

Festive SET MENU

ANTIPASTI

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

SECONDI

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

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

Pumpkin gnocchi, butter, parmesan, spinach, roasted pumpkin, walnut, mushroom topped with shaved parmesan. | V

~ ALL MAINS ARE SERVED WITH SIDES TO SHARE ~

DOLCI

Chocolate crunch and sponge topped with raspberry jelly surrounded by chocolate mousse, red crumble served with double cream.

Lemon, vanilla, pistachio & ricotta cannoli. | N

Forest berry fruit sorbet. | GF, VE

VALID FROM 1ST TO 24TH OF DECEMBER 2024 | \$ 85.00 per person

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.