

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 ALLO ZAFFERANO | GF, VEGETARIAN & VEGAN OPTIONS AVAILABLE

Risotto cooked with onion, garlic, peas, spinach, pancetta, semi dried tomato, white wine, saffron, fresh herbs, butter, parmesan and mascarpone.

PORCHETTA | GF, DF

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

MANZO COTTO LENTAMENTE | GF

300 g beef oyster blade, slow cooked with garlic, onion, celery, celeriac, mushroom, port & red wine, 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
FOOD & DRINK

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.