

## ANTIPASTI

### SALUMI

<b>PROSCIUTTO DI PARMA</b>   GF, DF	13
Thinly sliced dry cured ham from Parma.	
<b>PROSCIUTTO COTTO</b>   GF, DF	12
Pure leg ham with traditional smokey flavours.	
<b>FINOCCHIONA SALAME PICCANTE</b>   GF, DF	13
The most loved salami. Its name is derived from the process of infusing the meat with "finocchio" [Fennel]. It is then dry-cured and aged as long as 5 months to a year to develop its delectable flavour and aroma.	
<b>SOPRESSA SALAMI</b>   GF, DF	14
Italian aged salami, produced with pork, lard, salt, pepper, spices and garlic. It is a typical product of Veneto, in northern Italy.	

### PIATTI CALDI

<b>ARANCINI</b>   V	
Traditional fried rice balls	
with Taleggio cheese	12
with minced beef & mozzarella	13
<b>PECORINO, POTATO &amp; THYME CROQUETTE</b>   V	12
<b>CALAMARI ALLA GRIGLIA*</b>   GF, DF	18
Grilled calamari marinated in chilli, garlic and fresh herbs.	

### VERDURE

All vegetables are roasted & marinated in an Italian style

<b>MELANZANE</b> [ Chargrilled eggplant ]   GF, DF, V, VE	9
<b>OLIVE MISTE MARINATE</b> [ Mixed olives ]   GF, DF, V, VE	9
<b>SEASONAL VEGETABLE</b> [ Please ask our friendly staff ]	9
CHOOSE A SELECTION OF 1 VERDURE 1 SALUMI 1 PIATTI CALDI	30
CHOOSE A SELECTION OF 2 VERDURE 2 SALUMI 1 PIATTI CALDI	39.5
CHOOSE A SELECTION OF 2 VERDURE 2 SALUMI 2 PIATTI CALDI	47

\* These items are not available with the above selection

## PASTA

<b>SPAGHETTI BOLOGNESE</b>	26.5
Pasta with a traditional rich meat [Pork & Beef] sauce.	
<b>SPAGHETTI CARBONARA</b>	26.5
A traditional dish prepared with garlic, bacon & cream.	
<b>RIGATONI ALLA GENOVESE</b>   N	29.5
Rigatoni cooked with spring greens, potato, sausage, garlic, parmesan, white wine & butter finished with basil pesto.	
<b>NONNA CHIARA'S PORK &amp; VEAL LASAGNA</b>	30
Traditional pork & veal lasagna with parmesan, garlic, mozzarella, tomato & fresh herbs.	
<b>LINGUINE ALLA PESCATORA</b>	36
Fresh linguine tossed with mussel meat, calamari, diced fish, garlic, chilli, crowned with Australian prawns & extra virgin olive oil.	

## RISOTTO

<b>RISOTTO ALLA PRIMAVERA</b>   V, GF	29
Risotto cooked with onion, mushroom, tomato, spring greens, garlic, fresh herbs, butter, white wine.	
<b>ADD ITALIAN SAUSAGE</b>	34
<b>LA CAMERA RISOTTO</b>   GF, N	30
Risotto of bacon, mushroom, baby spinach, pesto, onion, tomato, parmesan cheese & a touch of cream.	
<b>ADD CHICKEN</b>	35

## SIDES

<b>INSALATA DI CASA</b>   GF, DF, V, VE	9.5
Lettuce, tomato & olive oil, lemon juice.	
<b>BOWL OF CHUNKY CHIPS</b>	9.5
<b>SEASONAL GREENS</b>   V	9
New season grilled asparagus topped with shaved parmesan & balsamic glaze.	
<b>SLOW COOKED CHICKPEA &amp; ROOT VEGETABLE RAGU</b>   V, GF	9

## INSALATE

<b>INSALATA DI CESARE</b>	21
Bacon, anchovy, cold poached egg, croutons and parmesan shavings served with cos lettuce and our mayo dressing.	
<b>ADD GRILLED CHICKEN</b>	28.5
<b>QUINOA &amp; SUMMER VEGETABLE SALAD</b>   GF, DF, V, VE	21
Slow cooked zucchini, tomato, roasted cauliflower, toasted pumpkin & sunflower seeds, garlic, fresh herbs with agro dolce dressing.	
<b>ADD GRILLED CHICKEN</b>	28.5
<b>ADD GRILLED CALAMARI (MARINATED IN CHILLI &amp; GARLIC)</b>	35

## SECONDI

<b>CHICKEN PARMIGIANA</b>	29.5
Tender hand crumbed chicken breast prepared with premium ham, napoli sauce, topped with grilled mozzarella served with chips and cos lettuce & tomato salad.	
<b>SCALOPPINE SALTIMBOCCA (GLUTEN FREE OPTION AVAILABLE)</b>	35
Pan-fried veal topside with prosciutto, sage, white wine and finished with butter served with zucchini trifolati [slow cooked zucchini with garlic, mint & basil].	
<b>BRASATO DI GUANCIALE DI MANZO</b>   GF	36
8-hour braised Ox cheek cooked with red wine & root vegetables, garlic, onion, fresh herbs, tomato and mushroom served with roasted polenta & grilled asparagus.	
<b>PORCHETTA</b>   GF	36
Rolled & roasted pork belly stuffed with garlic & fresh herbs topped with salsa verde served with Cecil di inzumino [slow cooked chickpea ragu with onion, root vegetables, garlic, tomato and fresh herbs].	
<b>EYE FILLET</b>	42
Char-grilled Eye Fillet served with veal jus or salsa verde and your choice of chips, cos lettuce & tomato salad or roasted polenta.	

## PIZZA

<b>GARLIC &amp; HERB</b>   V, VE, DF	<b>SMALL</b>	9.5	<b>LARGE</b>	17
<b>GARLIC, HERB &amp; CHEESE</b>   V	<b>SMALL</b>	10	<b>LARGE</b>	19.5
<b>MARGHERITA</b>   V				25.5
Classic topping of mozzarella [local & imported], napoli, fresh basil & olive oil.				
<b>VEGETALE (VEGAN OPTION AVAILABLE)</b>   V				25
Olive, mushroom, marinated zucchini, eggplant, artichoke, napoli, & mozzarella.				
<b>PATATA</b>				26
Mozzarella, potato, Italian sausage, mushroom, rosemary.				
<b>CAPRICCIOSA</b>				26.5
Mozzarella, artichoke, prosciutto, olive, napoli, mushroom & olive oil.				
<b>GUSTOSA</b>				26.5
Mozzarella, napoli, Calabrese salami, Italian sausage, caramelised onion & fresh basil.				
<b>FINOCCHIONA PICCANTE</b>				25.5
Mozzarella, Finocchiona salami, napoli and chilli.				
<b>PROSCIUTTO E RUCOLA</b>   N				25.5
Mozzarella, Taleggio, toasted pine nuts, topped with shaved prosciutto & fresh rocket, lightly dressed in olive oil & fresh lemon juice.				

## KIDS MENU

<b>SPAGHETTI BOLOGNESE</b>	12
Pasta with a traditional rich meat [Pork & Beef] sauce.	
<b>SPAGHETTI CARBONARA</b>	12
A traditional dish prepared with garlic, bacon & cream.	
<b>CHICKEN &amp; MUSHROOM RISOTTO</b>   GF	12
Risotto cooked with onion, mushroom & chicken.	

## DOLCE

<b>TIRAMISU</b>   N	13
<b>GELATI [ 2 SCOOPS ]</b>	9
Vanilla, chocolate, Mango	
<b>NUTELLA &amp; RICOTTA CANNOLI</b>   N with crushed hazelnuts	10

V | VEGETARIAN VE | VEGAN GF | GLUTEN FREE DF | DAIRY FREE N | CONTAIN NUTS

Patrons with food allergies or dietary requirements, please inform your waiter prior to ordering.

Although we will endeavour to accommodate your dietary needs, we cannot guarantee traces of allergens.

Unfortunately we do not split bills. All major cards are accepted except Dinners Club.

AMEX incurs a 2.6% surcharge.

### LA CAMERA'S DELI OPTIONS

Want to enjoy the same meals at home or someone could not make it today?

Our cryovaced meals are now available to take home.

Easy & convenient, just heat it up and enjoy!

Please see our display fridge for the options.

## SOFT DRINKS &amp; JUICES

<b>BOTTLES</b>			
Chinotto [250 ML]			4
Capi Ginger Beer [250 ML]			4.5
Capi Lemonade [250 ML]			4.5
Capi Blood Orange [250 ML]			4.5
Capi Pink Grapefruit [250 ML]			4.5
Coca Cola [330 ML]			4.9
Coke No Sugar [330 ML]			4.9
Capi Still Water [750 ML]			8
Capi Sparkling Water [250 ML]	3.5	[750 ML]	9
<b>BY THE GLASS</b>			
Lemonade			3.9
Lemon squash			3.9
Tonic water			3.9
Soda water			3.9
Dry ginger ale			3.9
Raspberry lemonade			4.4
Lemon lime bitters			4.8
<b>JUICES BY THE GLASS</b>			
Apple	5	Blood Orange	5.5
Orange	5	Mango Nectar	5.5
Pineapple	5		

## MILKSHAKES

<b>AVAILABLE WITH OR WITHOUT WHIPPED CREAM</b>			
<b>SALTED CARAMEL</b>			8
A pinch of salt together with vanilla ice-cream & caramel.			
<b>VANILLA</b>			8
Classic vanilla syrup & vanilla ice-cream.			
<b>COOKIES &amp; CREAM</b>			8.5
Oreo cookies & vanilla ice-cream.			
<b>STRAWBERRIES &amp; CREAM</b>			8.5
Fresh strawberries & whipped cream mixed with vanilla ice-cream.			

## COFFEE BY LAVAZZA

<b>BLACK</b>			3.5
Espresso, Ristretto, Long Black			
<b>WHITE</b>			3.8
Latte, Cappuccino, Flat White, Macchiato, Mocha			
<b>CHAI LATTE</b>			4.5
<b>HOT CHOCOLATE</b>			3.8
• Soy milk by Bonsoy			
• Almond milk by Milk Lab			
<b>AFFOGATO</b>			4.5
Espresso with vanilla ice-cream.			

## TEA BY T2

				\$ 4.00 EACH
<b>ENGLISH BREAKFAST</b>		<b>JASMINE</b>		
<b>CHAMOMILE</b>		<b>CHAI</b>		
<b>PEPPERMINT</b>		<b>LEMONGRASS &amp; GINGER</b>		
<b>EARL GREY</b>				

## WHITE WINES

<b>SAUVIGNON BLANC</b>			
Hollick 'The Bard' Sauvignon Blanc, Coonawarra, SA	11.5		54
Whitehaven Sauvignon Blanc, Marlborough, NZ	12		58
Craggy Range 'Te Muna' Sauvignon Blanc, Martinborough, NZ			65
<b>CHARDONNAY</b>			
Rochford Latitude Chardonnay, Yarra Valley, VIC	11		53
Passing Clouds Chardonnay, Bendigo, VIC			65
<b>PINOT GRIS &amp; PINOT GRIGIO</b>			
See Saw Pinot Gris, Orange, NSW	10		48
Villa Chiopris Pinot Grigio DOC, Fruili, ITA	11		53
The Dagger Pinot Grigio, King Valley, VIC			54
<b>RIESLING</b>			
The Sum Riesling, Great Southern, SA	10		48
Frogmore Riesling, Coal River, TAS			62
<b>MOSCATO   SOAVE   FIANO</b>			
Parcoreno Fiano IGP, Campania, ITA			55
Elio Perrone Sourgal Moscato D'Asti DOCG, Puglia, ITA	12		58
Bertani Sereole Soave DOC, Veneto, ITA			60
<b>SPARKLING &amp; PROSECCO</b>			
Better Half Sparkling Chardonnay Pinot, Yarra Valley, VIC	10		48
Astoria Prosecco, Treviso, ITA	11		53
42 Degrees South Premier Cuvée, Coal River, TAS	11		53
Springseed 'Wanderer' Sparkling Red, McLaren Vale, SA			53
Col Vetoraz Valdobbiadene Prosecco DOCG, Veneto, ITA			77

## RED WINES

<b>SHIRAZ</b>			
Tar & Roses Shiraz, Heathcote, VIC	11		53
Di Giorgio Shiraz, Limestone Coast, SA	11		53
Moorabbee road Shiraz, Heathcote, VIC			60
<b>MERLOT   CABERNET MERLOT</b>			
Thorne-Clarke 'Sandpiper' Merlot, Barossa Valley, SA	10		48
Castelli Cabernet Merlot, Margaret River, WA	11		53
<b>PINOT NOIR</b>			
Vigna Stefani, Yarra Valley, VIC	11		53
<b>ROSÉ</b>			
Maggie May Rosé, Heathcote, VIC	10		48
Greystone Rosé, North Canterbury, NZ	11		53
<b>OTHER REDS...</b>			
Querceto Chianti DOCG, Toscana, ITA	11		53
Schwarz GSM [Grenache, Shiraz, Mataro], Barossa Valley, SA	11		53
Fat Sparrow Sangiovese, Heathcote, VIC			53
La Atalaya Del Camino D.O.P [Garnacha Tintorera, Monastrell Blend], Almanasa, SPN			65

## BEERS &amp; CIDERS

<b>TAP BEERS</b>			
Kirin, 4.5% ABV		<b>SCHOONER</b>	11 PINT 13
2 Brothers Payday Pale Ale, 4.5% ABV		<b>POT</b>	7.5 PINT 13
Panhead Pale Ale, 4.6 % ABV		<b>POT</b>	7.5 PINT 13
Furphy Ale, 4.4 % ABV		<b>POT</b>	7.5 PINT 13
<b>BOTTLES</b>			
Coopers Premium Light, 2.9 % ABV			8.5
Victoria Bitter, 4.9 % ABV			8.5
Kirin Ichiban, JPN 5 % ABV			9
Asahi Super Dry, JPN 5 % ABV			10
Corona, MEX 4.5 % ABV			10
Crown Lager, 4.9 % ABV			10
James Boags Premium Lager, 4.6 % ABV			10
Heineken, NLD 5 % ABV			10
Peroni Nastro Azzurro, 5.1 % ABV			10.5
Peroni Rosso, 4.7 % ABV			10.5
Birra Menebrea, 4.8 % ABV			11
Stone & Wood Pacific Ale, 4.4 % ABV			11
White Rabbit Dark Ale, 4.9 % ABV			11
Somersby Pear Cider, 4.5 % ABV			10
5 Seeds Apple Cider, 5 % ABV			10
Rekorderling Strawberry Lime, 4 % ABV			11
Lick Pier Ginger Beer, 4 % ABV			11

## APERITIVI &amp; DIGESTIVI

<b>APERITIVI</b>		<b>WHISKY   BOURBON</b>	
Aperol	9	Johnnie Walker Red	9
Campari	9	Jameson	10
<b>LIQUORI</b>		Jack Daniels	10
Kahlua	9	Canadian Club	10
Cointreau	9	Jim Beam	10
Frangelico	9	<b>GIN</b>	
<b>VODKA</b>		Beefeater London Dry	9
Stolichnaya Red Label	9	Tanqueray	10
Absolut	10	Hendrick's	11
<b>RUM</b>		<b>TEQUILA</b>	
Bacardi Carta Blanca Rum	9	Jose Cuervo Especial	9
Bundaberg Rum	9	Espolon Tequila Blanco	9
Malibu Caribbean Rum	9	Espolon Tequila Reposado	9
<b>AMARI &amp; DIGESTIVI</b>		<b>BRANDY   COGNAC</b>	
Galliano Sambuca White	9	23rd St Not your Nanna's Brandy	9
Galliano Sambuca Black	9	Hennessy V.S. Cognac	12
Amaro Averna	10		
Amaro Montenegro	10		

## COCKTAILS

<b>CLASSIC SPRITZ</b>	18
Aperol or Campari, prosecco, soda water, orange slice.	
<b>COCONUT MARGARITA</b>	18
1800 Coconut tequila, Cointreau, fresh lime juice.	
<b>NEGRONI</b>	18
Campari, Cinzano rosso, Beefeater gin.	
<b>COSMOPOLITAN</b>	18
Absolut Citron vodka, cointreau, fresh lime juice, cranberry.	
<b>AMARETTO OR WHISKEY SOUR</b>	18
Disaronno Originale or Makers Mark Bourbon, fresh lemon juice, egg white.	
<b>CLASSIC GIN OR VODKA MARTINI</b>	18
Tanqueray Gin / Absolut Vodka, dry vermouth, lemon twist or olive.	
<b>CINNAMON ESPRESSO MARTINI</b>	18
Stolichnaya vodka, Mr. Black cold drip coffee liqueur, fresh espresso, ground cinnamon.	



WATERSLIDE

## Signature Cocktails

## TAKE AWAY BOTTLED COCKTAILS

<b>NEGRONI</b>	15
Gin, Sweet Vermouth, Campari.	
<b>RUM NEGRONI</b>	15
Rum, Sweet Vermouth, Campari	
<b>GUAVA COSMOPOLITAN</b>	15
Ketel One Vodka, Guava Syrup, Citric Acid & cranberry juice.	
<b>CLARIFIED MARGARITA</b>	15
Tromba Blanco Tequila, Cointreau and Citric Acid.	
<b>OLD FASHIONED</b>	15
Bourbon, bitters & sugar.	
<b>WATERSLIDE HOUSE MARTINI</b>	15
Tanqueray Gin, Dollin Dry Vermouth.	

## Bundle Signature Cocktails

## CHOOSE 4 SIGNATURE COCKTAILS FOR \$ 50

Guava Cosmopolitan  
Clarified Margarita  
Old Fashioned

Waterslide House Martini  
Negroni  
Rum Negroni

Follow us on



@lacameramelbourne