

3 COURSE SET MENU

ANTIPASTI

A selection of La Camera cured meats, in-house marinated vegetables and hot Italian appetisers, selected to showcase the regional culinary flavours and techniques of Italy.

SECONDI

RISOTTO AL CAVOLONERO | GF, N, V [VEGAN OPTION AVAILABLE]

Risotto cooked with artichoke, fennel seeds, new season winter greens, garlic, onion, white wine, parmesan, butter, finished with a kale & spinach pesto.

PORCHETTA | GF, DF

Rolled & roasted pork belly stuffed with garlic & fresh herbs served with salsa verde.

BRASATO IN AGRODOLCE | GF

Slow cooked beef ragù braised in a robust red wine sauce of celeriac, tomato, carrot, garlic, herbs & onion with a hint of balsamic vinegar.

PESCATO DEL GIORNO | GF, DF

Pan-fried fresh fish fillet served with salsa verde.

- ALL MAINS ARE SERVED WITH SIDES TO SHARE -

DOLCI

PISTACHIO & RASPBERRY SLICE | N

Served with whipped cream

VANILLA & CHOCOLATE GELATO

- CHOICE OF COFFEE & TEA -

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.

ALL CARD PAYMENTS (VISA, MASTERCARD, AMEX) INCUR A 1.5% SURCHARGE.