

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 AI FUNGHI | V, GF

Risotto cooked with new season local mushroom ragù, porcini mushroom, fresh herbs, garlic, butter & parmesan.

PORCHETTA | GF, DF

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

BRASATO DI GUANCIALE DI MANZO | GF

8-hour braised Ox cheek cooked with red wine & root vegetables, garlic, onion, fresh herbs, tomato & mushroom.

PESCATO DEL GIORNO | GF, DF

Pan-fried fresh fish fillet served with salsa verde.

- ALL MAINS ARE SERVED WITH SIDES TO SHARE -

DOLCI

TIRAMISU

House made Venetian classic Tiramisu.

REFRESHING MANGO SORBET | DF, GF

- CHOICE OF COFFEE & TEA -

V | VEGETARIAN **VE | VEGAN** **GF | GLUTEN FREE** **DF | DAIRY FREE** **N | CONTAIN NUTS**

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.

AMEX incurs a 2.5% surcharge.