

BREAKFAST SET MENU

\$30 PER PERSON

For groups of 12+

Banoffee Waffles ^{VE}

Banana, salted caramel custard, hokey pokey crumble, nutella

Big Breakfast ^{GFO}

Poached eggs, streaky bacon, sausage, herb rosti, mushroom, ciabatta

-Scrambled eggs 3

-Hollandaise 2

Benny ^{GFO}

Two poached eggs on ciabatta with hollandaise

-Streaky bacon

-Smoked salmon and brie

-Tofu & seasonal vege ^{VEO}

Breakfast set menu includes your choice of hot drink or juice

LUNCH SET MENU

\$39 PER PERSON

For groups of 12+

SHARED PLATTER TO START

Mediterranean Olives ^{GF/V} • **Jalapeno Poppers** ^{VE}
Camarosa Keto Fried Chicken ^{GF} • **Pork & Chive Dumplings** ^{DF}

MAIN

Pork Belly ^{GF}

Orange kumara rosti, apple and pear chutney, chilli caramel glaze

Hohepa Dynamic Farm Charred Halloumi Cheese Panzanella ^{GFO,VE}

Salad greens, buffalo yogurt, tomato, capers, croutons

Classic Camarosa Chicken Burger w/ Fries ^(+\$1.50 for GF bun)

Fried chicken, cos, swiss cheese, bacon, chipotle lime aioli

Market Fish (160g) ^{GFO}

Your server will advise today's special

DESSERT (Add Dessert for \$10)

Chocolate Brownie

Vanilla bean ice-cream, butterscotch sauce

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



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

SHARED PLATTER TO START

Jalapeno Poppers ^{VE}
Camarosa Keto Fried Chicken ^{GF}
Pork & Chive Dumplings ^{DF}
Calamari Fritti ^{GF}

MAIN

Market Fish (160g) ^{GFO}
Your server will advise today's special

Roasted Cauliflower Steak ^{GF,V}
Caramelized jackfruit, hummus, seasonal vege

Greenstone Creek Beef Tenderloin - Hand selected, 21 days aged ^{GFO, DFO}
Hasselback potato, seasonal vege, green pepper jus

Canterbury Lamb Rack (280g) ^{GFO, DFO}
Herb and kumara mash, harissa, seasonal vege, red wine glaze

DESSERT

Chocolate Brownie
Vanilla bean ice-cream, butterscotch sauce

Fresh, Home-grown Berries (300g) ^{GF,V}
(Seasonal availability)

ALL-DAY SIDES

- | | |
|--------------------------------------|----|
| • French fries, ketchup, house aioli | 10 |
| • Medi Salad | 12 |
| • Seasonal vege | 8 |



CAMAROSA

RESTAURANT · CAFE · BAR

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