

LUNCH STARTERS

Ciabatta Bombs	15
Garlic and herb mascarpone, rosemary oil	
Mixed Mediterranean Olives ^{VE}	9
Ciabatta bread, pickles	
Mediterranean Anchovies	24
Charred bread	
Fresh Pacific Oysters ^{VE} (Market price/Seasonal availability)	
Natural - With pickled shallots and sherry vinaigrette	
Tempura - Sesame and soy, wasabe mayo and pickled ginger	
Antipasto Misto (Charcuterie plate)	35
Traditional cured meats, pickles and fried focaccia	
Pickle Brined Crispy Keto Fried Chicken ^{GF}	16
Spicy sriracha and ranch dipping sauces	
Pork and Chive Dumplings (4)	14
Hunan sauce, chilli, coriander and green onion	
Crispy Calamari ^{GF}	20
Ras el Hanout, chipotle honey dressing	
Buratta ^{VE}	24
Roasted tomato, fresh herbs, kalamata olives, pistachio, focaccia	
Medi Salad ^{VE}	16
Rocket, fennel, orange, red onion, dates, olives and parmesan	

One bill per table please

Please advise your server of any allergies or dietary requirements as not all ingredients are listed

All our meat is certified halal

PIU BLU Pasta is hand-made locally

All berries grown on site

GF | Gluten Free VE | Vegetarian

GFO | Gluten Free Option available

DF | Dairy Free V | Vegan VO | Vegan Option available

LUNCH MAINS

Like, follow, and tag us on Instagram & Facebook for all our latest promotions and giveaways!

  @camarosaeatery

Greenstone Creek Beef Eye Fillet ^{GF}	46
21-day aged, hand selected, mustard pomme anna, horseradish and cauliflower puree	
Fish Of The Day ^{GF}	
Market price - your server will advise today's special	
PIU BLU Papardelle	36
Porcini mushroom cream, long braised beef cheek, parmesan	
PIU BLU Ravioli ^{VE}	34
Butternut, walnut, burnt butter, sage, amaretti, parmesan	
Prawn Risotto ^{GF,VO}	35
Basil, sun-dried tomato and preserved lemon	
Trust the Chef's Special ^{GF}	
Market price - your server will advise today's special	
Red Wine Braised Lamb Shank ^{GF}	38
Whipped potato and chorizo cassoulet	
Roasted Cauliflower Steak ^{GF,V}	32
Caramelized jackfruit, crispy chickpeas, seasonal vegetables, salsa verde	
Chicken Burger w/ Fries ^{GFO}	26
Sweet and spicy fried chicken, bacon, swiss cheese, mayo (+\$1.50 for GF bun)	

KIDS LUNCH

10 Years & younger | Kids get complimentary vanilla ice-cream cone with rainbow sprinkle



Kids Waffle (day only)	15
Banana, bacon, vanilla ice-cream	
Kids Pasta of The Day	15
Fish N Chips	15
Tempura Hoki bites, fries	
Fried Chicken & Chips	15

DESSERTS |

Please ask your friendly server for our selection of digestifs, port & dessert wines

Tiramisu Cacao, espresso, hazelnut liqueur, savoiardi biscotti	15
Crème Brulee ^{GF} Your server will advise today's special	15
Belgian Chocolate Brownie Vanilla bean ice-cream, butterscotch sauce	15
Affogato Hazelnut liqueur, espresso, vanilla bean ice-cream	13
Cheeseboard (2 or 3 cheese) Local selection, honey, seasonal fruit, croccante	22/33
Special Your server will advise today's special	15

TO FINISH OFF

Port/Sticky

Warres King Tawny Port		9
Warres Otima Port	10 years	13
Craft Farm Gewurtztraminer		10

Liqueurs / Grappa

Sovrano Limoncello 🍋 • Rosolio 🌹	Kerikeri	8
Sovrano Orangello Cream 🍊	Kerikeri	8
Acqua Di Cedro 🍋	Italy	8
Liquirizia Amara 🍷	Italy	8
Nardini Mandorla 🍊	Italy	8
Nadini Grappa Extrafina 🍇	Italy	9

www.camarosa.co.nz | For bookings: info@camarosa.co.nz



Like, follow, and tag us on Instagram & Facebook for all our latest promotions and giveaways! @camarosaeatery



CAMAROSA

RESTAURANT · CAFE · BAR

Opening Hours –

Breakfast
9am-11:30am Mon-Sun

Lunch
11:30am-2pm Mon-Fri
11:30am-3pm Sat-Sun

Dinner
From 5pm Wed-Sun