

Campari
HOUSE



RESTAURANT MENU

SHARE PLATES

Croquettes | 13

Of roasted chicken, leek & mozzarella

Arancini | 14

With porcini mushrooms, taleggio & black truffle aioli

Soup of the Day | MP

Steamed Local Bay Mussels | 18

With fregola & saffron broth

Grilled Bruschetta | MP

Spiced Calamari | 19 As a Main | 28

With warm panzanella salad & citrus aioli

Crispy Pork Belly | 22

Confit fennel puree, balsamic glaze

Pork & Veal Meatballs | 17

With tomato sugo, parmesan, garlic bread

** A 15% surcharge applies on public Holidays*

**Sorry, no split bills*

PLATTERS

Campari Board | 29

A tasting plate of entrees

Antipasto | 32

Cured meats, cheese, pickled vegetables, anchovies & bread

MAIN PLATES

Prosciutto Wrapped Free-Range Chicken | 32

Glazed winter vegetables & herb jus

Braised Lamb Shanks | 32

Tomato, rosemary potato puree with a rich red wine sauce

Roasted Eye Fillet | 37

Cauliflower puree, broccolini, mushroom & black truffle sauce

Fish of the Day | MP

With white beans, cherry tomato, capers, onion & lemon

Roasted Eggplant | 28

With semi-dried heirloom tomato, capers, onion, vegan mozzarella cheese

PASTA

Risotto | 29

Prawn, leek, lemon & micro herbs

House-Made Gnocchi | 26

Roasted pumpkin, walnut, gorgonzola cream sauce

Ravioli of Roasted Beetroot | 27

Broccolini, pinenut & burnt butter sauce

Linguine Marinara | 33 For Two | 55

Seafood marinara, lobster bisque, tomato, chilli & basil

Orecchiette | 28

With braised lamb ragu, shaved ricotta salata

SIDES & SALADS

Baked Chat Potato | 10

With rosemary & parmesan

Crinkle Cut Chips | 10

With chive aioli

Mix Leaves, Quinoa Salad | 16

With beetroot & goats cheese

Roasted Winter Vegetables | 11

Almond & honey glaze

PIZZE BIANCHE

Funghi | 22

With mix mushrooms, lavato mozzarella & truffle oil

Grilled Chicken | 23

With potato, spinach & gorgonzola

Marinated Calamari | 24

Mussels, prawns, gremolata & rocket

Pork & Fennel Sausage | 23

Nduja, zucchini & chilli

PIZZE ROSSE

3 Cheese Margherita | 20

With fresh basil

San Daniele Prosciutto | 24

With fresh roma tomato, parmesan & rocket

Pulled Lamb | 23

With eggplant, smoked mozzarella & olives

Spiced Salami | 23

With caramelised onion, chilli & fior di latte

Gluten Free Base | 04

Though we may sound like the Melbourne consulate for Italy's much-loved bitter red aperitif, Campari House is actually the latest incarnation of an old-school Italian bistro that opened its Hardware Lane Doors in 1968. The once famous Campari Bistro has been brilliantly rejuvenated into a fantastic five level hospitality experience that reflects Melbourne's diverse restaurant & bar culture.

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COCKTAILS

One of the Classics | MP

Made just the way you like 'em

Negroni Rossa | 18

An aromatic blend of blood orange liqueur, bitter orange Campari & Bombay sapphire

Aperol Spritz | 15

A vibrant splash of Aperol mixed with a healthy serve of prosecco topped up with sparkling water

La Figura | 19

With a bright fig & white chocolate flavour and a lashing of brandy makes for an indulgent drop

Meringa Limon | 19

An invigorating concoction of butter vodka, limoncello & grappa. As rich as Donatella herself

Pesca Fresca (mocktail) | 07

Chilled black tea mixed with lemon & peach syrup

Pina Bianca (mocktail) | 09

Sour pineapple juice mixed with passion fruit, vanilla & lemon Pesca

BOTTLED BEER & CIDER

Local Beer | 10

James Boags Draught 8.5

Little Creatures IPA

James Squire Porter, Amber Ale

White Rabbit White Ale

Kosciusko Pale Ale

Cavalier Brown Ale

Imported Beer | 10

Asahi, Corona, Peroni Red

Cider | 10

Farmyard Apple Syder, Somersby Apple or Pear Cider

Light Beer | 09 | 08

Heineken 3, James Boags Light

TAP BEER & CIDER

Schooner or Pints

Furphy | 09.5 | 11

Kirin, Little Creatures Pale Ale, White Rabbit Dark Ale, Heineken or Coldstream Cider | 11 | 14

Tap of the moment | MP

SPARKLING

110ml, Bottle

Chain of Ponds 'Diva' Brut | 10 | 60

NV, NZ Adelaide Hills, SA

Redbank Prosecco | 11 | 65

2017, King Valley, VIC

Gratien and Meyer A.O.C Blanc Brut | 14 | 75

NV, Loire Valley, FRA

Mumm Champagne | 20 | 105

NV, Reims, FRA

Pol Roger Brut | 145

NV, Champagne, FRA

WHITE

150ml, 250ml, Bottle

Miritu Bay Sauvignon Blanc | 11 | 16 | 44

2016, Marlborough, NZ

Shaw and Smith Sauvignon Blanc | 15 | 24 | 69

2017, Adelaide Hills, SA

Bunkers Honeycombs Chardonnay | 11 | 17.5 | 52

2016, Margaret River, WA

Merrick's 'Thompsons Lane' Chardonnay | 14 | 22 | 60

2016, Mornington Peninsula, VIC

Four Winds Riesling | 12 | 18 | 51

2017, Canberra Districts, NSW

Grosset 'Springvale' Riesling | 80

2017, Clare Valley, SA

Spy Valley Pinot Gris | 12 | 19 | 52

2016, Marlborough, NZ

Pasqua Pinot Grigio IGT | 10 | 15 | 42

2016, Verona, ITL

Tiefenbrunner Pinot Grigio AOC | 60

2016, Alto Adige, IT

ROSE

150ml, 250ml, Bottle

Chain of Ponds Rosé | 11 | 17.5 | 51

2017, Adelaide Hills, SA

AIX Rosé | 15 | 24 | 67

2016, Provence, FRA

RED

150ml, 250ml, Bottle

Delatite Pinot Noir | 12 | 19 | 55

2016, Yarra Valley, VIC

Quest Farm 'Grand Central' Pinot Noir | 15 | 24 | 67

2014, Central Otago, NZ

Cape Barron Native Goose GSM | 58

McLaren Vale, SA

Atze's Corner Shiraz | 12 | 19 | 54

2016, Barossa Valley, SA

Tellurian 'Pastiche' Shiraz | 14 | 23 | 65

2015, Heathcote, VIC

Zema Cabernet Sauvignon | 14 | 23 | 63

2013, Coonawara, SA

Forest Hill Estate Cabernet Sauvignon | 78

2014, Great Southern, WA

Pasqua Sangiovese | 10 | 15 | 44

2016, Puglia, ITL

Tokar Estate Tempranillo | 12 | 18 | 52

2016, Yarra Valley, VIC

Cavatina Riserva Chianti DOCG | 55

2011, Tuscany, ITL

Coppiere Montepulciano 11 | 16 | 46

2015, Abruzzo, ITL

DESSERT WINE

150ml, 250ml, Bottle

Innocent Bystander Moscato | 9.5 | 14.5 | 41

2016, Healsville, VIC

Mitchelton Botrytis Riesling (375ml) | 10 | 35

2013, Goulburn Valley, NSW

NON-ALCHOLIC

Soft Drinks | 04.5

Pepsi, Diet Pepsi, Squash, Lemonade, Tonic Water

Soda Water | 04

Premium Soft Drinks | 06

Bundaberg Ginger Beer, Red Bull Original, Tropical and Ruby Grapefruit

Juices | 04.5

Apple, Orange, Cranberry, Pineapple