

ENTREE

BREAKFAST: 9AM-11:30AM
LUNCH: 11:30AM-2PM MON-FRI / 11:30AM-3PM SAT-SUN
DINNER: WED-SUN FROM 5PM

Ciabatta Bombs Garlic and herb mascarpone, rosemary oil	15
Mixed Mediterranean Olives ^{V,VE} Ciabatta bread, pickles	9
Mediterranean Anchovies Charred bread	24
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) Traditional cured meats, pickles and fried focaccia	35
Pickle Brined Crispy Keto Fried Chicken ^{GF} Spicy sriracha and ranch dipping sauces	16
Pork and Chive Dumplings (4) Hunan sauce, chilli, coriander and green onion	14
Crispy Calamari ^{GF} Ras el Hanout, chipotle honey dressing	20
Buratta ^{VE} Tomato, fresh herbs, kalamata olives, pistachio, focaccia	24
Medi Salad ^{VE} Rocket, fennel, orange, red onion, dates, olives and cheese	16

DINNER MAINS

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

DESSERTS |

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

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

TO FINISH OFF

<i>Port/Sticky</i>			
Warres King Tawny Port			9
Warres Otima Port	10 years		13
Craft Farm Gewurtztraminer			10
<i>Liqueurs / Grappa</i>			
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

KIDS |

10 Years & younger – Kids get complimentary vanilla ice-cream cone with rainbow sprinkles 🍦

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

SIDES

Seasonal vegetables	9
Skin on Fries, truffle and parmesan aioli	10

Sides only available with main meal purchase

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



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

