



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

One bill per table please





SET MENU (LUNCH OPTION 3 – \$44)

Recommended for groups of more than 20 people

Volcanic Ciabatta Bombs

Garlic and herb mascarpone, rosemary oil

MAIN (served alternately)

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

DESSERT

Hazelnut and Pretzel Cookie Dough Brownie

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

One bill per table please

