



CAMAROSA

RESTAURANT • CAFE • BAR

Opening Hours –

Breakfast

9am-11:30am Mon-Sun

Lunch

11:30am-2pm Mon-Fri

11:30am-3pm Sat-Sun

Dinner

From 5pm Mon-Sun



SPRITZ AND FIZZ

45ml -



Lady Camarosa	15
<i>Rosa Gin, Camarosa Strawberries, Citrus, Cane Syrup, Mint</i>	
Crowd Pleaser	13
<i>Mango Vodka, Passionfruit, Bitters, Citrus, Mint</i>	
Rosolio	14
<i>Italicus Herbaceous Liqueur, Dry Prosecco, Green Olives</i>	
Ibisco	15
<i>Rosa Gin, Limoncello, Basilico, Hibiscus, Cane Syrup</i>	
Ciao Bella!	14
<i>Gin, Blood Orange, Dry Prosecco, Lemon, Blueberries</i>	
Classic Hugo	15
<i>Dry Prosecco, Te-Aroha Elderflower, Mint, Citrus & Soda</i>	
The Bloom	14
<i>Yuzu, Dry Gin, Dry Prosecco, Bitters</i>	
Classic Aperol	14
<i>Orange liqueur, Dry Prosecco, Classic Soda, Seasonal Fruit</i>	

BOTANICALS

30ml -



Empress 1908 Gin	13
<i>Fever Tree Indian Tonic, Cucumber Strips</i>	
<i>Tasting notes: Piney juniper, bright grapefruit, floral bouquet, cinnamon, ginger</i>	
Camarosa Strawberries & Bloom Gin	12
<i>Fever Tree Indian Tonic, Strawberry</i>	
<i>Tasting notes: Delicate notes of Chamomile, Honeysuckle</i>	
Gin Mare	13
<i>Fever Tree Mediterranean Tonic, Green Olives, Lemon</i>	
<i>Tasting notes: A herbaceous taste of the Mediterranean with rosemary and basil</i>	

Scapegrace Gin	12
<i>Fever-Tree Indian Tonic, Sliced orange or peel</i>	
<i>Tasting Notes: Aromatic, orange peel, citrus, alpine water</i>	
Ginarte Gin	12
<i>Fever-Tree Mediterranean Tonic, Lemon peel</i>	
<i>Tasting notes: Tuscan juniper is combined with 12 rare botanicals, including safflower, indigo, elderflower and pine needles</i>	
Hendrick's Gin	15
<i>Fever-Tree Indian Tonic, Cucumber Strips</i>	
<i>Tasting notes: Delightfully infused with cucumber and rose petal</i>	
Malfy Limone Gin	12
<i>Fever-Tree Mediterranean Tonic, Orange</i>	
<i>Tasting notes: Amalfi lemon peels, hand picked Italian juniper, and six additional traditional botanicals to give it a zesty citrus flavour</i>	
Malfy Con Arancia Gin	12
<i>Fever-Tree Mediterranean Tonic, Orange</i>	
<i>Tasting notes: Sicilian blood oranges, Italian juniper, and five additional traditional botanicals to give it a zesty citrus flavour</i>	
Malfy Rosa Gin	12
<i>Fever-Tree Mediterranean Tonic, Lemon or Orange peel</i>	
<i>Tasting notes: Juicy fresh grapefruit, grown in citrus groves on the Mediterranean coast, with a rich long juniper finish</i>	
1919 Dry Pink Gin	12
<i>Fever Tree Elderflower Tonic, Grapefruit</i>	
<i>Tasting Notes: Raspberries, strawberries, bitters, subtle spices</i>	



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Four Pillars Bloody Shiraz 12

Fever Tree Mediterranean Tonic, Lemon

Tasting notes: Thick juicy berry, peppery Juniper berries, earthy herbs

The Source - Pure Cardrona Gin 14

Fever-Tree Indian Tonic, Sliced orange or peel

Tasting notes: Beautifully complex. Lots of fresh piney notes from the juniper, floral rose, fragrant citrus, oily citrus zest

The Source Barrel Aged Gin 16

Fever-Tree Soda water, Cucumber

Tasting notes: Red fruit, Bright pine, seductive sweetness, citrus, plum, biscuit. Please note this limited edition artisan gin

APERITIF / COCKTAILS



The Tilly 18

Arancia Gin, Lychee, Lime, Hibiscus

Book Club 18

Stoli Premium Vodka, Passionfruit, Lime, Dry Prosecco

Pineapple Margarita 16

Tequila, Pineapple, Lime, Salt

Secret Garden 16

Malfy Limone, Blueberry, Cranberry, Citrus, Honey

Indulge 16

Marula Liqueur, Hazelnut, Molasses, Cream, Nutmeg



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BREWS ON TAP 400ML



Peroni Nastro Azzurro	5.1%	12
Good George Pilsner	5%	12
Good George IPA	5.8%	12
Good George Raspberry & Pear Cider ^{330ml}	4.2%	12
Heineken Light ^{300ml / 400ml}	2.5%	9/12

BOTTLED BEER / CIDER



Bootleg Apehangar IPA	440ml	6.3%	16
Bootleg Munich Lager	440ml	6%	13
Sapporo Premium Lager	650ml	5%	14
Peroni Nastro Azzurro	330ml	5.1%	9
Peroni Leggera	330ml	3.5%	9
Peroni Libera/Zero	330ml	0.01%	9
Somersby Apple Cider	330ml	4.5%	9

MOCKTAILS



V Hugo <i>Te-Aroha Elderflower, Mint, Lemon, Soda</i>	9
“What’s The Tea?” <i>Peach, Yuzu, Cold Brew Tea, Cane Syrup</i>	8
Rossini <i>Rose, Lemonade, Citrus</i>	9
Lemor Mix <i>Strawberry, Orange, Old Fashioned Lemonade</i>	8
Melograno <i>Apple, Mint, Pomegranate, Soda</i>	8
Aranciata Rossa <i>Blood Orange, Soda, Blueberries, Cane Syrup</i>	8

SPIRITS

30ml -



FIRST POUR

Greenall's Gin	London	9
Stoli Vodka/LLB	Russia	9/11
Angostura 3y White/5y Dark	Trinidad & Tobago	8/9
TullaMore Dew	Ireland	9
Buffalo Trace Bourbon	Kentucky	9
Woodford Reserve Rye	Kentucky	9
Arran Barrel Reserve Scotch	Isle of Arran	10

Served straight, on the rocks or with house mixers

VODKA

"The Reid" Single Malt Vodka	Central Otago	14
Crystal Head Vodka	Canada	14

Served with your choice of premium mixer

RUM

Black Tears Spiced	Cuba	12
Ron Santisima Trinidad 7y	Cuba	13
Angostura 1919	Trinidad & Tobago	13
El Dorado 15y	Guyana	15

Served with your choice of premium mixer

BOURBON

Old Forester	Kentucky	11
Maker's Mark	Kentucky	12
Woodford Reserve	Kentucky	13

Served with your choice of premium mixer

SCOTCH / SINGLE MALT WHISKY

Arran Single Malt	10yo	<i>Isle of Arran</i>	11
Deanston Single Malt	12yo	<i>Isle of Islay</i>	12
Glenfiddich Single Malt	12yo	<i>Dufftown</i>	11

Served straight, on the rocks or with soda water

Please ask your waiter for our extended Whisky selection

TEQUILA SHOTS

Arette Blanco Tequila	<i>Tequila City</i>	8
Arette Reposado	<i>Jalisco</i>	8
Cenote Anejo	<i>Jalisco</i>	11
Herradura Reposado	<i>Amatitan</i>	10
Herradura Anejo	<i>Amatitan</i>	11

COLD DRINKS



Antipodes Sparkling Water ^{500ml / 1L}	7/10
Antipodes Still Water ^{500ml / 1L}	7/10
Fever Tree Ginger Beer ^{200ml / 500ml}	6/10
Red Bull ^{250ml}	6
Mama's Kombucha ^{375ml} <i>Blend Of Rosehip, Lavender, Vanilla, Hibiscus</i>	9
Home Grown Juice ^{300ml} <i>Orange • Apple • Pineapple • Cranberry • Tomato • Feijoa</i>	6
House-Made Lemon, Lime & Angostura Bitters ^{500ml}	8
Coke • No Sugar • Sprite • L&P Glass Bottle ^{330ml}	6
Sprite No Sugar ^{250ml cans only}	5

WINE BY THE GLASS



WHITE/SPARKLING

GI JK.14 Ombra de Vin Prosecco	<i>Italy</i>	11	
GI Laurent Perrier Champagne	<i>France</i>	22	
Butterworth Layline Sauvignon	<i>Martinborough</i>	11.5	19
Amisfield Sauvignon Blanc	<i>Central Otago</i>	13.5	23.5
Phantom Chardonnay	<i>California, USA</i>	14	23.5
CRU Heretaunga Chardonnay	<i>Hawkes Bay</i>	14.5	24
Misha's Pinot Noir Rose	<i>Central Otago</i>	12.5	21
Aix Rose'	<i>France</i>	13.5	23.5
Te Kano Pinot Gris	<i>Central Otago</i>	13.5	23.5

RED

Takapoto Estate Pinot Noir	<i>Central Otago</i>	17	28.5
Te Mata Awatea Cab/Merlot	<i>Hawke's Bay</i>	17.5	29
Esk Valley Artisanal Syrah	<i>Puglia, Italy</i>	13	21.5
Esk Valley Artisanal Malbec	<i>Tuscany, Italy</i>	13	21.5
Carpineto Sangiovese	<i>Tuscany, Italy</i>	12	20
Tenuta Montepulciano	<i>Abruzzo, Italy</i>	12.5	21



- 125ml



- 150ml



- 250ml



- 375ml



- 750ml

SPARKLING BY THE BOTTLE



ITALY

Sartori Di Verona Brut	<i>Veneto, Italy</i>	59
JK.14 Ombra Prosecco Brut	<i>Treviso, Italy</i>	59
Contadi Castaldi Brut	<i>Franciacorta, Italy</i>	95

Primary Flavors - Green Apple, Honey Dew, Pear, Lager, Cream

Taste Profile - Dry, Light Body, Med-High Tannins, Med-High Acidity

Food Match - Olives, Pickles, Fried Chicken, Calamari, Cured Meats, Dumplings

FRANCE

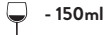


Champagne Laurent-Perrier La Cuvee ^{375ml/750ml}	<i>France</i>	65	125
Champagne Billecart-Salmon	<i>France</i>		135
Louis Roederer Brut Premier ^{375ml/750ml}	<i>France</i>	72	45
Perrier Jouet Champagne	<i>France</i>		145
Champagne Laurent-Perrier Rose'	<i>France</i>		159

Primary Flavors - Citrus, Yellow Apple, Cream, Almond, Toast

Taste Profile - Dry, Light Body, Med-High Tannins, Medium-High Acidity

Food Match - Olives, Pickles, Fried Chicken, Calamari, Cured Meats, Dumplings



WINE BY THE BOTTLE



SAUVIGNON BLANC

Taylors Pass Single Vineyard	<i>Marlborough</i>	59
Amisfield	<i>Central Otago</i>	67
Peregrine O.V.	<i>Gibbston</i>	65
Butterworth 'Te Muna'	<i>Martinborough</i>	65
Pallister Estate	<i>Martinborough</i>	65
Dog Point Organic	<i>Marlborough</i>	65
Catalina Sounds of White SV	<i>Marlborough</i>	69

Primary Flavors - Citrus, Yellow Apple, Cream, Almond, Toast

Taste Profile - Dry, Light Body, Med-High Tannins, Medium-High Acidity

Food Match - Olives, Pickles, Fried Chicken, Calamari, Cured Meats, Dumplings

CHARDONNAY



Phantom	<i>California, USA</i>	70
CRU Heretaunga	<i>Havelock North</i>	72
Catalina Sounds of White SV	<i>Waihopai Valley</i>	72
Peregrine O.V.	<i>Central Otago</i>	80
Mills Reef Elspeth	<i>Hawke's Bay</i>	89

Primary Flavors - Green Apple, Starfruit, Pineapple, Vanilla, Butter, Oak

Taste Profile - Medium-Dry, Medium-Body, Med Acidity

Food Match - Chicken, Pork, Seafood, Risotto, Tofu, Asparagus

ROSÈ



Wairiki Estate La Briar	<i>Hawkes Bay</i>	60
San Marzano Tramari	<i>Puglia</i>	63
Ricasoli Albia	<i>Tuscany</i>	67
Te Kano	<i>Central Otago</i>	67
By.Ott	<i>Côtes de Provence</i>	75

Primary Flavors - Summer Berries, Watermelon, Fresh Herbs & Spices

Taste Profile - Light-Med Body, Fruit Driven, Off-Dry Style

Food Match - Sashimi, Salmon, Prawns, Citrus Salads, Tapas

AROMATICS



Te Kano	<i>Central Otago</i>	67
Misha's Dress Circle	<i>Cromwell</i>	66
Palliser Estate	<i>Martinborough</i>	68
Monte Carbonare	<i>Soave, Veneto</i>	73
I Frati Lugana	<i>Lombardy</i>	68

Primary Flavors - White Peach, Lemon Zest, Melon, Crushed Gravels

Taste Profile - Dry, Medium-Light Body, High Acidity

Food Match - Seafood, Chicken, Creamy Pasta, Pork, Cheese



- 125ml



- 150ml



- 250ml



- 375ml



- 750ml

PINOT NOIR



Peregrine ^{375ml}	Gibbston Valley	55
Catalina Sounds	Marlborough	67
Misha's Cantata	Cromwell	67
Saddleback	Gibbston Valley	65
Takapoto Estate Blend	Gibbston Valley	85
Te Kano Single Vineyard	Bannockburn	109
Amisfield Breakneck Reserve	Central Otago	155
Takapoto Estate SV	Bannockburn	145
Takapoto Estate SV	Gibbston Valley	145

Primary Flavors - Cherry, Raspberry, Mushroom, Clove, Hibiscus

Taste Profile - Dry, Medium Body, Medium Tannins, Med-High Acidity

Food Match - Duck, Pork, Veal, Lamb, Venison, Salmon

Decant - 30mins 

CABERNET SAUVIGNON/ MERLOT/ BORDEAUX BLEND



Mont'Albano Nero d' Avola	Sicily	55
Mills Reef Reserve Cab/Merlot	Gimblett Gravels	59
Esk Valley Malbec/Merlot	Hawke's Bay	65
Te Mata Awatea	Hawke's Bay	85
Le Volte dell'Ornellaia	Toscana, Italy	101

Primary Flavors - Black Cherry, Black Currant, Cedar, Cinnamon, Graphite

Taste Profile - Dry, Full Body, Medium-High Tannins, Medium Acidity

Food Match - Duck, Pork, Veal, Lamb, Venison, Salmon, Beef, Pasta, Pizza

Decant - 30mins 

SHIRAZ / SYRAH / NEGROAMARO



Tenuta Montepulciano	<i>Abruzzo, Italy</i>	60
Belvento Sireno Shiraz	<i>Toscana, Italy</i>	65
Ask Valley Artisanal Syrah	<i>Hawke's Bay</i>	65
Falesco Tellus Syrah	<i>Lombardia, Italy</i>	65
Te Awa Single Estate Syrah	<i>Hawke's Bay</i>	69
Amore E Follia Syrah	<i>Toscana, Italy</i>	92
San Marzano F Negroamro	<i>Puglia, Italy</i>	99
Cosimo Collezione Privata	<i>Puglia, Italy</i>	112

Primary Flavors - Blueberry, Plum, Chocolate, Tobacco, Peppercorn

Taste Profile - Dry, Full Body, Med-high Tannins, Medium Acidity

Food Match - Duck, Red Meat, Venison, Salmon, Tomato Based Pasta, Pizza

Decant - 30mins - 1 Hour 

SANGIOVESE / PRIMITIVO / BARBERA



Carpineto Dogajolo Sangiovese	<i>Tuscany, Italy</i>	60
Castello Tricerchi Sangiovese	<i>Tuscany, Italy</i>	86
Sogni E Follia Sangiovese	<i>Montalcino, Italy</i>	99
Argiano Brunello Di Montalcino	<i>Montalcino, Italy</i>	169

Primary Flavors - Cherry, Roasted Tomato, Sweet Balsamic, Oregano, Espresso

Taste Profile - Bone Dry, Medium-Full Body, Med-High Tannins, Med-High Acidity

Food Match - Grilled Red Meat, Lamb, Chicken, Cured Meats, Tomato Based Pasta, Pizza

Decant - 30mins - 1 Hour 

Primary Flavors - Tart Cherry, Licorice, Blackberry, Dried Herbs, Black Pepper

Taste Profile - Bone-Dry, Medium-Full Body, Smooth Tannins, High Acidity

Food Match - Grilled Red Meat, Lamb, Chicken, Cured Meats, Tomato Based Pasta, Pizza

Decant - 30mins 

San Marzano Primitivo	<i>Puglia, Italy</i>	65
Masseria Le Veli Primitivo	<i>Puglia, Italy</i>	67
Fatalone Primitivo Organic	<i>Puglia, Italy</i>	78
Masseria Li Veli Susumaniello	<i>Puglia, Italy</i>	92
Cosimo Collezione Privata	<i>Puglia Italy</i>	112

Primary Flavors - Summer Berries, Cinnamon, Sweet Tobacco, Jam

Taste Profile - BDry, Med-Full Body, Med-High Tannins, Medium-High Acidity

Food Match - Grilled Red Meat, Lamb, Chicken, Cured Meats, Tomato Based Pasta, Pizza

Decant - 30mins 

TO FINISH OFF

50ml - 

PORT / STICKY

Warres Otima Port	<i>10 years</i>	13
Craft Farm Gewurztraminer	<i>Hawke's Bay</i>	10

LIQUEURS / GRAPPA

30ml - 

Sovrano Limoncello	<i>Kerikeri</i>	8
Italicus	<i>Italy</i>	8
Amarula	<i>Africa</i>	8

COFFEE



Espresso	3.5
Long Black • Americano	4
Flat White • Cappuccino • Chai • Latte	5
Mocha	5.5
Kids Hot Chocolate • Hot Chocolate	4/5.5
Latte • Americano Over Ice	6/5
Extras: Coconut, Oat, Decaf, Extra shot, Syrup	1

HARNEY & SONS LOOSE LEAF TEA



English Breakfast, Earl Grey, Citron Green Tea, Peppermint	5
Lemon, Ginger, and Honey	6



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