

LA CAMERA

Secondi

Pollo alla Parmigiana	22.90
Tender chicken breast prepared in the traditional Italian way with ham, cheese, napoli and served with garden salad	
Gambetto di Agnello	23.50
Slow cooked lamb shank served with potato mash and oven baked field mushrooms	
Vitello alla Parmigiana	22.90
Tender baby veal prepared in the traditional Italian way with ham, cheese, napoli and served with garden salad	
Coscia di Pollo alla Cacciatore	21.50
Slow cooked chicken maryland with celery, mushrooms, tomato, pancetta, garlic and fresh herbs, served with roasted chat potatoes	
Pollo Ripieno con Mozzarella di Bufala*	24.90
Chicken breast filled with semi dried tomato, buffalo mozzarella and basil, wrapped in prosciutto and baked, served with Sicilian caponata and red capsicum coulis	
Scaloppine con Carciofi e Prosciutto*	27.90
Pan cooked baby veal with artichokes, prosciutto, garlic, white wine, sage and butter, served with steamed broccoli and roasted chat potatoes	
Filetto di Maiale*	26.50
Premium grain fed "OTWAY PORK" scotch fillet in veal jus, accompanied by steamed broccoli and oven baked tomato filled with Milanese style risotto	
Salmone in Padella*	27.90
Pan fried salmon fillet served pink on a bed of artichoke and dill risotto with a drizzle of cold pressed extra virgin olive oil	

Alla Griglia

Misto del La Camera*	31.50		
Lamb noisette medallion (cooked medium-rare), whole green prawns, marinated chicken tenderloins, served with Mediterranean salad of tomato, roasted capsicum, cucumber, onion, kalamata olives and vinaigrette			
Scotch Fillet*	300gm	"Clare Valley Gold" SA	38.90
T-Bone*	600gm	"1824" MSA certified	47.50
Rumpsteak*	350gm	"CAAB" MSA certified	39.90
Eye Fillet*	250gm		39.50

Notes:

Clare Valley Gold(South Australia) – Minimum 100 days grain fed natural beef. Produced from Black Angus cattle it is guaranteed to be hormone growth promotant-free. Control feeding periods, precision boning and levels of marbling deliver a unique combination of flavour and tenderness.

1824 (Queensland, NT) – Minimum 120 days grain fed. 1824 is a premium beef brand appreciated for its tenderness, juiciness and flavour.

Meat Standards Australia (MSA) is a tenderness guaranteed grading program that labels beef with a grade based on eating quality.

Certified Australian Angus beef (CAAB) – Regarded as the world finest beef. Recognized for its taste, tenderness and juiciness.

We recommend to have your steaks cooked no more than medium.

Choose from veal jus, creamy green peppercorn sauce, herb butter or caramelized onion, all steaks are served with oven baked field mushrooms.

*Available Gluten Free

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