



SET MENU (BREAKFAST OPTION 1 – \$24)

Salmon Benny (GFO)

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

Strawberries & Cream Buckwheat Hotcakes (V,GF)

Loaded with fresh Camarosa berries, raspberry gel, Raglan coconut yoghurt, maple syrup

Smashed Avo (GFO, DFO)

Smashed avocado, roasted carrot hummus, whipped feta, toasted ciabatta, sango sprouts, salsa verde, macadamia dukkah

Camarosa Big Breakfast (GFO)

Two poached eggs, dry cured streaky bacon, kransky sausage, creamy mushrooms, local asparagus, potato and fresh herb rosti, tomato relish, ciabatta toast

OPTIONAL DRINK UPGRADES

Glass of Prosecco / Mimosa / Bellini \$13pp

Personalised Cocktail created by our in-house mixologist to suit your unique event \$15pp

One bill per table please





SET MENU (LUNCH OPTION 1 – \$29)

Volcanic Ciabatta Bombs

Garlic and herb mascarpone, rosemary oil

TO FOLLOW

Master Stock Pork Belly (GFO,DF)

Thai buckwheat salad, red nam jim, chilli caramel, roasted cashews, kaffir lime

Fried Chicken Burger(GFO)

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

Smoked Salmon Nourish Bowl - A celebration of all things seasonal (VO, GF)

Quinoa and asparagus salad, avocado, roasted carrot hummus, kohlrabi slaw, cucumber, cauliflower rice, activated almonds, pomegranate dressing, vegan tahini mayo

OPTIONAL DRINK UPGRADES

Glass of Prosecco / Mimosa / Bellini \$13pp

Personalised Cocktail created by our in-house mixologist to suit your unique event \$15pp

One bill per table please





SET MENU (LUNCH OPTION 2 – \$44.5)

Volcanic Ciabatta Bombs

Garlic and herb mascarpone, rosemary oil

MAIN

Master Stock Pork Belly (GFO,DF)

Thai buckwheat salad, red nam jim, chilli caramel, roasted cashews, kaffir lime

Fried Chicken Burger(GFO)

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

Smoked Salmon Nourish Bowl - A celebration of all things seasonal (VO, GF)

Quinoa and asparagus salad, avocado, roasted carrot hummus, kohlrabi slaw, cucumber, cauliflower rice, activated almonds, pomegranate dressing, vegan tahini mayo

DESSERT

Hazelnut and Pretzel Cookie Dough Brownie

Dark Whittaker's ganache, marshmallow, vanilla bean ice-cream

Strawberry Pavlova (GF)

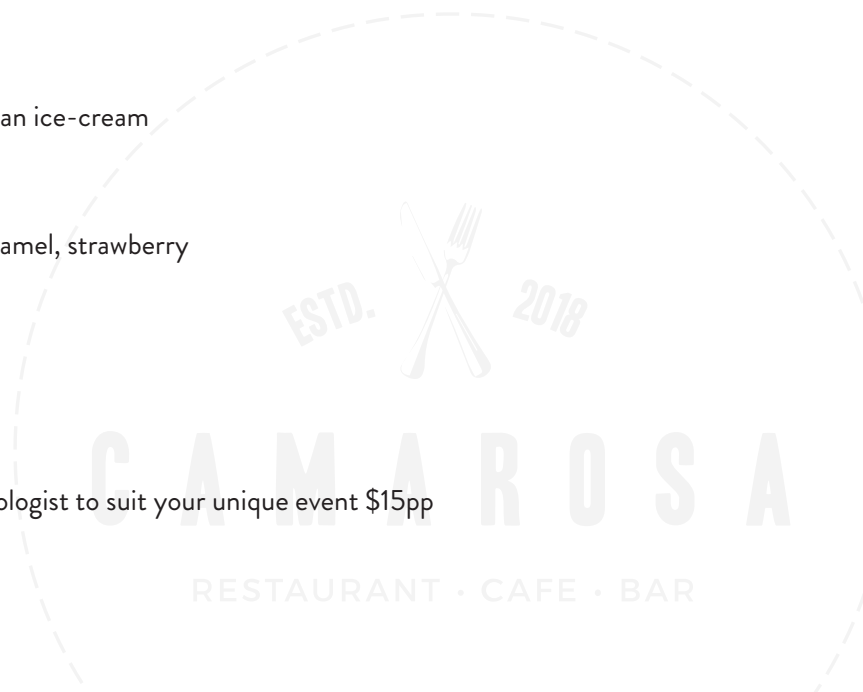
Camarosa strawberries, pomegranate, balsamic caramel, strawberry and vanilla cheesecake mousse, berry gel

OPTIONAL DRINK UPGRADES

Glass of Prosecco / Mimosa / Bellini \$13pp

Personalised Cocktail created by our in-house mixologist to suit your unique event \$15pp

One bill per table please





SET MENU (DINNER OPTION 1 – \$58)

TO START

Volcanic Ciabatta Bombs

Garlic and herb mascarpone, rosemary oil

MAIN (served alternately)

Sesame and Miso Glazed Chicken Breast (GF)

Shiitake, caulilini, purple dawn kumara, grilled spring onion, celeriac puree

Greenlea Prime Steer Eye Fillet (GF)

Local asparagus, blue cheese lyonnaise potato, peppercorn sauce

DESSERT (served alternately)

Hazelnut and Pretzel Cookie Dough Brownie

Dark Whittaker's ganache, marshmallow, vanilla bean ice-cream

Strawberry Pavlova (GF)

Camarosa strawberries, pomegranate, balsamic caramel, strawberry and vanilla cheesecake mousse, berry gel

OPTIONAL DRINK UPGRADES

Glass of Prosecco / Mimosa / Bellini \$13pp

Personalised Cocktail created by our in-house mixologist to suit your unique event \$15pp

One bill per table please





SET MENU (DINNER OPTION 2 – \$74)

TO START

Volcanic Ciabatta Bombs

Garlic and herb mascarpone, rosemary oil

OPTIONAL DRINK UPGRADES

Glass of Prosecco / Mimosa / Bellini - \$13pp
Personalised Cocktail created by our in-house mixologist to suit your unique event - \$15pp

ENTREES (served alternately)

King Salmon Poke Bowl (GF, DF)

Avocado, cucumber, wakame seaweed, radish, sango sprout, tobiko, green cabbage, edamame, furikake seasoning, white soy kogi, wasabi mayonnaise

Pork, Prawn and Chive Dumplings (6) (DF)

Pan fried, sesame soy, chili, kogi BBQ sauce

MAIN (served alternately)

Sesame and Miso Glazed Chicken Breast (GF)

Shiitake, caulilini, purple dawn kumara, grilled spring onion, celeriac puree

Greenlea Prime Steer Eye Fillet (GF)

Local asparagus, blue cheese lyonnaise potato, peppercorn sauce

DESSERT (served alternately)

Hazelnut and Pretzel Cookie Dough Brownie

Dark Whittaker's ganache, marshmallow, vanilla bean ice-cream

Strawberry Pavlova (GF)

Camarosa strawberries, pomegranate, balsamic caramel, strawberry and vanilla cheesecake mousse, berry gel

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



DEGUSTATION (DINNER OPTION – \$99)

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

