

SMALL SHARE

Ciabatta Bombs (2pcs) ^{VE}	18
Garlic and herb mascarpone, rosemary oil	
Soup Of The Day	MP
Your server will advise today's special	
Jalapeno Poppers (4pcs) ^{VE}	16
Stuffed with manchego cheese, chipotle and lime aioli	
Prawn & Pork Dumplings (6pcs) ^{DF}	20
Hunan sauce, coriander, green onion	
Fresh Pacific Oysters (6 or 12) ^{VE} (Seasonal availability)	MP
Natural - Pickled shallot, sherry vinegar	
Tempura - Sesame and soy, wasabi mayo, preserved ginger	
Camarosa Keto Fried Chicken - 150g ^{GF, DFO}	18
Spicy sriracha and ranch dipping sauce	
Calamari Fritti - 160g ^{GF, DFO}	18
Fried calamari, aioli, lemon	
Antipasto Misto for 2 (Affettati plate - 90g) ^{GFO}	32
Traditional italian cured meat, cheese, pickled and charred bread	
Canterbury Venison Ribs - 250g ^{GF, DFO}	25
Light smoked, caramel glaze, chilli nuts, greens	
Pacific Tiger Prawns Alla Busara (2pcs) ^{GFO}	18
Charred prawns on ciabatta, garlic, salted curd, tomato, lemon gremolata	
Organic Firm Tofu ^{V, VE, DF}	18
Manuka honey carrots, mandarin, dukkah	
Greenstone Farm Beef Tenderloin Carpaccio, 100g hand selected, 21 days aged ^{GF}	24
Tomato, mantovano cheese, preserved eggplant, truffle aioli	
Market Fish Sashimi - 150g ^{GF}	24
Clevedon buffalo yogurt, wasabi, edamame, pickled cucumber	

SIDES | Fries \$11 • Onion Rings \$11 • Medi Salad \$12 • Seasonal Veg \$9

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.
Can we bring our own cake to Camarosa? Sure! We have a fee of \$3.50 per person for utilities if cake is eaten on the premises.
We can even make you one starting at \$120, just let us know atleast four days in advance.

LUNCH MAINS

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

Hohepa Dynamic Farm Halloumi Cheese Panzanella ^{GFO, VE}	28
Charred halloumi, salad greens, clevedon buffalo yogurt, tomato, capers, croutons	
Greenstone Creek Beef Tenderloin Steak Sandwich - 120g ^{GFO, DFO}	28
Hand selected 21-day aged, spicy tomato relish, mustard mayo, battered onion rings	
Beer match with T-Straight Burnout Smokey Stout 500ml/5.9% 18	
Pappardelle Al Ragu Di Pecora ^{VEO}	38
12 hour slow-braised Canterbury wild goat, passata, parmesan, salsa verde, olive crumb	
Chef's Special	MP
Your server will advise today's special	
Pancetta Arrotolata - 220g ^{GF, DFO}	32
Rolled pork belly, kumara rosti, apple & pear chutney, chilli caramel glaze pickles	
Market Fish - 160g ^{GFO, DFO}	36
Your server will advise today's special	
Sambal Omelette ^{GFO, DFO}	22
Clevedon buffalo cheese, mild chilli sambal, ciabatta	
Roasted Cauliflower Steak ^{GF, V, VE}	28
Caramelized jackfruit, hummus, seasonal vege	
Te Mana Lamb Shoulder, Oyster Cut - 950g/1kg Designed to share ^{GF, DFO}	99
12 hour slow braised, 21-day aged, rosemary jus, seasonal veg, panzanella salad	
Classic Camarosa Burger w/ Fries ^{GFO} (+\$2.50 for GF Bun)	28
160g Fried chicken, cos, swiss cheese, bacon, chipotle lime aioli	
Beer match with Bootleg Brewery Apehangar IPA 440ml/6.3% 17	

DESSERTS

Limoncello Cheesecake	15	Cheeseboard - 80g ^{GFO}	22
Biscotti, limoncello crema, vanilla ice-cream		Local selection, honey, seasonal fruit, croccante	
Dark Chocolate Brownie	16	Port / Sticky / Liqueurs / Grappa / Cocktail	
Hazelnuts, vanilla ice-cream, passionfruit			
Brulee ^{GF}	15	Warres Otima Port	10 years 13
Manuka honey, mandarin, vanilla ice-cream		Baccadoro Passito Sticky	Sicily, Italy 13
		Sovrano Limoncello	Kerikeri 9
		Nardini Grappa Extrafina	Veneto, Italy 9
Affogato ^{GFO, DFO}	15	Indulge - Marula Liqueur, Hazelnut,	16
Hazelnut Liqueur 15ml, Flight espresso, vanilla ice-cream, cantucci		Molasses, Cream, Nutmeg	




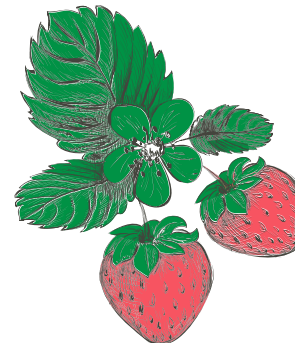
THE CAMAROSA STORY

Camarosa and Ruakura Berry Farm is proud to be a locally owned and operated family business. Founded by husband and wife, Kamal and Danielle Dhillon, Ruakura Berry Farm was established in 2014. Their story originates from a core and underlying passion for horticulture. Kamal, being a second-generation strawberry farmer, grew up on a local farm in rural Tamahere under the stern guidance of his father, Charanjit. Following almost two decades of farming under his father, Kamal would later learn the trade for himself and establish his own independent berry farm in rural Ruakura.

Camarosa was established in 2018 with the name of the restaurant coming from the variety of strawberries which the family have been known to produce over the years and now grow on Ruakura Berry Farm. Kamal credits his mother, Ranjit, for the clever idea to name the restaurant after the variety of strawberries their family produces.

Kamal and Danielle have worked tirelessly to bring their love for berries and food to life so that you and your family can continue to experience the best produce and dining experience that the community has to offer. They have future plans to continue developing their farm and surroundings so that they can continue to share the quality of experience and produce for generations to come.

 Like, follow, and tag us on Instagram & Facebook for all our latest promotions and giveaways! @camarosaeatery



Opening Hours –

Breakfast
9am-11am Mon-Sun

Lunch
11:30am-2pm Mon-Fri
11:30am-3pm Sat-Sun

Bar Menu
2pm-5pm Mon-Fri
3pm-5pm Sat-Sun

Dinner
From 5pm Mon-Sun