

SMALL SHARE

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

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

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

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

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

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.

DINNER 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

Pure South Beef Tenderloin - Hand selected, 21 days aged - 200g ^{GFO, DFO} Herb potato mash, seasonal vege, puree, port wine jus	46
Market Fish ^{GFO, DFO} Your server will advise today's special	44
Te Mana Lamb Shoulder, Oyster Cut - 950g/1kg - Designed to Share ^{GF, DFO} 12-hour slow braised, 21-days aged, herb mash, seasonal vege, medi salad, port wine jus <i>-Minimum 30mins wait, limited availability</i>	110
Chef's Special Your server will advise today's special	MP
Cauli Linguine Pasta ^{VE} Minced cauliflower bolognese, passata, shitake, basil, parmesan, evoo Add prawns _____ 6	36
Tofu Bowl ^{V, VE, GF, DF} Organic tofu, citrus quinoa, avocado, beetroot hummus, cucumber, kogi Add Pure South smoked salmon/ Fried chicken	30 9

SIDES

Fries Tomato sauce, aioli	12	Agria Potato Mash Butter, herbs, port wine jus	12
Kimchi Fermented cabbage, salt, seasonings	10	Cauliflower Bites ^{VE, DFO} Mayo, parmesan	16
Seasonal Vege Parmesan, evoo	12	Mediterranean Salad Seasonal greens, pickles, parmesan & balsamic vinaigrette	14

DESSERTS

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

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 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.

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



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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