



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

One bill per table please





SET MENU (DINNER OPTION 2 – \$74)

TO START

Volcanic Ciabatta Bombs

Garlic and herb mascarpone, rosemary oil

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