

ANTIPASTI SPECIALI

INSALATA ESTIVA | GF, N [VEGETARIAN OPTION AVAILABLE]

17

Seasonal tomato, roasted red peppers, fresh Mozzarella, shaved parmesan, pesto, fresh basil topped with thinly sliced prosciutto.

CALAMARI ALLA GRIGLIA | GF, DF, C

18

Grilled calamari marinated in *chilli*, garlic and fresh herbs.

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, C

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

Traditional fried rice balls

with Taleggio cheese | **V** 13

with minced beef & mozzarella 14.5

PECORINO, POTATO & THYME CROQUETTE | **V** 13

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 32

CHOOSE A SELECTION OF 2 VERDURE, 2 SALUMI, 1 PIATTI CALDI 41.5

CHOOSE A SELECTION OF 2 VERDURE, 2 SALUMI, 2 PIATTI CALDI 49

~ NO SUBSTITUTIONS BUT ADDITIONS ARE WELCOME ~

LA CAMERA
SOUTHERN ITALY

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

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.

PASTA

SPAGHETTI BOLOGNESE	26.5
<i>Pasta with a traditional rich meat [pork & beef] sauce.</i>	
SPAGHETTI CARBONARA	26.5
<i>A traditional dish prepared with garlic, bacon & cream.</i>	
NONNA CHIARA'S PORK & VEAL LASAGNA	30
<i>Traditional pork & veal lasagna with parmesan, garlic, mozzarella, tomato & fresh herbs.</i>	
RIGATONI GENOVESE N [VEGETARIAN OPTION AVAILABLE]	30
<i>Rigatoni cooked with Italian sausage, potato, summer greens, basil pesto, white wine, butter & parmesan.</i>	
ADD THINLY SLICED PROSCIUTTO	35.5
LINGUINE ALLA PESCATORA C	36
<i>Fresh linguine tossed with braised mussel meat off the shell, calamari, diced fish, garlic, chilli, crowned with Australian prawns & extra virgin olive oil.</i>	

RISOTTI

RISOTTO PRIMAVERA GF [V, VE, DF OPTION AVAILABLE]	30
<i>Risotto cooked with pancetta, garlic, onion, roasted peppers, tomato, seasonal greens, butter, parmesan, white wine.</i>	
ADD CHICKEN	35
LA CAMERA RISOTTO GF, N	30
<i>Risotto of bacon, mushroom, baby spinach, pesto, onion, tomato, parmesan cheese & a touch of cream.</i>	
ADD CHICKEN	35

KIDS MENU [12 Y.O & UNDER]

SPAGHETTI BOLOGNESE	12
<i>Pasta with a traditional rich meat sauce [pork & beef].</i>	
SPAGHETTI CARBONARA	12
<i>A traditional dish prepared with garlic, bacon & cream.</i>	
CHICKEN & MUSHROOM RISOTTO GF	12
<i>Risotto cooked with onion, mushroom & chicken.</i>	
HAM & CHEESE PIZZA	13
<i>Mozzarella, ham.</i>	

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INSALATE

INSALATA DI CESARE

22

Bacon, anchovy, cold poached egg, croutons & parmesan shavings served with cos lettuce & a traditional dressing.

ADD GRILLED CHICKEN

29.5

INSALATA DI QUINOA | DF, V (VE & GF OPTION AVAILABLE)

22

Quinoa seeds, new season roasted peppers, tomato, marinated eggplant, summer greens, toasted seeds, garlic, salad mix, a touch of honey vinaigrette & balsamic glaze.

ADD GRILLED CHICKEN

29.5

ADD GRILLED CALAMARI (MARINATED IN CHILLI & GARLIC)

36

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

27

Mozzarella, potato, mushroom, caramelised onion, thinly sliced prosciutto & truffle oil.

CAPRICCIOSA

26.5

Mozzarella, artichoke, prosciutto, olive, napoli, mushroom & olive oil.

GUSTOSA

26.5

Mozzarella, napoli, Sopressa salami, Italian sausage & caramelised onion.

FINOCCHIONA PICCANTE | C

26

Mozzarella, Finocchiona salami, napoli & chilli.

PROSCIUTTO E RUCOLA | N

26

Mozzarella, Taleggio, toasted pine nuts topped with shaved prosciutto & fresh rocket, lightly dressed in olive oil & fresh lemon juice.

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SECONDI

CHICKEN PARMIGIANA

29.5

Tender hand crumbed chicken breast prepared with premium ham, napoli sauce, topped with grilled mozzarella served with chips & garden salad.

BRASATO DI GUANCIALE DI MANZO | GF

37

8-hour braised Ox cheek cooked with red wine & root vegetables, garlic, onion, fresh herbs, tomato & mushroom served with roasted polenta & seasonal greens.

PORCHETTA | DF, C, GF

37

Rolled & roasted pork belly stuffed with garlic & fresh herbs topped with salsa verde served with slow cooked new season greens with garlic, pancetta, tomato, olives, a hint of anchovy, fennel seeds & dry *chilli*.

EYE FILLET

43

Char-grilled Eye fillet served with *veal jus or mushroom sauce or salsa verde* & *your choice of either chips or garden salad or seasonal greens*.

CONTORNI

BOWL OF CHUNKY CHIPS

9.5

GARDEN SALAD | GF, DF, V [VE OPTION AVAILABLE]

9.5

Salad mix and fresh vegetables with a honey vinaigrette dressing.

SEASONAL GREENS

15

Please ask your waiter for today's option.

CHICKPEA RAGÙ | GF, V [VE OPTION AVAILABLE]

11

Slow cooked chickpea with onion, garlic, tomato, root vegetables, potato, fresh herbs, smoked paprika, baby spinach & butter.

DOLCE

TIRAMISU

13

GELATI [2 SCOOPS]

9

Vanilla | Chocolate | Mango

NUTELLA & RICOTTA CANNOLI | N

11

With crushed hazelnuts.

PISTACHIO & RASPBERRY SLICE | N

13

With whipped cream.

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