

BREAKFAST

9AM - 11AM

Brioche French Toast ^{VE}	26
Apple strudel, butterscotch caramel ganache, vanilla ice cream	
Buckwheat Hotcake ^{GF, VE}	23
Seasonal fruit, mascarpone mousse, maple syrup - Add black star double smoked bacon _____ +\$8	
Big Breakfast ^{GFO}	27
Poached eggs, black star double smoked bacon, kransky sausage, herb rosti, mushroom, ciabatta - Scrambled eggs _____ +\$3 - Hollandaise _____ +\$2	
Bacon Bene ^{GFO}	26
Two poached eggs on ciabatta w/ house-made hollandaise and double star smoked bacon	
Salmon Bene ^{GFO}	26
Two poached eggs on ciabatta w/ house-made hollandaise and smoked salmon	
Little Breakfast ^{GF, VO, VE}	21
Potato and herb rosti, poached egg, mushroom, hollandaise	
Breakfast Bruschetta ^{GFO, VEO}	27
Bio-dynamic Halloumi cheese, poached egg, tomato, edamame, parmesan cheese, aioli	
Sambal Omelette ^{GFO, DFO}	22
Clevedon buffalo cheese, mild chilli sambal, ciabatta	

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

GF | Gluten Free VE | Vegetarian
VEO | Vegetarian Option available
GFO | Gluten Free Option MP | Market Price
DFO | Dairy Free Option V | Vegan
VO | Vegan Option available

SIDES

Black star double smoked bacon	8
Smoked salmon	6
Potato herb rosti	6
Kransky cheese sausage	7
Ciabatta bread	2
Egg	3

Sides only available with main meal purchase





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Espresso	4	-
Long Black • Americano	4.5	4.5
Flat White • Cappuccino • Chai Latte • Latte	5	6
Mocha	-	6
Hot Chocolate	5.5	6
Latte • Americano Over Ice	-	6/5
English Breakfast, Earl Grey, Citron Green Tea, Peppermint	5	5
Lemon, Ginger, and Honey	-	6
Extras: Coconut, Oat, Decaf, Extra shot, Syrup	.50	.50
Takeaway:	.30	.30

LIQUID BREAKFAST

GI JK.14 Prosecco	11
GI Laurent Perrier Champagne	22
Aperol Spritz	15
Aperol, dry prosecco, soda, orange	
Mimosa	10
Orange juice, dry prosecco	
Twisted Bellini Spritz	14
Blood orange gin, dry prosecco, peach, orange juice	
Lady Camarosa Spritz	15
Rosa gin, Camarosa strawberries, citrus, cane syrup, mint	
Classic Hugo Spritz	15
Dry prosecco, elderflower, mint, citrus, soda	

COLD DRINKS

Iced Chocolate / Coffee / Mocha	7/7/8
Served with ice and cream	
Banana & Berry Smoothie	10
Seasonal berries, banana, apple, honey	
Fever Tree Ginger Beer 500ml	11
Mama's Kombucha 375ml	10
Blend of rosehip, lavender, vanilla, hibiscus	
Home Grown Juice	6
Orange • Apple • Pineapple • Cranberry • Tomato • Feijoa	
House-made Lemon, Lime & Bitters 500ml	9