

NYE PRE-THEATRE SET MENU | \$ 50 PER HEAD

ENTRÉE

CHOOSE ONE FROM THE OPTIONS BELOW:

ARANCINI | V

Traditional fried rice balls with Taleggio cheese.

CALAMARI ALLA GRIGLIA | GF, DF, C

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

PECORINO, POTATO & THYME CROQUETTE | V

MIXED OLIVES | GF, DF, V, VE

MARINATED ROASTED CAPSICUM | GF, DF, V, VE

PROSCIUTTO DI PARMA | DF

served with grissini sticks.

PROSCIUTTO COTTO | DF

served with grissini sticks.

SOPRESSA SALAMI | DF

served with grissini sticks.

MAINS

CHOOSE ONE FROM THE OPTIONS BELOW:

SPAGHETTI BOLOGNESE

Pasta with a traditional rich meat [pork & beef] sauce.

SPAGHETTI CARBONARA

A traditional dish prepared with garlic, bacon & cream.

GNOCCHI DI ZUCCA | N (V OPTION AVAILABLE)

Pumpkin gnocchi, burnt butter, spinach, mushrooms, crushed walnuts topped with crispy prosciutto & parmesan.

LINGUINE ALLA PESCATORA | C

Fresh linguine tossed with braised mussel meat off the shell, calamari, diced fish, garlic, *chilli*, crowned with Australian prawns & extra virgin olive oil.

LA CAMERA RISOTTO | GF, N (V & VE OPTIONS AVAILABLE)

Risotto of bacon, chicken, mushroom, baby spinach, pesto, onion, tomato, parmesan cheese & a touch of cream.

CHICKEN PARMIGIANA

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

INSALATA DI CESARE CON POLLO

Grilled chicken, bacon, anchovy, chilled poached egg, croutons & parmesan shavings, cos lettuce & a traditional dressing.

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

Roasted pumpkin & peppers, herb & garlic roasted cauliflower, quinoa, salad mix, toasted seeds, apple cider vinaigrette & a drizzle of balsamic glaze.

MARGHERITA PIZZA | V

Classic topping of mozzarella [local & imported], napoli, fresh basil & olive oil.

VEGETALE PIZZA (VEGAN OPTION AVAILABLE) | V

Olive, mushroom, marinated zucchini, eggplant, artichoke, napoli & mozzarella.

PATATA PIZZA

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

GUSTOSA PIZZA

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

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.**

NYE PRE-THEATRE **KIDS SET MENU** | \$ 30 PER HEAD [STRICTLY 12 Y.O & UNDER]

CHOOSE ONE FROM THE OPTIONS BELOW:

SPAGHETTI BOLOGNESE

Pasta with a traditional rich meat sauce [pork & beef]

HAM & CHEESE PIZZA

Mozzarella, ham.

SPAGHETTI CARBONARA

A traditional dish prepared with garlic, bacon & cream.

MARGHERITA PIZZA

Mozzarella, napoli.

CHICKEN & MUSHROOM RISOTTO | GF

Risotto cooked with onion, mushroom & chicken.

EXTRAS

SIDES

BOWL OF CHUNKY CHIPS

12

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

13

Salad mix and fresh vegetables with an apple cider vinaigrette.

GARLIC & HERB [SMALL] | V, VE, DF

11.50

GARLIC, HERB & CHEESE [SMALL] | V

12

DESSERTS

GELATI [2 SCOOPS]

Vanilla | Chocolate | Mango

LEMON, VANILLA, PISTACHIO & RICOTTA CANNOLI | N

14

PISTACHIO & RASPBERRY SLICE | N

15

With whipped cream.

Follow us on



@lacameramelbourne

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