

LUNCH SET MENU

\$45 PER PERSON

Recommended for large groups

SHARED PLATTER TO START

Ciabatta Bombs - Garlic and herb mascarpone, rosemary oil ^{VE}

Camarosa Keto Fried Chicken - Spicy sriracha and ranch dipping sauce ^{GF, DFO}

Prawn & Pork Dumplings - Hunan sauce, coriander, green onion ^{DF}

(2pcs per starter pp)

MAIN

Pancetta Arrotolata ^{GF, DFO}

Rollad pork belly, kumara rosti, apple & pear chutney, chilli caramel glaze pickles

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

Charred halloumi, salad greens, clevedon buffalo yogurt, tomato, capers, croutons

Classic Camarosa Burger w/ Fries ^{GFO} (+\$2.50 for GF Bun)

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

Beer match with Bootleg Brewery Apehangar IPA 440ml/6.3% 17

or Bootleg Brewery Munich Helles-Lager 440ml/6% 16



Market Fish ^{GFO}

Your server will advise todays special

DESSERT (Add Dessert for \$10)

Dark Chocolate Brownie

Vanilla ice-cream, butterscotch sauce

Brulee

Manuka honey, mandarin, vanilla ice cream

ADD-ON'S

- | | |
|--|----|
| • French fries, ketchup, truffle aioli | 11 |
| • Medi Salad | 12 |
| • Seasonal vege | 8 |

Not all ingredients are listed on the menu, please advise your server for any allergies.

We kindly request no modifications or split bills during busy periods.

We will always accomodate for allergies and/or intolerances

so please let us know before ordering.



GF | Gluten Free VE | Vegetarian

VEO | Vegetarian Option available

GFO | Gluten Free Option available

DF | Dairy Free V | Vegan VO | Vegan Option available

DINNER SET MENU

\$70 PER PERSON

Recommended for large groups

SHARED PLATTER TO START

- Ciabatta Bombs** - Garlic and herb mascarpone, rosemary oil ^{VE}
- Camarosa Keto Fried Chicken** - Spicy sriracha and ranch dipping sauce ^{GF, DFO}
- Antipasto Misto** - Traditional italian cured meat, cheese, pickled and charred bread ^{GFO}

(2pcs per starter pp)

MAIN

- Market Fish** ^{GFO}
Your server will advise todays special
- Hohepa Dynamic Farm Halloumi Cheese Panzanella** ^{GFO, VE}
Charred halloumi, salad greens, clevedon buffalo yogurt, tomato, capers, croutons
- Greenstone Creek Beef Tenderloin - Hand selected, 21 days aged** ^{GFO, DFO}
Truffle mash, seasonal veg, pea puree, beef reduction

- Pancetta Arrotolata** ^{GF, DFO}
Rolled pork belly, kumara rosti, apple & pear chutney, chilli caramel glaze pickles

DESSERT

- Dark Chocolate Brownie**
Vanilla bean ice-cream, butterscotch sauce
- Brulee**
Manuka honey, mandarin, vanilla ice cream



ADD-ON'S

- | | |
|--|----|
| • French fries, ketchup, truffle aioli | 11 |
| • Medi Salad | 12 |
| • Seasonal vege | 8 |

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CAMAROSA
RESTAURANT · CAFE · BAR

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