

LA CAMERA
SOUTHGATE
— EST. 1983 —

NEW YEAR 2027 MENU

*Good
Food
Great
Company
Brighter
Tomorrows*

A FRESH YEAR • A FULLER TABLE • A BRIGHTER YOU

ANTIPASTO

Antipasto Platter on arrival.

ENTRÉE

Salmon Confit

Celeriac remoulade, radish, caper berries, dill. (Available GF)

Stracciatella

Roasted beetroot, grapes, toasted hazelnuts, baby herbs, and sherry vinaigrette.
(Vegetarian, contains nuts)

Slow Cooked Beef Brisket

Rich red wine jus, root vegetable puree. (Available GF, DF)

MAIN COURSES

6 Week Dry-aged Scotch Fillet

Cooked medium with pepper corn & brandy jus, sauteed seasonal greens,
and roasted duck fat potatoes. (Available GF)

Braised Lamb Shank

Served with veal jus, mash potato, sauteed spinach. (Available GF)

Roasted Whole Fresh Fish

With yellow romesco sauce served with Farro & green beans salad with roasted cherry tomato,
reed onion, herbs, goat cheese, crispy capers and lemon vinaigrette. (Contains nuts)

Pan-Fried Potato & Pecorino Gnocchi

Served with pea puree, roasted cauliflower, broad beans, shaved parmesan, lemon-gremolata.

DESSERT

Pistachio & Orange Cannoli

Served with blood orange chips, wiped cream.

Cheese Platter

Brie, Blue and Cheddar, served with quince paste and lavosh.

Espresso Crem Brulee Tart

Served with almond crumb, lemon mascarpone.

FOOD • FAMILY • GREAT COMPANY