

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 zucchini purée, braised Cavolo Nero with fennel seeds, zucchini, fresh herbs, peas, onion, garlic, white wine, parmesan.

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
SOUTH GATE

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.