

SMALL SHARE

Our meat and fish are sourced from  
NZ, local and boutique suppliers

<b>Mediterranean Olives</b> V, VE, GF	10
<b>Arancini (2pc)</b> VE Arborio rice balls, truffle, mushroom, parmesan	18
<b>Schiacciata Toscana for 2</b> VO, GFO, DF Handmade pizza bread, Parma ham, fresh stracciatella cheese, garlic & rosemary, evoo	26
<b>Pizza Bread</b> VE, VEO Handmade pizza bread, marlborough flaky salt, evoo	18
<b>Burrata for 2 - 100g</b> GFO, VE Fresh handmade creamy mozzarella pouch, stone fruit, roasted garlic & citrus, dukkah, evoo	28
<b>Pork &amp; Prawn Dumplings (6pcs)</b> DF Sichuan sauce, coriander	20
<b>Fresh Pacific Oysters (6 or 12)</b> VE (Seasonal availability) Natural, mignonette, lemon	MP
<b>Fried Chicken - 150g</b> GF, DFO Chilli honey, kewpie japanese mayo	22
<b>Antipasto Misto for 2 (Affettati Plate - 90g)</b> GFO Traditional italian cured meats, cheese, olives, relish, artisan sourdough	36
<b>Canterbury Venison Ribs - 250g</b> GF, DF Light smoked, caramel glaze, chilli nuts	28
<b>Pure South Beef Carpaccio, 100g hand selected, 55-day aged</b> GF, DFO Olives, lemon vinaigrette, sundried tomato pesto, aioli, shaved parmesan, evoo	25
<b>Market Fish Sashimi - 100g</b> GF, DF Aguachile, coconut, avocado, radish	27

PIZZERIA NAPOLETANA

Please note: our pizza kitchen is seperate. Serving times will vary!  
Please check with your friendly server for more details.

<b>Margherita</b> VE Passata, mozzarella granarolo, cherry tomato, basil, evoo	27
<b>Ortolana</b> VE Passata, mozzarella granarolo, charred veges, evoo	28
<b>Calzone</b> VEO Passata, mozzarella granarolo, mortadella ham, spianata piccante, parmesan, rocket, evoo	34
<b>Chef's Special Pizza</b> VEO Your server will advise today's special	36
<b>Classica di Parma</b> Passata, mozzarella granarolo, Parma ham, gorgonzola, chilli honey, evoo	32
<b>Bianca</b> Mozzarella granarolo, fresh stracciatella cheese, zucchini, prawns, mint, evoo	32
<b>Pollo e Chorizo</b> Passata, mozzarella granarolo, chicken, chorizo, onion, chilli honey, evoo	34
<b>Pizza Inferno</b> Passata, mozzarella granarolo, spianata piccante, capsicum, evoo	32

Add Gluten free base +\$6  
Evoo = Extra Virgin Olive Oil  
Spianata Piccante = Pork / Chorizo

All pizza bases are hand-stretched. Only fresh,  
imported and local ingredients are used.

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 accommodate for allergies and/or intolerances so  
please let us know before ordering. Can we bring our own cake to Camarosa? Sure! We have a cake fee, please  
ask your friendly server for more details.

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

<b>Pure South Beef Tenderloin Steak Sandwich - 120g</b> GFO, DFO Hand selected 55-day aged, artisan sourdough, salad greens, relish, aioli, fries Beer match with T-Straight Burnout Smokey Stout 500ml/5.9% 18	36
<b>Classic Camarosa Burger w/ Fries</b> GFO 160g fried chicken, iceberg lettuce, swiss cheese, bacon, chipotle mayo, kogi Beer match with Bootleg Brewery Apehangar IPA 440ml/6.3% 17	34
<b>Market Fish</b> GFO, DFO Your server will advise today's special	44
<b>Chef's Special</b> Your server will advise today's special	MP
<b>Tofu Bowl</b> V, VE, GF, DF Organic tofu, citrus quinoa, avocado, beetroot hummus, cucumber, kogi Add Pure South smoked salmon/ Fried chicken 9	30
<b>Cauli Linguine Pasta</b> VE Minced cauliflower bolognese, passata, shitake, basil, parmesan, evoo Add prawns 6	36
<b>Chilli Scrambled Eggs</b> GFO, DFO Rosemary and garlic house-baked bread, mild chilli sambal, ricotta mousse, evoo	29

SIDES

<b>Fries</b> 12 Tomato sauce, aioli	<b>Cauliflower Bites</b> VE, DFO 16 Mayo, parmesan
<b>Kimchi</b> 10 Fermented cabbage, salt, seasonings	<b>Mediterranean Salad</b> 14 Seasonal greens, pickles, parmesan, vinaigrette
	<b>Seasonal Vege</b> 12 Parmesan, evoo

DESSERTS

<b>Everything Strawberry &amp; Cheesecake</b> GFO 17 Strawberry gel, graham crumble, cream cheese, camarosa strawberries	<b>Duck Island Ice-Cream Sundae</b> VO, DFO 16 (3 scoops) Your server will advise today's flavours
<b>Dark Chocolate Brownie</b> GFO 16 Strawberry mousse, pistachio soil	<b>Cheeseboard - 80g</b> GFO 25 Local selection, honey, seasonal fruit, croccante
<b>Nutella Calzone for 2</b> 26 Banana, mascarpone, hazelnut spread, ice-cream	<b>Camarosa Special Coffee</b> 16 GRC espresso, teeling Irish whiskey, cream
<b>Brulee</b> GFO 16 Passionfruit & pistachio, ice-cream	<b>PORT / STICKY / LIQUEURS / GRAPPA</b>
<b>Fresh Home Grown Berries - 200g</b> 13 Chocolate sauce, ice-cream Fresh berries are subject to seasonal availability	<b>Warres Otima Port</b> 10 years 13 <b>Baccadoro Passito Sticky</b> Sicily, Italy 13 <b>Limoncello</b> Kerikeri 9 <b>Nardini Grappa Extrafina</b> Veneto, Italy 9

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

Credit card/contactless payment surcharge applies.  
Surcharge applies on all public holidays.







www.camarosa.co.nz | For bookings: info@camarosa.co.nz or 07 856 0279

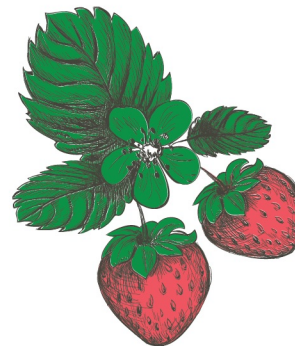
## THE CAMAROSA STORY

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.

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*Open 7 Days*

*Breakfast*  
 8am-11am Mon-Sun

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

*Bar Snacks*  
 2pm-5pm Mon-Fri  
 3pm-5pm Sat-Sun

*Dinner*  
 From 5pm Mon-Sun

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