

Ciabatta Bombs	15
Garlic and herb mascarpone, rosemary oil	
Mixed Mediterranean Olives ^{V,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
Tomato, fresh herbs, kalamata olives, pistachio, focaccia	
Medi Salad ^{VE}	16
Rocket, fennel, orange, red onion, dates, olives and cheese	
Skin on Fries	10
Truffle and parmesan aioli	

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



ESTD. 2018

CAMAROSA

RESTAURANT · CAFE · BAR