

LUNCH SPECIALS MENU

AVAILABLE MONDAY TO FRIDAY [EXCLUDING PUBLIC HOLIDAYS]

11:15 AM TO 4:00 PM

————— \$ 15 lunch option (No drink included) —————

SPAGHETTI BOLOGNESE

Pasta with a traditional rich meat sauce

SPAGHETTI CARBONARA

A traditional dish prepared with garlic, bacon and cream

RIGATONI ARRABBIATA

Napoli, *chilli oil*, basil

INSALATA DI FAGIOLINI E ZUCCA **D** **VE** **V** **GF**

Tender steamed green beans, salad mix, roasted Japanese pumpkin, red onion and roasted capsicum with a seeded mustard and ginger dressing

PIZZA MARGHERITA **V**

Classic topping of mozzarella, napoli, fresh basil and olive oil

PIZZA VEGETALE **V**

Roasted capsicum, olive, mushroom, marinated zucchini, eggplant and mozzarella

PIZZA FINOCCHIONA

Mozzarella, finocchiona salami and *chilli*

WEEKLY FRESH PANINI

Ask your waiter for this week's panini



————— \$ 20 lunch option (with a drink) —————

INSALATA DI CESARE CON POLLO

Bacon, anchovy, cold poached egg, croutons, marinated grilled chicken and parmesan shavings served with cos lettuce and our mayo dressing

INSALATA DI FAGIOLINI E ZUCCA CON POLLO **GF**

Marinated grilled chicken, tender steamed green beans, salad mix, roasted Japanese pumpkin, red onion and roasted capsicum with a seeded mustard and ginger dressing

INSALATA DI CALAMARI **GF**

Chilli and garlic marinated calamari on a bed of fresh salad mix, Julienne carrot, celery, red onion with a seeded mustard dressing

PIZZA GUSTOSA

Mozzarella, Calabrese salami, Italian sausage, caramelised onion and fresh basil

PIZZA CAPRICCIOSA

Mozzarella, artichoke, prosciutto, olive, mushroom and olive oil

PIZZA COTTO

Napoli, mozzarella, ham, mushroom, basil

RISOTTO STAGIONALE **V**

Risotto of zucchini, tomato, capsicum, mushroom, garlic, fresh herbs

RISOTTO CON POLLO

Risotto of mushroom, chicken fillet, semi-dried tomato, spinach, garlic, onion and fresh herbs

PULLED PORK BURGER

Slow cooked spiced pork shoulder, mayo and coleslaw on brioche bun, served with chips

RIGATONI AMATRICIANA

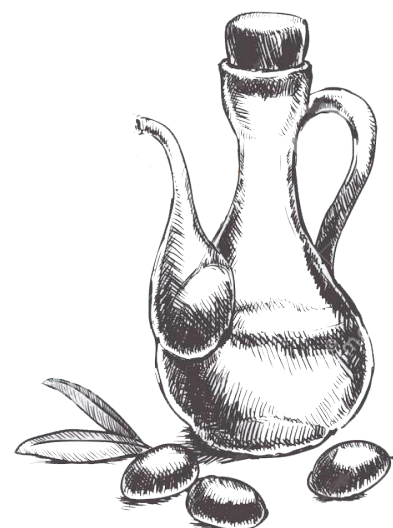
Rigatoni cooked in napoli sauce with *chilli*, bacon, spring onion and fresh tomato

SPAGHETTI ALLA PUTTANESCA

A traditional dish of garlic, *chilli*, semi-dried tomato, capers, diced tomato, anchovy, olives and fresh basil

RIGATONI AL PESTO ROSSO

Chicken fillet, onion, fresh garlic, sautéed with spinach and semi-dried tomato pesto





————— \$ 25 lunch option (with a drink) —————

POLLO ALLA PARMIGIANA

Tender hand crumbed chicken breast prepared with premium ham, napoli sauce, topped with grilled mozzarella, served with a garden salad

RISOTTO CON GUANCIALE DI MANZO

Risotto cooked with slow cooked ox cheek, onion, root vegetables, mushroom, fresh herbs, red wine, parmesan and butter

STEAK SANDWICH

Grilled tenderised porterhouse on fresh panini with tomato relish, aioli, lettuce and American cheese, served with chips

————— Beverage options —————

RED WINE

La Camera House Red

WHITE WINE

La Camera House White

TAP BEER [POT]

Furphy refreshing ale

SOFT DRINKS

Cola, Diet cola, Lemonade, Lemon lime bitters, Soda lime bitters, Soda, Tonic, Dry ginger, Lemon squash



🍷 Vegetarian 🌱 Vegan 🌾 Gluten free 🥛 Dairy free | Please speak to your waiter for any dietary requirements

Please note additions will incur an extra charge

No further discount applies

Unfortunately we **do not** split bills

All major cards accepted, except Diners [Amex cards incur a 2.6% surcharge]