



MERRY Christmas



ANTIPASTI

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

PRIMI

Braised lamb ribs, spicy celeriac & leek purée, chives. | **GF**

Buffalo mozzarella, balsamic glaze, plum and peach, pine nuts, basil, mint, radish, freshly sliced Prosciutto. | **GF, VEGETARIAN OPTION AVAILABLE**

SECONDI

Beef short rib slow cooked with onion, garlic, root vegetables, port & red wine sauce, touch of cream, fresh herbs, served with parsnip mash. | **GF**

Rolled & roasted pork belly stuffed with garlic, sage, thyme & rosemary, served with braised English spinach, roasted potato wedges topped with chimichurri. | **GF, DF**

Pan-fried fresh fish fillet, saffron couscous, garlic, onion, cherry tomato, peas, clam meat, mussels, herbs, white wine topped with herb butter and whole prawns.

Wild mushroom & spinach lasagna with truffle cream sauce, truffle oil, shaved parmesan. | **V**

Roasted polenta steak with chickpea ragù and braised English spinach. | **VE**

DOLCI

Nutella bread & butter pudding served with ice-cream.

Mixed berry and cream cheese tart.

Forest berry fruit sorbet. | **GF, VE**

INDOOR SEATING: \$ 130.00 PP | OUTDOOR SEATING: \$ 150.00 PP | THIS MENU IS SUBJECT TO CHANGE

LA CAMERA

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.