

# 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 ALLE VERDURE | GF, V (DAIRY FREE & VEGAN OPTIONS AVAILABLE)**

*Risotto cooked with garlic, winter greens, cauliflower & pea purée, onion, parmesan, butter & white wine.*

### **PORCHETTA | GF, DF**

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

### **BRASATO DI GUANCIALE | GF**

*Slow cooked Ox cheek with onion, garlic, prosciutto, leek, mushroom, root vegetables, red wine, tomato paste, fresh herbs.*

### **PESCATO DEL GIORNO | GF, DF**

*Pan-fried fresh fish fillet, salsa verde.*

- *All mains are served with sides to share* -

## Dolci

### **LEMON, VANILLA, PISTACHIO & RICOTTA CANNOLI | N**

### **VANILLA & CHOCOLATE GELATO**



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 Diners Club.

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