

LA CAMERA

SOUTHGATE

ANTIPASTI

VERDURE

All vegetables are roasted and marinated in Italian style.

- CARCIOFI** (*Artichoke*) **V GF** 8.0
PEPERONI (*Roast capsicum*)..... **V GF** 8.0
MELANZANE (*Char-grilled eggplant*)..... **V GF** 8.0
POMODORI SECCHI (*Semi-dried tomato*)..... **V GF** 8.0
OLIVE SICILIANE (*Sicilian olives*)..... **V GF** 8.0
ZUCCA (*Roast pumpkin*)..... **V GF** 8.0
FUNGHI (*Mushrooms*)..... **V GF** 8.0

PIATTI CALDI

- ARANCINI** **D** 10.5
Traditional fried rice balls, filled with Italian taleggio cheese.
- CALAMARI ALLA GRIGLIA*** **GF D** 14.0
*Grilled calamari marinated in **cbilli**, garlic and fresh herbs.*
- ARANCINI DI MANZO CON FORMAGGIO** **D** 11.5
Beef and cheese filled arancini balls served with garlic aioli.
- GAMBERI E CHORIZO*** **GF D** 16.5
*Marinated prawn tails in garlic and **cbilli**, tossed with spanish chorizo sausage and fresh herbs.*
- GNOCCHI FRITTI**..... **V** 12.5
Deep fried gnocchi served with capsicum coulis.

Choose a selection of 1 Vegetali 1 Salumi 1 Piatti Caldi	25.0
Choose a selection of 2 Vegetali 2 Salumi 1 Piatti Caldi	34.0
Choose a selection of 2 Vegetali 2 Salumi 2 Piatti Caldi	43.0

* These items not available with above selections.

SALUMI

- PROSCIUTTO DI PARMA** **GF D** 11.5
Dry cured ham from Parma, served thinly sliced.
- PROSCIUTTO COTTO**..... **GF D** 10.5
Pure leg ham with traditional smokey flavours
- MORTADELLA** **GF D** 9.5
Smoked Italian sausage made from ground pork, flavoured with spices.
- PANCETTA** **GF D** 12.5
A lightly spiced cured pork belly.
- SALAME VENETO** **GF D** 12.5
Ruby red and pearly white. Intense, aromatic, pleasant and slightly spicy. Made using spices indigenous to Northern Italy.
- FINOCCHIONA SALAME PICCANTE** **GF D** 12.5
The most loved Salami. Its name is derived from the process of infusing the meat with "finocchio" (fennel). It is then dry-cured and aged as long as five months to a year to develop its delectable flavour and aroma.
- PROSCIUTTO SAN DANIELE*** **GF D** 14.0
Dry cured ham from northern-central Italy.
- PORCHETTA*** **GF D** 14.0
Savoury, fatty and moist boneless homemade roast pork belly with garlic, rosemary, fennel and fresh herbs.
- BRESAOLA*** **GF D** 14.0
Selected beef, seasoned and air dried. Delicious when sliced paper thin.
- PIATTI DI STAGIONE**
- MOZZARELLA DI BUFALA (125g)*** **V** 17.5
Australian Buffalo mozzarella, served with a traditional panzanella salad.
- CARPACCIO DI PESCE*** 18.0
Selected raw fish fillet carpaccio with julienne fennel, citrus dressing and olive oil.

UNFORTUNATELY WE DON'T SPLIT BILLS. ALL MAJOR CARDS ACCEPTED EXCEPT DINERS (AMEX INCURS 2.6% SURCHARGE)

V VEGETARIAN. **D** DAIRY FREE. **Ve** VEGAN. **GF** GLUTEN FREE. PLEASE SPEAK TO YOUR WAITER FOR ANY DIETARY REQUIREMENTS.

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SOUTHGATE

RISOTTI

RISOTTO CON POLLO GF 28.0

Risotto of chicken fillet, mixed forest mushroom, jus, rosemary, garlic, onion and fresh chilli.

RISOTTO ALLA CAMERA GF 27.5

Risotto of bacon, mushroom, baby spinach, pesto, onion, tomato and parmesan with a touch of cream.

RISOTTO AI FRUTTI DI MARE GF 33.

Risotto with scallop, prawn, fresh mussel, market fish fillet, fresh herbs, garlic and a touch of napoli.

RISOTTO PORRO E CARCIOFI V GF 27.5

Risotto of braised artichoke with leek, garlic and fresh herbs, topped with crumbled goat's feta.

INSALATE

INSALATA VEGANA V D Ve GF 19.0

Quinoa seeds, mint, parsley, toasted almonds, blackcurrant, cranberry and diced celery on a bed of watercress leaves in a pomegranate dressing with a drizzle of balsamic reduction.

INSALATA DI CESARE 19.5

Bacon, anchovy, cold poached egg, croutons and parmesan shavings served on cos lettuce with our mayo dressing.

(add grilled chicken) 26.0

INSALATA DI POLLO GF 26.0

Warm chicken fillet, butter lettuce, chicory and beet leaves, red onion, radish and cherry tomato in a white wine vinaigrette.

INSALATA DI AGNELLO GF 28.5

Tender marinated lamb fillets (cooked pink), served with green beans, roasted Japanese pumpkin, black olive and red onion with crumbled goat's feta and honey, seeded mustard and ginger dressing.

INSALATA DI CALAMARI D GF 26.0

Grilled marinated calamari on a bed of endive salad with fennel, crisp sliced beetroot and dill dressed with lemon and olive oil

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PASTA

- SPAGHETTI ALLA BOLOGNESE** 23.0
Spaghetti with a traditional rich meat sauce.
- SPAGHETTI ALLA CARBONARA** 23.0
A traditional dish prepared with garlic, bacon, and cream.
- LINGUINE AI GAMBERI** D 33.0
*Fresh linguine with prawns, diced tomato, *chilli oil*, garlic and fresh herbs.*
- SPAGHETTI ALLA PUTTANESCA** D 24.5
*A traditional dish of garlic, *chilli*, semi-dried tomato, capers, diced tomato, anchovy, olives and fresh basil.*
- LINGUINE AL TARTUFO** V 28.5
Fresh linguine cooked with garlic, local wild mushroom ragu, Italian porcini and truffle butter.
Add San Daniele prosciutto 34.0
- RIGATONI AL POLLO E SPINACI** 26.0
Rigatoni cooked with chicken fillet, leek, spinach, garlic in a cream sauce topped with semi dried tomato pesto.
- RIGATONI CON AMATRICIANA** D 22.0
*Rigatoni cooked in napoli sauce, with fresh tomato, *chilli*, bacon and spring onion.*
- LINGUINE ALLA PESCATORA** 33.0
*Fresh linguine tossed with fresh mussels, market fish, scallops, prawns, garlic, *chilli*, wild rocket and extra virgin olive oil.*
- PAPPARDELLE CON GUANCIALE DI MANZO** 32.0
Tender rich beef cheek ragu with fresh pappardelle.
- RAVIOLI AL SAPORE DI ARAGOSTA E GAMBERI** 33.5
Lobster and prawn filled ravioli with clarified butter infused with saffron threads, sliced garlic and fresh sage.

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PIZZA

- GARLIC & HERB** **V** **D** **Ve** SMALL 8.5 LARGE 16.0
Add Cheese. **V** SMALL 9.5 LARGE 18.0
- BRUSCHETTA AL POMODORO** **V** **D** **Ve** 9.5
Toasted ciabatta with diced tomato, onion and fresh basil.
- BRUSCHETTA CON SARDE** 13.5
Roasted cherry tomato, finely sliced garlic and capsicum salsa topped with Cuca sardines on crusted ciabatta and a drizzle of olive oil.

PIZZE ROSSE

- CAPRICCIOSA** 24.5
Mozzarella, artichoke, prosciutto, olive, mushroom and olive oil.
- POLLO AFFUMICATO** 25.5
Mozzarella, fior di latte, sliced smoked chicken and roasted capsicum.
- DIAVOLINA** 23.5
Mozzarella, Calabrese salami and chilli.
- MARGHERITA** **V** 23.0
Classic topping of mozzarella (local and imported), fresh basil and olive oil.
- VERDURE (vegan option available)** **V** 23.0
Roasted capsicum, olive, mushroom, marinated zucchini, eggplant and mozzarella.
- GUSTOSA** 23.5
Mozzarella, Calabrese salami, Italian sausage, caramelized onion and fresh basil.
- CALZONE CON PROSCIUTTO COTTO** 23.5
Fior de latte, napoli sauce, basil, olive, mushrooms, shaved ham and spinach in a folded pizza.

PIZZE BIANCHE

- PATATA** 24.5
Mozzarella, thinly sliced potato, caramelized onion, pecorinno, prosciutto and truffle oil.
- BIANCA CON PORCINI** 24.5
Mozzarella, porcini mushroom, fresh rocket leaves and prosciutto.
- GAMBERO** 28.5
Mozzarella, marinated king prawn, fish roe, fresh basil and olive oil.
- FINOCCHIONA E CARCIOFI** 25.5
Mozzarella, fior di latte, finocchiona salami, artichoke, spanish onion, cherry tomato and fresh rocket.

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SECONDI

POLLO ALLA PARMIGIANA 28.5

Tender crumbed chicken breast, prepared with premium ham, napoli sauce, topped with grilled mozzarella served with coleslaw dressed in an apple cider and honey vinaigrette.

COTOLETTA DI VITELLO RIPIENO 29.0

Tender veal crumbed in a herb and parmesan crust, stuffed with mozzarella, basil and herb butter, served with slow cooked chickpea ragu and fresh lemon.

POLLETTO ARROSTO GF 31.0

Roasted whole spatchcock, cooked with fresh herbs, garlic & butter served with coleslaw dressed in an apple cider and honey vinaigrette.

COSTATA DI MANZO 1000 gr (per due persone) GF 99.0

300 days grain fed Victorian Angus Beef Rib Eye best when cooked Medium-rare to Medium, served with roasted nicola potatoes, sautéed greens and a side salad with a medley of our three condiments listed below {please allow minimum 45 mins cooking time, not recommended for pre-theatre patrons}

ENTRECOTE 300 gr 38.9

Clare Valley Gold (SA) Scotch fillet - Minimum 100 day grain fed natural beef, served with your choice of either roast nicola potatoes, chunky chips, greens or salad.

FILETTO 250 gr 39.9

The tenderest of the cuts. Victorian grass fed beef fillet, served with your choice of either roast nicola potatoes, chunky chips, greens or salad.

PORCHETTA TRADIZIONALE GF 34.0

Rolled and roasted pork belly stuffed with herbs and garlic, topped with salsa verde served with braised cannellini beans with tomato, onion, garlic.

SPALLA DI AGNELLO (per due persone) D GF 54.0

Braised lamb shoulder with red peppers, tomato, onion, garlic and fresh herbs served with roasted nicola potatoes.

Condiments available: Salsa verde GF, Creamy green peppercorn GF or Truffle butter GF 3.5 each

CONTORNI

FAGIOLI CANNELLINI 7.9

Braised cannellini beans

PATATINE FRITTE 6.9

Bowl of chunky chips.

PATATE AL FORNO V D Ve GF 8.5

Roast nicola potatoes.

VERDURE V D Ve 8.5

Sautéed greens in garlic and olive oil.

INSALATA DI RUCOLA V GF 9.5

Rocket and parmesan salad.

INSALATA DELL'ORTO V D Ve GF 9.5

Fresh mixed leaves with walnuts in our own vinaigrette.

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DOLCI

- TIRAMISU** **V** 13.5
Original Venetian recipe, simply the best!
- PAVLOVA** **V GF** 12.5
Light meringue topped with double cream and summer berries, with a drizzle of passionfruit pulp.
- PANNA COTTA** **V GF** 11.5
Passionfruit and cream based dessert served with lemon sorbet and mango coulis.
- TORTA AL CIOCCOLATO** **V** 12.5
A two layered decadent chocolate tart in a crisp pastry base, served with a berry compote and thickened cream.
- CALZONE AL CIOCCOLATO FONDENTE** **V** 13.9
A sweet folding pizza oozing chocolate, dusted in icing sugar and served with strawberries and a dollop of double cream.
- CALZONE AL CIOCCOLATO BIANCO E MIRTILLI** **V** 13.9
A sweet folded pizza with white chocolate and blueberries, dusted in icing sugar and served with premium hazelnut gelato.
- GELATI MISTI** **V GF** 9.0
Selection of premium gelati, ask our friendly staff for available flavours.
- SORBETTO AL LIMONE** *A light refreshing lemon sorbet* **V D Ve GF** 7.0
- VANILLA ICE-CREAM** **V GF** 6.0

Please see our cake display for a variety of sweet options.

VINI DOLCI

ELIO PERRONE Moscato D'Asti (Piemonte) 9.0 / 43.0

The color is yellow with greenish shades and is bright and lively. The intense scent is reminiscent of acacia and orange flowers, and the flavour is both sweet and mellow.

NOBLE ONE Botrytis Semillon (NSW) 10.5 / 50.0

Rich and luscious with layers of flavour including apricot, peach, citrus and subtle French oak.

MORRIS LIQUEUR Muscat (Vic) 7.0

This wine has evident Muscat fruit and oak character, the palate is fresh with a depth of flavour and balance.

GALWAY PIPE Port (SA) 8.0

Galway Pipe port is rich and opulent, layering it's spice, sandalwood, cedar, raisin and tobacco flavours.

PENFOLDS CLUB TAWNY Port (SA) 6.5

The palate is rich and vibrant, displaying ripe spicy fruit, toffee and walnuts framed by smokey oak with a cleansing finish.

ALL SAINTS ESTATE Sherry (Vic) 8.0

The colour is bright gold with appealing aromas of luscious, freshly crushed grapes. A young, fresh and appealing style of sherry.

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