

ANTIPASTI

SALUMI

PROSCIUTTO DI PARMA GF, DF	13
Thinly sliced dry cured ham from Parma.	
PROSCIUTTO COTTO GF, DF	12
Pure leg ham with traditional smokey flavours.	
FINOCCHIONA SALAME PICCANTE 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.	
SOPRESSA SALAMI 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

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

VERDURE

All vegetables are roasted & marinated in an Italian style

MELANZANE [Chargrilled eggplant] GF, DF, V, VE	9
OLIVE MISTE MARINATE [Mixed olives] GF, DF, V, VE	9
SEASONAL VEGETABLE [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

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

RISOTTO

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

ADD CHICKEN

SIDES

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

INSALATE

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

SECONDI

CHICKEN PARMIGIANA	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.	
SCALOPPINE SALTIMBOCCA	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].	
BRASATO DI GUANCIALE DI MANZO 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.	
PORCHETTA 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].	
EYE FILLET	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

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

KIDS MENU

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

DOLCE

TIRAMISU N	13
GELATI [2 SCOOPS]	9
Vanilla, chocolate, Mango	
NUTELLA & RICOTTA CANNOLI 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 & JUICES

BOTTLES			
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
BY THE GLASS			
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
JUICES BY THE GLASS			
Apple	5	Blood Orange	5.5
Orange	5	Mango Nectar	5.5
Pineapple	5		

MILKSHAKES

AVAILABLE WITH OR WITHOUT WHIPPED CREAM

SALTED CARAMEL			8
A pinch of salt together with vanilla ice-cream & caramel.			
VANILLA			8
Classic vanilla syrup & vanilla ice-cream.			
COOKIES & CREAM			8.5
Oreo cookies & vanilla ice-cream.			
STRAWBERRIES & CREAM			8.5
Fresh strawberries & whipped cream mixed with vanilla ice-cream.			

COFFEE BY LAVAZZA

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

TEA BY T2

\$ 4.00 EACH

ENGLISH BREAKFAST	JASMINE
CHAMOMILE	CHAI
PEPPERMINT	LEMONGRASS & GINGER
EARL GREY	

WHITE WINES

SAUVIGNON BLANC			
Totara Sauvignon Blanc, Marlborough, NZ	11		53
Hollick 'The Bard' Sauvignon Blanc, Coonawarra, SA	11.5		54
Whitehaven Sauvignon Blanc, Marlborough, NZ			58
Craggy Range 'Te Muna' Sauvignon Blanc, Martinborough, NZ			65
CHARDONNAY			
Rochford Latitude Chardonnay, Yarra Valley, VIC	11		53
Passing Clouds Chardonnay, Bendigo, VIC			65
PINOT GRIS & PINOT GRIGIO			
See Saw Pinot Gris, Orange, NSW	10		48
Villa Chiopris Pinot Grigio DOC, Friuli, ITA	11		53
RIESLING			
Wicks Estate Riesling, Adelaide Hills, SA	10		48
Frogmore Riesling, Coal River, TAS			62
MOSCATO SOAVE			
Elio Perrone Sourgal Moscato D'Asti DOCG, Puglia, ITA	12		58
Bertani Sereale Soave DOC, Veneto, ITA			60
SPARKLING & PROSECCO			
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

SHIRAZ			
Di Giorgio Shiraz, Limestone Coast, SA	11		53
Tar & Roses Shiraz, Heathcote, VIC	12		58
Moorabbee road Shiraz, Heathcote, VIC			60
MERLOT			
Thorne-Clarke 'Sandpiper' Merlot, Barossa Valley, SA	10		48
PINOT NOIR			
Vigna Stefani Pinot Noir, Yarra Valley, VIC	11		53
ROSÉ			
Maggie May Rosé, Heathcote, VIC	10		48
Greystone Rosé, North Canterbury, NZ	11		53
OTHER REDS			
Querceto Chianti DOCG, Toscana, ITA	11		53
Schwarz GSM [Grenache, Shiraz, Mataro], Barossa Valley, SA	11		53
Fat Sparrow Sangiovese, Heathcote, VIC	11		53
La Atalaya Del Camino D.O.P [Garnacha Tintorera, Monastrell Blend], Almanasa, SPN			65

BEERS & CIDERS

TAP BEERS				
Kirin, 4.5% ABV	SCHOONER	11	PINT	13
2 Brothers Payday Pale Ale, 4.5% ABV	POT	7.5	PINT	13
Panhead Pale Ale, 4.6 % ABV	POT	7.5	PINT	13
Furphy Ale, 4.4 % ABV	POT	7.5	PINT	13
BOTTLES				
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 & DIGESTIVI

APERITIVI		WHISKY BOURBON	
Aperol	9	Johnnie Walker Red	9
Campari	9	Jameson	10
LIQUORI		Jack Daniels	10
Kahlua	9	Canadian Club	10
Cointreau	9	Jim Beam	10
Frangelico	9	GIN	
VODKA		Beefeater London Dry	9
Stolichnaya Red Label	9	Tanqueray	10
Absolut	10	Hendrick's	11
RUM		TEQUILA	
Bacardi Carta Blanca Rum	9	Jose Cuervo Especial	9
Bundaberg Rum	9	Espolon Tequila Blanco	9
Malibu Caribbean Rum	9	Espolon Tequila Reposado	9
AMARI & DIGESTIVI		BRANDY COGNAC	
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

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



WATERSLIDE

Signature Cocktails

TAKE AWAY BOTTLED COCKTAILS

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

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