

# LA CAMERA

SOUTHGATE

## LUNCH SPECIALS

Text

### \$15 OPTIONS

#### TORTELLINI ROSA ■

*Ricotta and mushroom filled large tortellini, tossed in napoli, cream, parmesan and fresh basil.*

#### TORTELLINI ARRABIATA ■

*Ricotta and mushroom filled large tortellini, tossed with **cbilli** oil and napoli sauce.*

#### SPAGHETTI BOLOGNESE

*Traditional rich meat sauce.*

#### RIGATONI AMATRICIANA □

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

#### CHICKEN RISOTTO ■

*Risotto of chicken fillet pieces, sautéed mushroom, semi-dried tomato, onion and spinach.*

#### LA CAMERA RISOTTO ■

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

#### CHICKEN AND AVOCADO PANINI

*Poached chicken breast, avocado, rocket, semi-dried tomato and mayo, served with either side ceasar or garden salad.*

#### HAM AND CHEESE PANINI

*Premium leg of ham, sliced roma tomato, basil, mayo and gruyère cheese, served with side ceasar or garden salad.*

### \$17 OPTIONS

#### DIAVOLINA PIZZA

*Tomato base, mozzarella, **Calabrese salami** and **chilli**.*

#### ALLA CAMERA PIZZA

*BBQ base, mozzarella, chicken fillet, mushroom, caramelized onion and fresh basil.*

#### GIUSEPPE PIZZA

*Tomato base, mozzarella, ham and fresh basil.*

#### MARGHERITA PIZZA ■

*Tomato base, mozzarella, fresh basil and olive oil.*

#### VEGETALE PIZZA ■

*Tomato base, roasted capsicum, olive, mushroom, marinated zucchini, eggplant and mozzarella.*

#### FISH BURGER □

*Crumbed flathead fillets on a brioche bun with rocket salad, pickled white radish served with tartare sauce and shoestring chips*

#### BRAISED PULLED PORK BURGER □

*Slow cooked pork shoulder in apple cider, serve with coleslaw on a brioche bun and shoestring chips.*

### \$20 OPTIONS

#### CHICKEN SALAD □ ■

*Warm chicken fillet strips, butter lettuce, cherry tomato, onion with balsamic dressing.*

#### GRILLED CALAMARI SALAD □ ■

*Marinated in garlic and **cbilli**, grilled and served with roasted capsicum, fresh leaves in our own vinaigrette.*

#### CHICKEN PARMIGIANA

*Tender crumbed chicken breast, prepared with bacon, spring onion and napoli sauce, topped with grilled mozzarella.*

#### SEAFOOD BASKET □

*Deep-fried battered fillet of Alaskan Pollock, flathead fillet crumbed in panko breadcrumbs, grilled marinated prawn in garlic and herbs, crumbed scallop and salt & pepper squid twists all served with coleslaw salad and shoestring chips.*

#### OPEN STEAK SANDWICH

*Thinly sliced grilled scotch steak on sourdough bread with watercress, caramelized onion, tomato relish, gruyère cheese and served with chunky chips.*

### STRICTLY NO VARIATIONS

AVAILABLE MONDAY TO THURSDAY

ALL MEALS SERVED WITH A GLASS OF WINE OR POSTMIX SOFT DRINK.

■ VEGETARIAN. □ DAIRY FREE. ■ VEGAN. ■ GLUTEN FREE. WE DON'T SPLIT BILLS. ALL CARD PAYMENTS INCUR 2.6% SURCHARGE.

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## ANTIPASTI

### VERDURE

All vegetables are roasted and marinated in Italian style.

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

### PIATTI CALDI

<b>ARANCINI</b>		10.5
<i>Traditional fried rice balls, filled with Italian talleggio cheese.</i>		
<b>CALAMARI ALLA GRIGLIA*</b>	GF D	14.0
<i>Char-grilled calamari marinated in <i>chilli</i>, garlic and fresh herbs.</i>		
<b>ARANCINI DI MANZO CON FORMAGGIO</b>		11.5
<i>Beef and cheese filled arancini balls served with garlic aioli.</i>		
<b>GAMBERI E CHORIZO*</b>	GF D	16.5
<i>Marinated prawn tails in garlic and <i>chilli</i>, tossed with spanish chorizo sausage and fresh herbs.</i>		
<b>GNOCCHI FRITTI</b>		12.5
<i>Deep fried gnocchi served with napoli sauce</i>		

### FORMAGGI

<b>MOZZARELLA DI BUFALA (125g)*</b>	V	17.5
<i>Australian Buffalo mozzarella, served with a traditional panzanella salad</i>		

### SALUMI

<b>PROSCIUTTO DI PARMA</b>	GF D	11.5
<i>Dry cured ham from Parma, served thinly sliced.</i>		
<b>LONZA</b>	GF D	12.5
<i>Boneless loin of the pig that has been salted and allowed to cure for a period of 21 days.</i>		
<b>MORTADELLA</b>	GF D	9.5
<i>Smoked Italian sausage made from ground pork, flavoured with spices.</i>		
<b>PANCETTA</b>	GF D	12.5
<i>A lightly spiced cured pork belly.</i>		
<b>SALAME VENETTO</b>	GF D	12.5
<i>Ruby red and pearly white. Intense, aromatic, pleasant and slightly spicy. Made using spices indigenous to Northern Italy.</i>		
<b>FINOCCHIONA SALAME PICCANTE</b>	GF D	12.5
<i>The most loved Salami. Its name derives 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.</i>		
<b>PROSCIUTTO SAN DANIELE*</b>	GF D	14.0
<i>Dry cured ham from northern-central Italy.</i>		
<b>PORCHETTA*</b>	GF D	14.0
<i>Savoury, fatty and moist boneless homemade roast pork belly with garlic, rosemary, fennel and fresh herbs.</i>		
<b>BRESAOLA*</b>	GF D	14.0
<i>Selected beef, seasoned and air dried. Delicious when sliced paper thin.</i>		

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.

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## RISOTTI

**RISOTTO POLLO E FUNGHI** ..... GF 26.0

*Risotto of chicken fillet, mixed forest and porcini mushroom, rosemary, garlic, onion, fresh chilli and topped with Grana Padano cheese.*

**RISOTTO ALLA CAMERA** ..... GF 25.0

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

**RISOTTO AI FRUTTI DI MARE** ..... GF 33.0

*Risotto with scallop, prawn, mussel, fish pieces, onion, fresh herb, garlic and a touch of napoli.*

**RISOTTO ZUCCA** ..... V GF 25.0

*Risotto of roasted pumpkin, sage, pine nuts and spinach, finished in pumpkin cream and Grana Padano.*

## INSALATE

**INSALATA VEGANA** ..... V D Ve GF 19.0

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

**INSALATA CESARE** ..... 19.5

*Bacon, anchovy, cold poached egg, croutons and parmesan shavings tossed with 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 BOLOGNESE** ..... 19.9  
*Spaghetti with a traditional rich meat sauce.*
- SPAGHETTI CARBONARA** ..... 19.9  
*A traditional dish prepared with garlic, bacon, and cream.*
- SPAGHETTI CARRETIERA** ..... D V Ve 19.9  
*Spaghetti tossed with garlic, chilli oil, fresh basil, diced tomato and extra virgin olive oil.* D
- (add prawns)* 29.9
- SPAGHETTI PUTANESCA** ..... D 21.9  
*A traditional dish of garlic, chilli, semi-dried tomato, capers, diced tomato, anchovy, olives and fresh basil.*
- LINGUNI CON SALSICCIA E RUCOLA** ..... 22.5  
*Fresh linguine pasta cooked with extra virgin olive oil and garlic, Italian sausage, cherry tomato and fresh rocket, topped with shredded Grana Padano.*
- RIGATONI POLLO** ..... 22.5  
*Rigatoni pasta cooked with chicken fillet and mushroom, in a cream sauce with a touch of pesto.*
- RIGATONI PESTO** ..... V 19.9  
*Rigatoni pasta served simply with a touch of pesto, cherry tomato and fresh basil.*
- RIGATONI AMATRICIANA** ..... D 21.0  
*Rigatoni pasta cooked in napoli sauce, with fresh tomato, chilli, bacon and spring onion.*
- LINGUINE ALLA PESCATORA** ..... D 31.0  
*Fresh linguine tossed with fresh mussels, clams, fish, scallops, prawns, garlic, chilli, wild rocket and extra virgin olive oil.*
- GNOCCHI CON CODA DI BUE BRASATO** ..... 27.9  
*Potato and ricotta gnocchi with oxtail slow cooked with vegetable and mushroom ragu, with pancetta, basil, chilli and topped with shredded Grana Padano.*
- TORTELLINI AI FUNGHI SELVATICI** ..... V 22.9  
*Large tortellini filled with ricotta, porcini and wild mushroom, cooked in cream with fresh herbs, field mushroom ragu and topped with shredded Grana Padano.*

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### PIZZA

- GARLIC & HERB** ..... v D Ve SMALL 8.5    LARGE 15.0  
*Add Cheese* v SMALL 9.5    LARGE 17.0
- BRUSCHETTA** ..... v D Ve 9.5  
*Toasted ciabatta bread with diced tomato, onion and fresh basil.*
- CAPRICCIOSA** ..... 22.5  
*Tomato base, mozzarella, artichoke, prosciutto, olive, mushroom and olive oil.*
- POLLO** ..... 22.5  
*Tomato base, mozzarella, fior di latte, chicken fillet, spinach and semi-dried tomato.*
- CALABRESE** ..... 22.9  
*Tomato base, mozzarella, basil, Calabrese salami, olive, anchovy and chilli.*
- PATATA** ..... 22.5  
*Mozzarella, thinly sliced potato, caramelized onion, taleggio, prosciutto and truffle oil.*
- DIAVOLINA** ..... 22.5  
*Tomato base, mozzarella, Calabrese salami and chilli.*
- IL GAMBERO** ..... 26.0  
*Mozzarella, marinated king prawn, fish roe, fresh basil and olive oil.*
- MARGHERITA** ..... v 19.9  
*Tomato base, duo of mozzarella, local and imported fior di latte, fresh basil and olive oil.*
- VEGETALE (vegan option available)** ..... v 19.9  
*Tomato base, roasted capsicum, olive, mushroom, marinated zucchini, eggplant and mozzarella*
- BIANCA CON PORCINI** ..... 22.5  
*Mozzarella, porcini mushroom, fresh rocket leaves and prosciutto.*
- BUNGA BUNGA** ..... 22.5  
*Tomato base, mozzarella, fior di latte, pancetta, fresh rocket and truffle oil.*
- GUSTOSA** ..... 22.5  
*Tomato base, mozzarella, Calabrese salami, Italian sausage, caramelized onion and fresh basil.*

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## SECONDI

**POLLO ALLA PARMIGIANA** ..... 24.9  
*Tender crumbed chicken breast, prepared with premium bacon, spring onion and napoli sauce, topped with grilled mozzarella.*

**GAMBETTO DI AGNELLO** ..... 25.5  
*Lamb shank, slow cooked in a bean and root vegetable broth, served with a pea and potato mash.*

**COTOLETTA DI VITELLO RIPIENO** ..... 28.0  
*Tender veal crumbed in a herb and parmesan crust, stuffed with mozzarella, basil and herb butter, served with potato mash, greens and fresh lemon.*

**COSCIA DI POLLO ALLA CACCIATORE** ..... 26.0  
*Chicken thigh fillets, slow cooked in tomato sauce with celery, onion, diced prosciutto and mixed herbs, served with roasted chat potatoes.*

**PORTERHOUSE 250gm** ..... GF 34.9  
*MSA graded grain fed beef, marble score 2+. Black Angus beef sourced from regional South Australia.*

**SCOTCH FILLET 300gm** ..... GF 37.9  
*Clare Valley Gold (SA) - Minimum 100 day grain fed natural beef.*

**EYE FILLET 250gm** ..... GF 38.5  
*The tenderest of the cuts. Victorian grass fed beef.*

*All steaks come with your choice of either potato mash, pea & potato mash, roast chat potato, chips, greens or salad.*

*Sauces available (Mushroom GF, Veal Jus GF D, Green Peppercorn Sauce GF D or Herb Butter GF) 2.5*

## CONTORNI

**PURÉ DI PATATE** ..... V GF 7.5  
*Potato mash.*

**PURÉ DI PATATE E PISELLI** ..... V GF 7.5  
*Potato and pea mash.*

**PATATINE FRITTE** ..... 6.9  
*Bowl of chunky chips.*

**PATATE AL FORNO** ..... V D Ve GF 7.5  
*Roast chat potatoes.*

**PANE TURKO** ..... V D Ve 4.5  
*Turkish bread.*

**VERDURE** ..... V D Ve GF 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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