mayo and kogi BBQ sauce, skin on fries and aioli

Benny (GFO)

Two poached eggs on toasted ciabatta, house made hollandaise, garden herbs
-Strawberry gin cured salmon and Over the moon brie
-Teriyaki pulled pork
-Dry-cured streaky bacon

Buckwheat Hotcakes (VO,GF)

Loaded with fresh summer berries, banana, Raglan coconut yoghurt, vanilla and strawberry gel, Escuminac great harvest maple butter





SET MENU (LUNCH OPTION 2 - \$42.5)

- Includes a coffee/tea/juice/non-alcoholic bottled beverage

MAIN

Ovation Lamb Salad

Cauliflower and kohlrabi slaw, freekeh, baby cos, macadamia, tahini and honey yogurt, mint and pomegranate

Smoked Chicken Caprese (GF)

Heirloom tomatoes, handmade jersey mozzarella, basil, strawberry and cabernet vinaigrette

Nourish Bowl- a celebration of all things seasonal (V,GF)

Avocado, edamame, black sesame nori, cauliflower rice, quinoa, cucumber, green cabbage, lettuce, broccoli salad, kimchee, vegan miso mayo
Add smoked salmon/fried chicken 9

Master Stock Pork Belly (GFO,DF)

Thai buck wheat noodle salad, chilli caramel, roasted cashews, kaffir lime

Fried Chicken Burger

Sweet and spicy fried chicken, bacon, cheese, lettuce, mayo and kogi BBQ sauce, skin on fries and aioli

Benny (GFO)

Two poached eggs on toasted ciabatta, house made hollandaise, garden herbs
-Strawberry gin cured salmon and Over the moon brie
-Teriyaki pulled pork
-Dry-cured streaky bacon

DESSERT

Callebaut Dark Chocolate Brownie

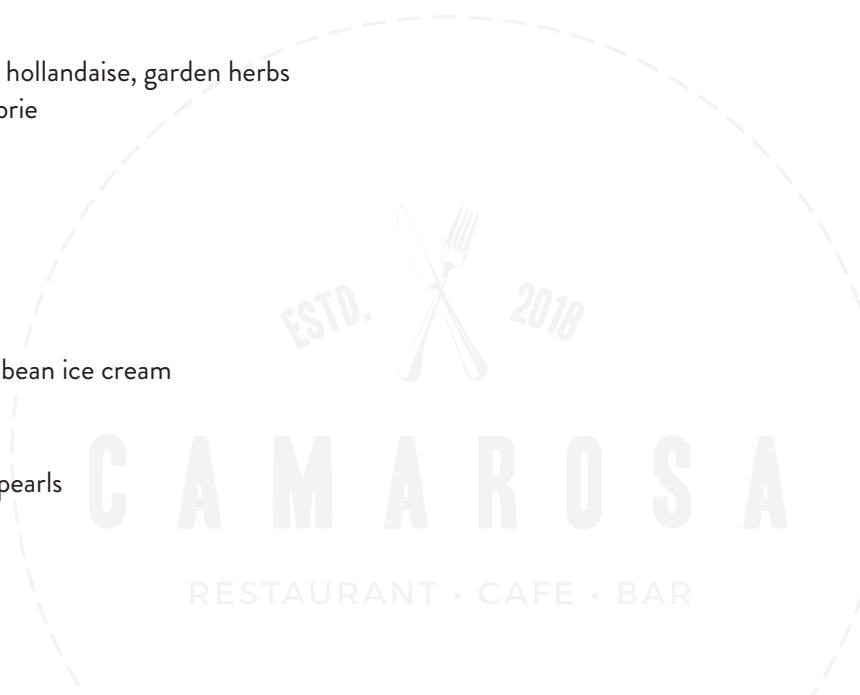
Hot salted butterscotch, chocolate mousse, vanilla bean ice cream

Tiramisu

Italian chocolate soil, hokey pokey, dark chocolate pearls

Tonka Bean Crème Brulee (GF)

Kowhai Creamery strawberry gelato





SET MENU (LUNCH OPTION 3 - \$24)

Served alternately

Camarosa Seafood Laksa (DF,GF)

White fish, prawns, soft egg, bean sprouts, green onion, rice noodles and fragrant herbs, spicy coconut bone broth

Master Stock Pork Belly (GFO,DF)

Thai buck wheat noodle salad, chilli caramel, roasted cashews, kaffir lime





SET MENU (DINNER OPTION 1 - \$55)

TO START

Volcanic Ciabatta Bombs

Garlic and herb mascarpone, rosemary oil

MAIN (served alternately)

Greenlea Prime Steer Eye Fillet (GF)

Slender stem broccoli, smoked potato mash, oxtail jus

Thyme and Cirtus Brined Chicken Breast (GF)

Local asparagus, butter sauce, truffle oil, celeriac and kohlrabi remoulade

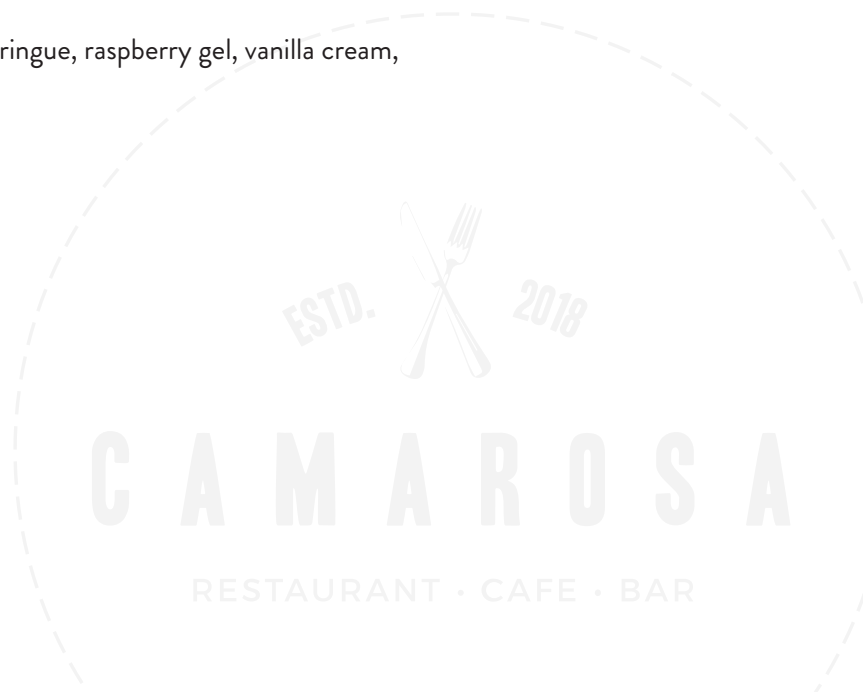
DESSERT (served alternately)

Tiramisu

Italian chocolate soil, hokey pokey, dark chocolate pearls

Strawberry Eaton Mess (GF)

Camarosa strawberries, pomegranate, rhubarb, meringue, raspberry gel, vanilla cream, hibiscus dust, velluto blueberry yogurt gelato





SET MENU (DINNER OPTION 2 - \$60)

TO START -

Share Platter

Keto fried chicken, crispy calamari, dumplings, Prosciutto, volcanic ciabatta, skin on fries

MAIN (served alternately)

Greenlea Prime Steer Eye Fillet (GF)

Slender stem broccoli, smoked potato mash, oxtail jus

Thyme and Cirtus Brined Chicken Breast (GF)

Local asparagus, butter sauce, truffle oil, celeriac and kohlrabi remoulade

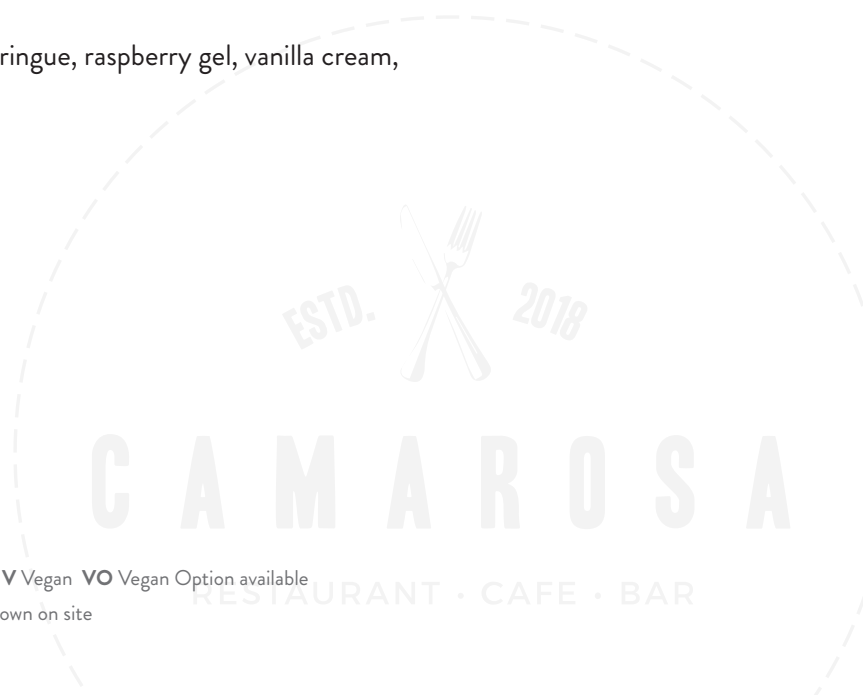
DESSERT (served alternately)

Tiramisu

Italian chocolate soil, hokey pokey, dark chocolate pearls

Strawberry Eaton Mess (GF)

Camarosa strawberries, pomegranate, rhubarb, meringue, raspberry gel, vanilla cream, hibiscus dust, velluto blueberry yogurt gelato



GF Gluten Free **GFO** Gluten Free Option available **DF** Dairy Free **V** Vegan **VO** Vegan Option available

All of our eggs, pork and chicken are certified free range, all berries grown on site



SET MENU (DINNER OPTION 3 - \$69)

TO START

Volcanic Ciabatta Bombs

Garlic and herb mascarpone, rosemary oil

ENTRÉE (served alternately)

Smoked Chicken Caprese (GF)

Heirloom tomatoes, handmade jersey mozzarella, basil, strawberry and cabernet vinaigrette

Ovation Lamb Salad

Cauliflower and kohlrabi slaw, freekeh, baby cos, macadamia, tahini and honey yogurt, mint and pomegranate

MAIN (served alternately)

Greenlea Prime Steer Eye Fillet (GF)

Slender stem broccoli, smoked potato mash, oxtail jus

Market Fish

Your waitstaff will advise todays special

DESSERT (served alternately)

Tiramisu

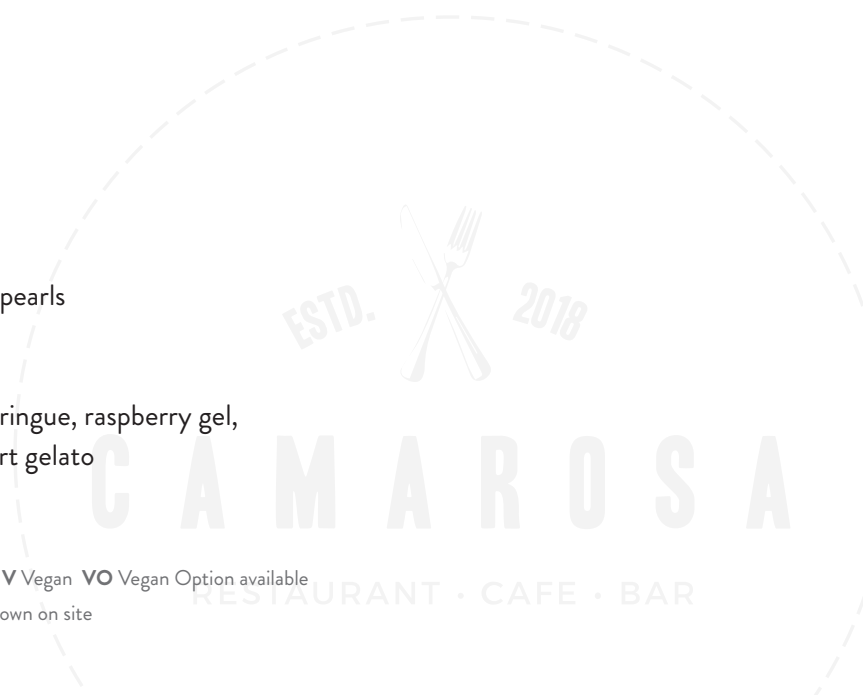
Italian chocolate soil, hokey pokey, dark chocolate pearls

Strawberry Eaton Mess (GF)

Camarosa strawberries, pomegranate, rhubarb, meringue, raspberry gel, vanilla cream, hibiscus dust, velluto blueberry yogurt gelato

GF Gluten Free **GFO** Gluten Free Option available **DF** Dairy Free **V** Vegan **VO** Vegan Option available

All of our eggs, pork and chicken are certified free range, all berries grown on site





FUNCTION PLATTERS (\$59 PER PLATTER)

We recommend around 3-4 platters per ten guests for morning or afternoon tea and 4-5 platters from a shared lunch or canape type function. Bookings of (adults) or more people should be advised to go to a set menu or pre-order.

- Children to order off appropriate Kids Menu
- Platters can not be mixed
- We suggest tables over 16 are encouraged to go onto a set menu
- Max 18 people on one table on al la carte menu
- All allergies will be catered for

SAVORY – HOT

Mini Gourmet lamb sausage roll (20), dipping sauces
Mini Gourmet Spinach and Feta roll (20), dipping sauces
Mini Beef Sausage roll (20), dipping sauces

Mushroom arancini with truffle mayo and parmesan (15) (VE)

Scones (12) - Cheese, bacon and spinach

Dumplings (30), Steamed, with dipping sauces -

- Pork, Prawn and chive (DF)
- Beef and onion (DF)
- Vegetarian (VO)

Sliders (15)

- Fried chicken, bacon, swiss cheese, BBQ sauce, mayo
- Angus beef patty, cheese, pickle, ketchup, mustard
- Pulled jackfruit, vegan cheese, slaw, vegan mayo (V)

Pickle Brined Crispy Fried Chicken, ranch sauce and sriracha (GF)

Crispy Calamari, Ras el Hanout spice, chipotle honey dressing (GF,DF)

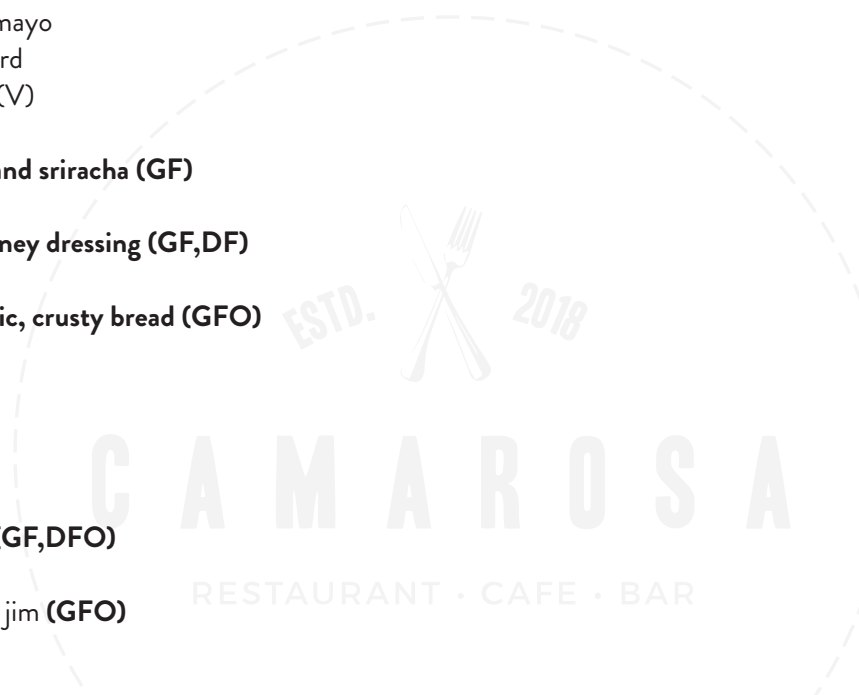
Whole Baked Brie, olives, anchovy, rosemary, garlic, crusty bread (GFO)

Cup of Soup(12) - Flavour changes daily

Butter Chicken (10) Aromatic basmati rice **(GF)**

Lamb and Rosemary Skewers(15), Tahini yoghurt **(GF,DFO)**

Prawn Toast(15), Black and white sesame, red nam jim **(GFO)**





FUNCTION PLATTERS (CONTINUED)

SAVORY – COLD

Cheese Platter (VE,GFO)

Local cheeses, fruit, crackers, bread, homemade quince paste

Mini croissant (15) -

- Champagne ham and swiss cheese
- Cheese, tomato, lettuce, mayo
- Smoked chicken, avocado, brie
- Smoked salmon, dill cream cheese, capers, red onion

Smoked duck pikelets(15), spicy peanut butter (GFO)

Sandwiches (10pieces)

- Chicken, lettuce, tomato, cheese, mayo
- Beef, cheese, relish, lettuce
- Smoked salmon, dill cream cheese, lettuce, red onion
- Bacon and egg, cheese, caramelized onion relish
- Avocado, tomato, cucumber, lettuce, red onion (VE)

Chicken Liver Parfait (20)

Waffle cones, port gel

FORK FOOD- SALADS (10)

Peking Chicken- Chicken, green onion, mung bean, cucumber, hoisin, wonton crisps, miso mayo, sesame

Chicken Keto- Smoked chicken, broccoli, egg, bacon, quinoa, mayo, avocado (GF,DF)

Cauliflower cous cous, turmeric, pecan, rocket, curry mayo (V,GF)

Lamb Fattoush- Garlic crouton, tomato, cucumber, olive, roast lamb, radish, cos, zaatar (GFO)

Classic Caesar- Baby cos, crouton, bacon, egg, parmesan, Caesar dressing, anchovies (GFO)

Thai Noodle- Crispy pork belly bits, soba noodles, cucumber, chili, spring onion, mung bean, coriander, viet mint, cashew, red nam jim (GFO,DF)

Salad of the day (GFO,VO)



FUNCTION PLATTERS (CONTINUED)

SWEET

Fresh Fruit Platter-

Selection of prepared fresh seasonal fruit (GF,V)

Garden of Eden Nutella slice (GF,V,RFS) (12)

Date scones, brandied strawberries, vanilla bean cream (12)

Pikelets, cream, Camarosa vanilla strawberry jam (15)

Mini Boysenberry Danish (15)

Mini Apple Danish (15)

Callebaut Chocolate Brownie (20) - Salted caramel dipping sauce

White chocolate dipped strawberries - Popping sugar (October-February only)(GF)

Fresh Fruit Skewers(15)

5 fresh seasonal fruit, passionfruit coconut yoghurt dipper (GF,V)

Lemon Curd and meringue waffle cones (20)

Mini Pain Au Chocolat (20)

Spicy Carrot mini muffin (GF) (15)

Mini Pavlova, vanilla bean cream, strawberries (GF) (15)

Donuts (10) (mixture available)

- Chocolate Ganache
- Boysenberry jam
- Spiced apple custard
- Cinnamon donut with vanilla cream and fresh Camarosa strawberries (October to February only)

- Raspberry and Custard Cruffins (10)

- Cronut of the Month (10)

