



# C A M A R O S A

RESTAURANT · CAFE · BAR

## APERITIF

---

<b>GI JK.14 Prosecco</b>	11
<b>GI G.H. Mumm Champagne</b>	19
<b>Laurent Perrier Piccolo 200ml</b>	30
<b>Snazzy Gran</b> <i>Acqua de Cedro, Prosecco, Mint, Lemon &amp; Soda</i>	15
<b>Aperol Spritz</b> <i>Prosecco, Aperol, Soda</i>	15
<b>Classic Hugo</b> <i>Prosecco, Elderflower, Mint, Lime &amp; Soda</i>	15
<b>Spritz Of The Day</b> <i>Please ask your friendly waiter</i>	

## COCKTAILS

---

<b>Espresso Martini</b> <i>Absolut, Kahlua, Espresso</i>	16
<b>Margarita</b> <i>Tequila, Cointreau, Lime</i>	16
<b>Sour</b> <i>Whiskey, Lemon, Egg, Sugar</i>	16
<b>Pornstar Martini</b> <i>Absolut, Passionfruit, Lime, Prosecco</i>	16

## MOCKTAILS

---

<b>V Hugo</b> <i>Elderflower, Mint, Lime &amp; Soda</i>	9
<b>Spritz Of The Day</b> <i>Please ask your friendly waiter</i>	9

## ON TAP

---

<b>Good George Pilsner</b> <i>Light golden lager with peaches and apricots on the palate, stone fruits and citrus on the nose</i>	5%	11
<b>Good George IPA</b> <i>Aromas of lemon, herbs, and fresh cut hay, on the palate it has grassy notes and mandarin flavors</i>	5.8%	12
<b>Good George Doris Plum Cider</b> <i>This award-winning cider is sweet, tart and refreshing with plums, apples and grapes on the nose</i>	4.5%	12
<b>Heineken Pint Glass</b> <i>Light bodied malty cereal flavors with fruit yeast on the palate, leather and honey suckle on the nose</i>	5.0%	12 9

## BOTTLED BEER / CIDER

---

<b>Corona</b>		9
<b>Heineken 0%</b>		9
<b>Good George Small Wonder Can</b> <i>Low Alcohol Pale Ale</i>	2.5%	9
<b>Good George Dry Apple Cider Can</b>		9

## WINE BY THE GLASS



### WHITE

<b>Spy Valley Sauvignon Blanc</b>	<i>Malborough</i>	11	18.5
<b>Amisfield Sauvignon Blanc</b>	<i>Central Otago</i>	13.5	22.5
<b>Mills Reef Reserve Chardonnay</b>	<i>Hawkes Bay</i>	12.5	21.5
<b>Lamont Chardonnay</b>	<i>Central Otago</i>	14	23.5
<b>Man O' War Rose</b>	<i>Waiheke Island</i>	13	22
<b>Roubine Vie en Rose</b>	<i>France</i>	14	23.5
<b>Te Kano Pinot Gris</b>	<i>Central Otago</i>	13.5	22.5

### RED

<b>Carpineto Sangiovese</b>	<i>Tuscany, Italy</i>	12.5	21
<b>Tenuta Montepulciano</b>	<i>Abruzzo, Italy</i>	12	20
<b>Mojo Shiraz</b>	<i>Barossa Valley</i>	11	18.5
<b>Caruso &amp; Mini Nero D'Avola</b>	<i>Sicily, Italy</i>	12	20
<b>Margrain Pino Noir</b>	<i>Martinborough</i>	13	22
<b>Nanny Goat Pinot Noir</b>	<i>Central Otago</i>	16	27
<b>Sasseo Primitivo</b>	<i>Puglia, Italy</i>	13.5	22.5

Like, follow, and tag us on Instagram!  
@camarosacafe



- 150ml



- 250ml



- 750ml

## SPARKLING BY THE BOTTLE



<b>JK.14 Ombra Prosecco</b>	<i>Italy</i>	55
<b>Bandini Prosecco</b>	<i>Italy</i>	55
<b>Contaldi Castaldi Brut</b>	<i>Italy</i>	90
<b>Perrier Jouet Champagne</b>	<i>France</i>	135
<b>Champagne Laurent-Perrier La Cuvee</b>	<i>France</i>	135

## WINE BY THE BOTTLE



### SAUVIGNON BLANC

<b>Lake Hayes</b>	<i>Central Otago</i>	55
<b>Amisfield</b>	<i>Central Otago</i>	65
<b>Clos Marguerite</b>	<i>Marlborough</i>	69
<b>Dog Point</b>	<i>Marlborough</i>	69
<b>Catalina Sounds Of White SV</b>	<i>Marlborough</i>	72

### CHARDONNAY

<b>Mahi</b>	<i>Marlborough</i>	65
<b>Lamont</b>	<i>Central Otago</i>	69

▷ Please ask your friendly waiter for current vintage or personal recommendation or in-house wine expert

<b>Te Kano</b>	<i>Central Otago</i>	74
<b>Catalina Sounds Of White SV</b>	<i>Marlborough</i>	75
<b>Mills Reef Reserve Espeth</b>	<i>Hawkes Bay</i>	87
<b>Muddy Water</b>	<i>Waipara</i>	85
<b>Takapoto Reserve</b>	<i>Hawkes Bay</i>	95

## ROSE

<b>Man O' War Pinque</b>	<i>Waiheke</i>	62
<b>Roubine Vie En</b>	<i>France</i>	68
<b>Ricasoli Albia</b>	<i>Toscana, Italy</i>	66
<b>By.Ott</b>	<i>France</i>	76

## OTHER VARIETALS

<b>JK.14 Nonna Pinot Grigio</b>	<i>Italy</i>	57
<b>Te Kano Pinot Gris</b>	<i>Central Otago</i>	66
<b>Erste + Neue Pinot Grigio</b>	<i>Alto Adige, Italy</i>	69
<b>Amisfield Pinot Gris</b>	<i>Central Otago</i>	77

## PINOT NOIR

<b>Margrain Rivers Edge</b>	<i>Martinborough</i>	63
<b>Misha's Cantata</b>	<i>Central Otago</i>	69

<b>Nanny Goat</b>	<i>Central Otago</i>	75
<b>Lamont</b>	<i>Central Otago</i>	82
<b>Takapoto Estate</b>	<i>Central Otago</i>	89

## BORDEAUX BLEND

<b>Man O' War Ironclad</b>	<i>Waiheke Island</i>	99
<b>Le Volte dell'Ornellaia</b>	<i>Toscana</i>	101

## ITALY

<b>Carpineto Dogajolo Sangiovese</b>	<i>Tuscany, Italy</i>	60
<b>Tenuta Montepulciano</b>	<i>Abruzzo, Italy</i>	58
<b>Caruso &amp; Mini Nero D'Avola</b>	<i>Sicily, Italy</i>	58
<b>Falesco Tellus Syrah</b>	<i>Lombardia</i>	65
<b>Castello Tricerchi Sangiovese</b>	<i>Tuscany, Italy</i>	86
<b>Menhir Salento Negroamaro</b>	<i>Puglia, Italy</i>	65
<b>Sasseo Primitivo</b>	<i>Puglia, Italy</i>	65
<b>San Marzano F Negroamaro</b>	<i>Puglia, Italy</i>	99
<b>Masseria Le Veli Susumaniello</b>	<i>Puglia, Italy</i>	92

▷ Please ask your friendly waiter for current vintage or personal recommendation or in-house wine expert

📷 Like, follow, and tag us on Instagram! @camarosacafe

## SPIRITS

---

### GIN

Tanqueray	9
Hendricks	14
Cardrona O Source	12
Malfy Grapefruit	10

*Please ask your friendly waiter about our premium mixers*

### VODKA

Absolut	9
Reid Vodka	12

*Please ask your friendly waiter about our premium mixers*

### RUM

Havana 3 Years	9
Havana Club 7 Years	12
The Kraken	10

*Please ask your friendly waiter about our premium mixers*

### SCOTCH/BOURBON

Laphroaig	10yo	14
Glenmorangie	10yo	12
Glenfiddich	10yo	14
Makers Mark		9
Woodford Reserve		10

*Please ask your friendly waiter about our premium mixers*

## HOT DRINKS | Proudly serving Flight Coffee

---

Espresso	<i>Ask us about our single origin</i>	4
Long Black	<i>Ask us about our single origin</i>	4.5
Flat White		5
Cappuccino		5
Latte		5
Americano		5
Mocha		5
Chai Latte		5
Hot Chocolate	<i>Secret recipe - The best hot chocolate you will ever have</i>	5
Kids Hot Chocolate		4
Extras   Oat, Coconut, Decaf, Extra Shot, Syrup		1

## HARNEY & SONS LOOSE LEAF TEA

---

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

## BLENDED ICE DRINKS | Served with cream

---

Strawberries & Cream	10
Chocolate, Coffee or Mocha	10

📷 Like, follow, and tag us on Instagram! @camarosacafe

## SUPERFOOD SMOOTHIES

---

**Foraged Berries** 12.5  
*Almond milk, Mix of summer berries, banana, raglan coconut yoghurt, pure NZ honey*

**Creamy Chocolate** 12.5  
*Almond milk, dairy-free chocolate, banana, Pils peanut butter, raglan coconut yoghurt, pure NZ honey*

## COLD DRINKS

---

**Antipodes Sparkling Water 500ml / 1L** 7/10

**Coke/ No Sugar Glass Bottle** 6

**Sprite Glass Bottle / No Sugar (cans only)** 6

**L&P Glass Bottle** 6

**Fever Free Tonic Water / Ginger Beer** 5/6

**Home Grown Juice** 6  
*Orange · Apple · Pineapple · Cranberry · Tomato · Feijoa*

**House-made Lemon, Lime & Bitters** 6

## TO FINISH OFF

---

### PORT

**Warres King Tawny Port** 9  
**Warres Otima Port** 10 years 13  
**Taylors Tawny Port** 10 years 13



[www.camarosa.co.nz](http://www.camarosa.co.nz) | For bookings: [info@camarosa.co.nz](mailto:info@camarosa.co.nz)