

SMALL SHARE

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

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.

DINNER MAINS

<b>Hohepa Dynamic Farm Halloumi Cheese Panzanella</b> <sup>GFO, VE</sup> Charred halloumi, salad greens, clevedon buffalo yogurt, tomato, capers, croutons	30
<b>Greenstone Creek Beef Tenderloin - Hand selected, 21 days aged - 200g</b> <sup>GFO, DFO</sup> Herb mash, seasonal veg, pea puree, beef reduction	46
<b>Pappardelle Al Ragu Di Pecora</b> <sup>VEO</sup> 12 hour slow-braised Canterbury wild goat, passata, parmesan, salsa verde, olive crumb	38
<b>Chef's Special</b> Your server will advise today's special	MP
<b>Pancetta Arrotolata - 220g</b> <sup>GF, DFO</sup> Rolled pork belly, kumara rosti, apple & pear chutney, chilli caramel glaze pickles	32
<b>Market Fish - 160g</b> <sup>GFO, DFO</sup> Your server will advise today's special	40
<b>Roasted Cauliflower Steak</b> <sup>GF, V, VE</sup> Caramelized jackfruit, hummus, seasonal vege	28
<b>Te Mana Lamb Shoulder, Oyster Cut - 950g/1kg Designed to share</b> <sup>GF, DFO</sup> 12 hour slow braised, 21-day aged, rosemary jus, seasonal veg, panzanella salad	99

DESSERTS

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





## 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