

# LUNCH SET MENU 1

**\$39 PER PERSON**

*For groups of 12+*

## SHARED PLATTERS TO START

**Mixed Olives** <sup>GF/V</sup> • **Ciabatta Bombs** • **Pickle Brined Fried Chicken** <sup>GF</sup>

## MAIN

**Fried Chicken Burger** <sup>GFO</sup>

Sweet n Spicy Fried Chicken, bacon, swiss cheese, mayo

**PIU BLU Ravioli** <sup>VE</sup>

Butternut, walnut, burnt butter, sage, amaretti, parmesan

**Lamb Shank** <sup>GF</sup>

Whipped potato and seasonal vege

**DESSERT - Add Dessert for \$10**

Trust the Chef – your server will advise todays special

# LUNCH SET MENU 2

**\$49 PER PERSON**

*For groups of 12+*

## SHARED PLATTERS TO START

**Mixed Olives** <sup>GF/V</sup> • **Ciabatta Bombs** • **Calamari** <sup>GF</sup> • **Pickle Brined Fried Chicken** <sup>GF</sup>

## MAIN

**Burrata** <sup>VE</sup>

Roasted tomato, fresh herbs, kalamata olives, pistachio, focaccia

**Fried Chicken Burger** <sup>GFO</sup>

Sweet n Spicy Fried Chicken, bacon, swiss cheese, mayo

**PIU BLU Ravioli** <sup>VE</sup>

Butternut, walnut, burnt butter, sage, amaretti, parmesan

**Lamb Shank** <sup>GF</sup>

Whipped potato and seasonal vege

**Market fish** – Your server will advise todays special

**DESSERT- Add Dessert for \$10**

**Strawberry Shortcake**

House-made with home-grown berries

**Belgian Chocolate Brownie**

Vanilla bean ice cream, butterscotch sauce



GF | Gluten Free VE | Vegetarian  
GFO | Gluten Free Option available  
DF | Dairy Free V | Vegan VO | Vegan Option available

## SHARED PLATTERS TO START

**Ciabatta Bombs • Pork & Chive Dumplings • Calamari <sup>GF</sup> • Antipasto selection**

\*Mix of tempura and natural oysters add \$10 per person (2 pieces pp)

## MAIN

**Greenstone Creek Beef Eye Filet <sup>GF</sup>**

21-day aged, hand-selected beef, mustard pomme anna, horseradish, cauliflower puree

**Burrata <sup>VE</sup>**

Roasted tomato, fresh herbs, kalamata olives, pistachio, focaccia

**Roasted Cauliflower Steak <sup>V, GF</sup>**

Caramalized jackfruit, crispy chickpeas, seasonal vege, salsa verde

**PIU BLU Parpadelle <sup>VO</sup>**

Porcini mushroom cream, long braised beef cheek, parmesan

**Market fish**

Your server will advise todays special

**DESSERT - Add Dessert for \$10**

**Affogato**

Hazelnut liqueur, espresso, vanilla bean ice cream

**Crème Brulee <sup>GF</sup>**

Your server will advise todays special

**Belgian Chocolate Brownie**

Vanilla bean ice cream, butterscotch sauce



**CAMAROSA**

RESTAURANT • CAFE • BAR

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