

December set menu | \$ 90.00 per person

VALID FROM 1ST TO 24TH OF DECEMBER 2023

Antipasti

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

Secondi

Rolled & roasted pork belly stuffed with garlic & fresh herbs served with salsa verde. | **GF, DF**

Pan-fried fresh fish fillet served with salsa verde. | **GF, DF**

Grilled spring lamb rump [cooked medium] topped with mushroom sauce. | **GF**

Risotto cooked with garlic, summer greens, cauliflower & pea purée, onion, parmesan, butter & white wine. | **GF, V [VEGAN OPTION AVAILABLE]**

~ ALL MAINS ARE SERVED WITH SIDES TO SHARE ~

Dolci

Dark chocolate & praline mousse with rich hazelnuts chocolate base coated in chocolate ganache served with whipped cream.

Passion fruit cheesecake tart filled with tropical compôte on a chocolate praline base & shortcrust pastry served with raspberry coulis & double cream.

Berry fruit sorbet. | **GF, VE**

THIS MENU IS SUBJECT TO CHANGE

LA CAMERA
GOURMET CATERING

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.