

SMALL BITES

Ciabatta Bombs (2) ^{VE} Garlic and herb mascarpone, rosemary oil	14
Mediterranean Olives ^{VE} Ciabatta bread, pickles	10
Olive All' Ascolana (6) ^{VE} Feta stuffed Mediterranean olives	12
Cantabrian Anchovies ^{GFO} Marinated baby cucumber, mustard, charred ciabatta	22
Jalapeno Poppers (6) ^{VE} Stuffed with Manchego cheese, chipotle and lime aioli	14
Pork and Chive Dumplings (8) ^{DF} Hunan sauce, coriander, green onion	24
Fresh Pacific Oysters (6 or 12) ^{VE} (Seasonal availability) Natural - Pickled shallot, sherry vinegar Tempura - Sesame and soy, wasabi mayo, preserved ginger	MP
Camarosa Keto Fried Chicken ^{GF} Spicy sriracha and ranch dipping sauce	16
Calamari Fritti ^{GF} Fried calamari, aioli, lemon	18

SHARED BITES

Antipasto Misto (Charcuterie plate - 90g) ^{GFO} Traditional italian cured meat, cheese, pickled and charred bread	28
Market Fish Sashimi (100g) ^{GF} - Clevedon buffalo yogurt, wasabi, edamame, pickled cucumber	23
Vegan Sichuan Tofu ^V - Avocado, sesame, coriander, pink ginger	20
Greenstone Farm Beef Tenderloin Carpaccio ^{GF} - 100g beef, hand selected, 21 days aged Cherry tomato, mantovano cheese, preserved eggplant, truffle aioli	22
Pacific Tiger Prawns Alla Busara (3) ^{GFO} Charred prawns on ciabatta, garlic, salted curd, cherry tomato, lemon gremolada	24
Burrata ^{GFO/VE} A-mano burrata, tomato, oregano, balsamic vinaigrette	24

SIDES

• Patatas Bravas	10	• French fries, ketchup, house aioli	10
• Marinated Tofu	10	• Battered onion rings, chipotle	10
• Seasonal vege	8	• Medi Salad	12

MAIN

Greenstone Creek Beef Tenderloin - Hand selected, 21 days aged ^{GFO, DFO}	46
Hasselback potato, seasonal vege, green pepper jus	
Canterbury Lamb Rack (280g) ^{GFO, DFO}	42
Herb and kumara mash, harissa, seasonal vege, red wine glaze	
Market Fish ^{GFO/ DFO}	MP
Your server will advise today's special	
Chicken Breast ^{GFO}	34
Parma ham, quinoa and kumara salad, stuffed chicken breast, honey mustard	
PIU BLU Green Papardelle Pasta ^{VEO}	34
Wild mushroom sauce, prawns, spanish chorizo	
Hohepa Dynamic Farm Charred Halloumi Cheese Panzanella ^{GFO}	30
Salad greens, cherry tomato, capers, croutons	
Roasted Cauliflower Steak ^{GF, V}	30
Caramelized jackfruit, hummus, seasonal vege	
Classic Camarosa Fried Chicken Burger w/ Fries ^(+\$1.50 for GF Bun)	26
Cos, swiss cheese, bacon, chipotle lime aioli	
Beer Match with Bootleg Brewery Apehangar IPA 440ml/6.3% _____	16
Grilled Blackstar Wagyu Beef Burger (200g) w/ Fries ^(+\$1.50 for GF Bun)	28
Cos, tomato, pickles, swiss cheese, bacon, aioli, gherkin relish	
Beer Match with Munich Helles-Lager 440ml/6% _____	13

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

Limoncello Cheesecake	15
Biscotti, limoncello crema, lemon sorbet	
Chocolate Brownie	16
Vanilla bean ice-cream, butterscotch sauce	
Strawberry Tiramisu (Seasonal availability)	15
Savoardi, mascarpone mousse, strawberry	
Fresh, Home-grown Berries (300g) ^{GF, V}	10
(Seasonal Availability)	
Affogato ^{GFO/ DFO}	14
Hazelnut liqueur, espresso, vanilla bean ice-cream, cantucci	
Cheeseboard (80g) ^{GFO}	22
Local selection, honey, seasonal fruit, croccante	

TO FINISH OFF

Port/Sticky	
Warres King Tawny Port	9
Warres Otima Port <i>10 years</i>	13
Craft Farm Gewurtztraminer	10
Liqueurs / Grappa	
Sovrano Limoncello 🍋 <i>Kerikeri</i>	8
Acqua Di Cedro 🍋 <i>Italy</i>	8
Nardini Mandorla 🌰 <i>Italy</i>	8
Nadini Grappa Extrafina 🍇 <i>Italy</i>	9

We kindly request no modifications or split bills during busing periods however we will always accomodate for allergies and/or intolerances so please let us know before ordering. All our meat is certified halal.

PIU BLU Pasta is hand-made locally
All berries grown on site

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



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