

BREAKFAST

Banoffee Waffles	24.5
Salted dulce de leche crème patissiere, roasted white Belgian chocolate, cinnamon sugar, Nutella drizzle, vanilla bean cream, banana, Camarosa strawberries	
Strawberries and Cream Buckwheat Hotcakes (V,GF)	23.5
Loaded with fresh Camarosa berries, raspberry gel, Raglan coconut yoghurt, maple syrup	
Smashed Avo (GFO, VO)	21
Smashed avocado, roasted carrot hummus, whipped feta, toasted ciabatta, sango sprouts, salsa verde, macadamia dukkah	
Camarosa Big Breakfast (GFO)	26.5
Two poached eggs, dry cured streaky bacon, kransky sausage, creamy mushrooms, local asparagus, potato and fresh herb rosti, tomato relish, ciabatta toast	
Little Breakfast (DF,GF)	18.5
Smashed avocado, potato and fresh herb rosti, two poached eggs, salsa verde	
Eggs Benedict (GFO)	
Two poached eggs on toasted ciabatta, house made hollandaise, salsa verde, garden herbs	
-Strawberry gin cured salmon and Over the moon brie	25.5
-Dry cured streaky bacon	24.5
-Local asparagus and truffle salt	24.5
Eggs Your Way	
Two free range eggs and salsa verde, served - poached, chive scramble or fried	
-On Ciabatta	15
-On seeded loaf (GF)	16
-Add dry cured streaky bacon	7
Keto Cheesy Mushroom and Spinach Omelette (GF)	17
Baby spinach, swiss and cheddar cheese, mushroom, fresh garden herbs, tomato relish	
Pickle Brined Crispy Keto Fried Chicken (GF)	16.5
Spicy sriracha and ranch dipping sauce	

ADD ONS

Potato and herb rosti	4
Avocado	6
Dry cured streaky bacon	7
Gluten free seeded loaf	3
Ciabatta toast	2.5
Extra egg	3
Kransky sausage	6
Hollandaise	2

SIDES

Buttered broccolini, sea salt	8
Skin on fries, truffle and parmesan aioli	10
Garden salad, ranch dressing	6
Potato mash, truffle oil	6
Steamed asparagus, hollandaise	8

HOT DRINKS | Proudly serving Flight Coffee

Espresso Ask us about our single origin	3.8
Long Black Ask us about our single origin	4.5
Flat White	4.8
Cappuccino	4.8
Piccolo	4.8
Latte	5
Americano	5
Vienna	5
Mocha	5
Chai Latte	5
Hot Chocolate Secret recipe - The best hot chocolate you will ever have	5
Kids Hot Chocolate	4
Extras Soy, Almond, Coconut, Decaf, Extra Shot, Syrup	0.8

HARNEY & SONS LOOSE LEAF TEA

Tea for one	5
English Breakfast • Earl Grey • Bancha Green Tea • Citron Green Tea	
Peppermint • Mango • Raspberry	
House-made Lemon, Ginger & Honey	6

SUPERFOOD SMOOTHIES DF | RSF

ALL 11.5

Camarosa Berry	
Almond milk, Mix of summer berries, banana, raglan coconut yoghurt, pure NZ honey	
Creamy Chocolate	
Almond milk, dairy-free chocolate, banana, Pics peanut butter, raglan coconut yoghurt, pure NZ honey	
Blueberry Bliss	
Coconut milk, blueberries, lychee	

BLENDED ICE DRINKS | Served with cream

Strawberries & Cream	ALL 8.5
Chocolate, Coffee or Mocha	



All of our eggs, pork and chicken are certified free range
 All our meat is halal
 All berries grown on site
 Please let us know about any allergies or dietary requirements
 One bill per table please

SMALL/SHARE

Soup Special Your waitstaff will advise today's flavour	16
Skin on Fries (GF,VO) Truffle and parmesan aioli	10
Volcanic Ciabatta Bombs Garlic and herb mascarpone, rosemary oil	12
Pickle Brined Crispy Keto Fried Chicken (GF) Spicy sriracha and ranch dipping sauce	16.5
Pork, Prawn & Chive Dumplings (6) (DF) Pan fried, sesame soy, chilli, kogi BBQ sauce	16
Kawhia Oysters (GF) Natural, Cabernet Sauvignon mignonette Half dozen Full dozen <i>Wine suggestion – Skinny Prosecco 200ml (Vegan & Organic) \$15</i>	22 42

LUNCH

Nourish Bowl- A celebration of all things seasonal (V,GF) Quinoa and asparagus salad, roasted carrot hummus, kohlrabi slaw, cucumber, cauliflower rice, activated almonds, pomegranate dressing, vegan tahini mayo -Add fried chicken/smoked salmon <i>Wine suggestion – Pablo Claro Rose \$10</i>	23.5 9
Fettuccine Primavera PIU BLU handmade tri-colour pasta, mushroom, garlic, shallot, light cream sauce, parmesan, black olive dust Add chicken <i>Wine suggestion – Church Road McDonalds Series Chardonnay \$14</i>	26 5
Camarosa Seafood Laksa White fish, prawns, calamari, soft egg, bean sprouts, green onion, rice noodles and fragrant herbs, spicy coconut bone broth <i>Wine suggestion – Amisfield Pinot Gris \$14</i>	28
Master Stock Pork Belly (GFO, DF) Thai buckwheat noodle salad, red nam jim, chilli caramel, roasted cashews, kaffir lime <i>Wine suggestion – Spy Valley Riesling \$10</i>	26.5
King Salmon Poke Bowl (GF, DF) Avocado, cucumber, wakame seaweed, radish, sango sprout, tobiko, green cabbage, edamame, furikake seasoning, white soy kogi, wasabi mayonnaise <i>Wine suggestion – Dog Point Sauvignon Blanc (Organic) \$13</i>	26.5

One bill per table please



Lunch from 11:30am

Grilled Lemon Brined Chicken Breast (GF) Indian spiced cauliflower rice, local asparagus, baby spinach, mint, coriander, cashew, green onion, greek yoghurt <i>Wine suggestion – Spy Valley Sauvignon Blanc \$10</i>	24
Greenlea Scotch Fillet Steak (GF) Creamy potato mash, broccolini, mushroom and peppercorn sauce <i>Wine suggestion – Mojo Barossa Shiraz \$12</i>	31
Burgers (GFO) Served with skin on fries and aioli	23
Beef Burger Prime beef pattie, American cheese, sweet and spicy McClure pickles, slaw, beetroot, onion, mustard, BBQ sauce <i>Beer suggestion – Good George IPA \$11</i>	
Angel Burger Sweet and spicy fried chicken, bacon, cheese, lettuce, mayo and kogi BBQ sauce <i>Beer suggestion – Good George Lager \$11</i>	
Caprese Burger (VO) Fried 'chicken', vegan mozzarella, avocado, tomato, lettuce, vegan aioli, basil pesto <i>Beer suggestion – Good George Fog City IPA \$12</i>	

GOLD DRINKS

Six Barrel Soda Co: Cola • Lemonade • Ginger Ale • Cherry & Pomegranate	6
Coke No Sugar	6
Batchbrew Kombucha Pineapple Ginger Braeburn Apple	7
Juice By The Glass Orange • Apple • Guava • Pineapple • Cranberry • Tomato	6
House-made lemon lime & bitters	7
Antipodes Sparkling Water (1L)	9

More drinks available, see drinks list

DESSERT

Strawberry Pavlova (GF) Camarosa strawberries, pomegranate, balsamic caramel, strawberry and vanilla cheesecake mousse, berry gel <i>Wine match – Clearview Sea Red \$9</i>	15
Hazelnut and Pretzel Cookie Dough Brownie Dark Whittaker's ganache, marshmallow, vanilla bean ice cream <i>Wine match – Vilagrad Tawny Port 20yo \$9</i>	16
Tiramisu Creme Brulee Mini caramel donut, Kowhai creamery salted caramel gelato <i>Wine match – Lake Hayes Noble \$9</i>	15
Warm Pecan Pie (GF,V) Vanilla coconut whip, strawberries, bourbon caramel <i>Wine match – Lake Hayes Noble \$9</i>	15

DESSERT WINE/ PORT/ SPECIALTY COFFEE

	G	B
Clearview Sea Red <i>Hawkes Bay</i> Dense berry fruits and plum, rich but dry	9	55
Lake Hayes Noble 2019 <i>Central Otago</i> Intense floral, spicy and citrus Riesling aromas with delicious honeyed tropical fruits and marmalade characters from the Sauvignon Blanc	9	55
Vilagrad Tawny Port 20yo <i>Waikato</i> Rich walnut, sultana and oak	9	60
Ramos Pinto Porto Port 20yo Quinta Do Bom Retiro <i>Porto, Portugal</i> Fruit aromas: grapefruit, apricot, almond, hazelnut and cocoa bean	22	
Affogato	15	
Camarosa's Irish Coffee	14	
Baileys	14	



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