

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

ENTRECOTE 300gr 38.9
Clare Valley Gold (SA) Scotch fillet - Minimum 100 days grain fed natural beef, served with your choice of either roast nicola potatoes, chunky chips, greens or salad.
Condiments available: Salsa verde or creamy green peppercorn or truffle butter 3.5 each.

SPALLA DI AGNELLO (D) 34.0
Braised lamb shoulder with red peppers, tomato, onion, garlic and fresh herbs served with roasted nicola potatoes.

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.

DOLCI

TIRAMISU (V) 14.50

PAVLOVA (V, GF) 12.50

DARK CHOCOLATE CALZONE (V) 14.0

CHOCOLATE VOLCANO (V) 12.50

PISTACHIO SLICE (V, GF) 13.50

STRAWBERRY SWIRL FROZEN YOGHURT (500 ml) 9.0

SALTED CARAMEL GELATO 9.0

VANILLA BEAN GELATO 9.0

V Vegetarian, D Dairy Free, Ve Vegan, GF Gluten Free. Please let us know of dietary requirements. 15% Surcharge on public holidays.

Please refer to our website www.lacamerasouthgate.com for our drinks and complete food menu or simply ask our friendly staff about our drinks selection.

*Must be over 18 years or older to order alcohol.



LA CAMERA
SOUTHGATE

www.lacamerasouthgate.com

Room Service Menu

(Delivery from 5pm - 10pm*)

Italian Family Run Restaurant

Chargeback Service: La Camera Southgate, in association with Travelodge have teamed up to make dining out easier with our room chargeback service. Pop into La Camera Southgate at any time of the day and have your food and beverage bill charged back to your room. All we ask is that you make our staff aware that you're staying at Travelodge Hotel Southbank and we'll organize the rest.



9 Riverside Quay, Southbank VIC 3006
Ph: 8696 9600

LA CAMERA
SOUTHGATE

p. 9699 3600 e. eat@lacamerasouthgate.com
Shop MR2, 3 Southgate Ave, Southbank VIC 3006

Lunch Specials: 11.15am - 4pm Monday-Thursday
Dinner: 4pm - Late

Phone: 9699 3600

*Not available Christmas, New Years Eve and New Years Day

INSALATA

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 (D, 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 a 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.

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 33.0
Fresh linguine with prawns, diced tomato, chilli oil, garlic and fresh herbs.

RIGATONI AL POLLO E SPINACI 26.0
Rigatoni with chicken fillet, leek, spinach and garlic in a cream sauce topped with semi dried tomato pesto.

RIGATONI CON AMATRICIANA 22.0
Rigatoni with 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.

RISOTTO

RISOTTO CON POLLO (GF) 28.0
Risotto with chicken fillet, mixed forest mushrooms, jus, rosemary, garlic, onion and fresh chilli.

RISOTTO ALLA CAMERA (GF) 27.5
Risotto with bacon, mushroom, baby spinach, pesto, onion, tomato and parmesan with a touch of cream.

RISOTTO AI FRUTTI DI MARE (GF) 33.0
Risotto with scallops, prawns, fresh mussels, market fish, fresh herbs, garlic and a touch of napoli.

RISOTTO PORRO E CARCIOFI (V, GF) 27.5
Risotto with braised artichoke, leek, garlic and fresh herbs, topped with crumbled goat's feta.

PIZZA

GARLIC & HERB (V, D, Ve) (Add Cheese) (V) Small 8.5 Large 16.0
Small 9.5 Large 18.0

BRUSCHETTA AL POMODORO (V, D, Ve) 9.5
Toasted ciabatta with diced tomato, onion and fresh basil.

CAPRICCIOSA 24.5
Mozzarella, Napoli sauce, artichokes, prosciutto, olives, mushrooms and olive oil.

DIAVOLINA 23.5
Mozzarella, Napoli sauce, Calabrese salami and chilli.

MARGHERITA (V) 23.0
Classic topping of mozzarella (local and imported), fresh basil, Napoli sauce and olive oil.

VERDURE (vegan option available) (V) 23.0
Roasted capsicum, olive, mushroom, marinated zucchini, eggplant, Napoli sauce and mozzarella.

GUSTOSA 23.5
Mozzarella, Napoli sauce, Calabrese salami, Italian sausage, caramelized onion and fresh basil.

PATATA 24.5
Mozzarella, thinly sliced potato, caramelized onion, pecorino, prosciutto and truffle oil.

GAMBERO 28.5
Mozzarella, marinated king prawn, fish roe, fresh basil and olive oil.

