

ANTIPASTI SPECIALI

INSALATA SICILIANA | GF, DF & V OPTION AVAILABLE

15

New season fennel, orange, parmesan & mint salad topped with shaved 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
SOUTH COAST

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>	
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 AI FUNGHI GF, V	30	
<i>Risotto cooked with new season wild mushroom & porcini ragù, garlic, onion, butter, parmesan & fresh herbs.</i>		
	ADD ITALIAN SAUSAGE	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>	

LA CAMERA
S T O R I E S

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INSALATE

INSALATA DI CESARE

21

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

ADD GRILLED CHICKEN

28.5

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

22

Quinoa seeds, new season roasted vegetables [Parsnip, carrot, pumpkin, celeriac], sunflower & pumpkin seeds, fresh herbs, 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.

PATATE E PORCINI

27

Mozzarella, potato, porcini mushroom ragù, onion, garlic, thinly sliced prosciutto & truffle oil.

CAPRICCIOSA

26.5

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

GUSTOSA

26.5

Mozzarella, napoli, Calabrese 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 [salad mix, shaved fennel, Julienne carrots, cherry tomato, vinaigrette].

COTOLETTA DI VITELLO

35

Pan-fried herb crusted veal topside served with seasonal mushroom, kale & leek ragù [Truffle paste, garlic, butter, fresh herbs], riced cauliflower & a lemon wedge.

BRASATO DI GUANCIALE DI MANZO | GF

36.5

8-hour braised Ox cheek cooked with red wine & root vegetables, garlic, onion, fresh herbs, tomato & mushroom served with new season roasted vegetables [carrot, celeriac, parsnip cooked with fennel seeds & fresh herbs].

PORCHETTA | DF, C, GF OPTION AVAILABLE

36.5

Rolled & roasted pork belly stuffed with garlic & fresh herbs topped with salsa verde served with toasted bread crumb & braised winter vegetables [Tuscan cabbage, cime di rapa & Florence fennel slow cooked with tomato, fennel seeds, garlic, a hint of anchovy & a touch of dry *chilli*].

EYE FILLET

42

Char-grilled Eye fillet served with *veal jus or mushroom sauce or salsa verde* & *your choice of either chips or garden salad* [salad mix, shaved fennel, Julienne carrots, cherry tomato, vinaigrette] *or braised winter vegetables* [Tuscan cabbage, cime di rapa & Florence fennel slow cooked with tomato, fennel seeds, garlic, a hint of anchovy & a touch of dry *chilli*].

CONTORNI

BOWL OF CHUNKY CHIPS

9.5

SEASONAL GREENS | DF, GF, C

11

Braised winter vegetables [Tuscan cabbage, cime di rapa & Florence fennel slow cooked with tomato, fennel seeds, garlic, a hint of anchovy & a touch of dry *chilli*].

NEW SEASON ROASTED VEGETABLES | GF, DF, V, VE

12

Carrot, celeriac, parsnip cooked with fennel seeds & fresh herbs.

DOLCE

TIRAMISU

13

GELATI [2 SCOOPS]

9

Vanilla | Chocolate | Mango

NUTELLA & RICOTTA CANNOLI | N

10

With crushed hazelnuts.

LA CAMERA
SOUTHERN ITALY

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