



## **SET MENU** (BREAKFAST OPTION 1 – \$24)

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### **Benny (GFO)**

Two poached eggs on toasted ciabatta, house made hollandaise, garden herbs with strawberry gin cured salmon and Over the moon brie

### **Buckwheat Waffles (V,GF)**

Mandarin curd, vanilla poached pear, crystalized ginger, vegan caramel raglan coconut yoghurt

### **Camarosa Big Breakfast (GFO)**

Two poached eggs, dry cured streaky bacon, kransky sausage, creamy mushrooms, baby spinach, potato and fresh herb rosti, green chilli jam, ciabatta toast

### **Little Breakfast (DF,GF)**

Smashed avocado, potato and fresh herb rosti, two poached eggs, green chilli jam

*One bill per table please*





## SET MENU (LUNCH OPTION 1 – \$29)

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### **Volcanic Ciabatta Bombs**

Garlic and herb mascarpone, rosemary oil

TO FOLLOW

### **Duroc Pork Belly (GFO,DF)**

Kimchee fried rice, fried egg, nori, sesame, green onion, winter vegetables

### **Warm Winter Salmon Nourish Bowl- a celebration of all things seasonal (V,GF)**

Roasted winter vegetables, Avocado, puffed amaranth, quinoa salad, cucumber, pickled red cabbage, cauliflower rice, vegan tahini mayo

### **Fried Chicken Burger(GFO)**

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

*One bill per table please*





## SET MENU (LUNCH OPTION 2 – \$44.50)

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### **Volcanic Ciabatta Bombs**

Garlic and herb mascarpone, rosemary oil

### MAIN

### **Duroc Pork Belly (GFO,DF)**

Kimchee fried rice, fried egg, nori, sesame, green onion, winter vegetables

### **Warm Winter Salmon Nourish Bowl- A celebration of all things seasonal (V,GF)**

Roasted winter vegetables, Avocado, puffed amaranth, quinoa salad, cucumber, pickled red cabbage, cauliflower rice, vegan tahini mayo

### **Fried Chicken Burger (GFO)**

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

### DESSERT

### **Dark Chocolate Cookie Dough Brownie**

Hot toffee sauce, Whittaker's ganache, vanilla bean ice-cream

### **White Chocolate Lemon Cake (GF)**

Raspberry gel, meringue, mandarin curd

*One bill per table please*





## SET MENU (DINNER OPTION 1 – \$58)

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### TO START

#### **Volcanic Ciabatta Bombs**

Garlic and herb mascarpone, rosemary oil

### MAIN (served alternately)

#### **Greenlea Prime Steer Eye Fillet (GF)**

Horopito and puy lentil puree, creamy lyonnaise potato, broccolini, mushroom and peppercorn sauce

#### **Market Fish**

Your wait staff will advise today's special

### DESSERT (served alternately)

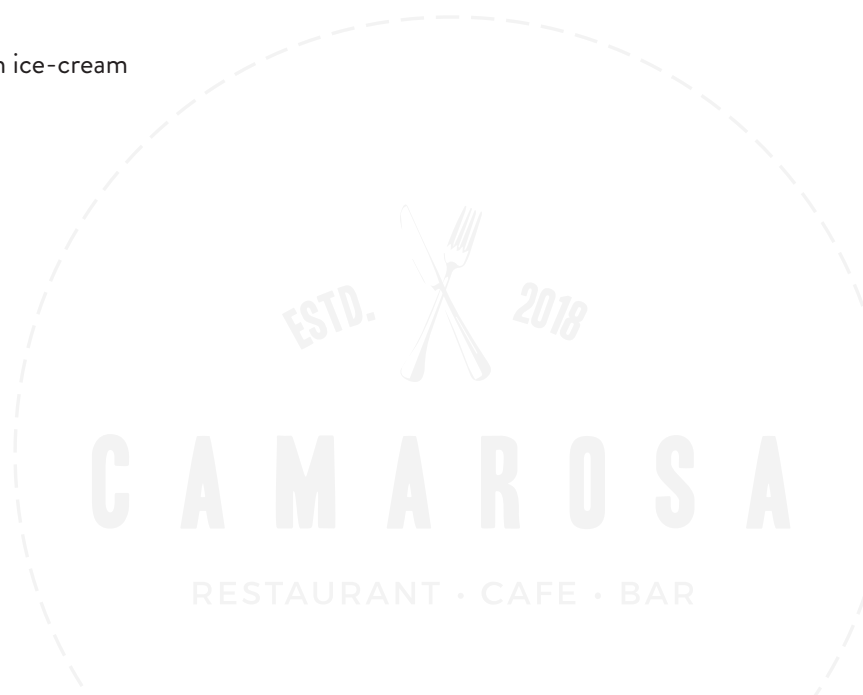
#### **Dark Chocolate Cookie Dough Brownie**

Hot toffee sauce, Whittaker's ganache, vanilla bean ice-cream

#### **White Chocolate Lemon Cake (GF)**

Raspberry gel, meringue, mandarin curd

*One bill per table please*





## SET MENU (DINNER OPTION 2 – \$74)

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### TO START

#### **Volcanic Ciabatta Bombs**

Garlic and herb mascarpone, rosemary oil

ENTREES (served alternately)

#### **Crispy Calamari (GF)**

Ras el Hanout spice, chipotle honey dressing, pickled cucumber, spring onion and bean sprouts

#### **Keto Chicken Thigh Parmigiana (GF)**

Fresh jersey mozzarella, prosciutto, Napoli sauce, halloumi fries, baby cos salad, ranch dressing

MAIN (served alternately)

#### **Greenlea Prime Steer Eye Fillet (GF)**

Horopito and puy lentil puree, creamy lyonnaise potato, broccolini, mushroom and peppercorn sauce

#### **Market Fish**

Your wait staff will advise today's special

DESSERT (served alternately)

#### **Dark Chocolate Cookie Dough Brownie**

Hot toffee sauce, Whittaker's ganache, vanilla bean ice-cream

#### **White Chocolate Lemon Cake (GF)**

Raspberry gel, meringue, mandarin curd

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

ESTD. 2018  
CAMAROSA

RESTAURANT • CAFE • BAR  
One bill per table please



A Six Course Degustation Menu is available on request, tailored to the seasons and requirements of your group (minimum 6 people)  
Six course menu \$99 per person

-Wine pairing is available for an additional \$50 per person

*One bill per table please*

