

LUNCH

# Caramba!

DAILY UNTIL  
3pm

**CARAMBA BURGER \$17  
& DRAFT BEER**

## SALAD & SOUP

- Classic Caesar Salad  
Add Roasted Chicken or Garlic Prawns 4  
Add Burrata 6
- Market "Wedge"  
Roquefort Dressing / Crispy Calabrese Salami / Candied  
Walnuts / Herb Ricotta
- Caramba Chopped Salad  
Chopped Healthy Stuff / House Vinaigrette  
Add Roasted Chicken or Garlic Prawns 4  
Add Burrata 6
- Tortilla Soup  
Spanish Style / Spicy Tomato
- Daily Soup

## SMALL PLATES

- Calamari A La Plancha  
Garlic-Lemon Olive Oil 16
- Baked Spinach & Asiago Dip  
Artichokes / Garlic Rosemary Flat Bread 15
- Braised Meatballs  
Rustic Tomato Sauce / Provolone 14
- Heirloom Tomatoes & Burrata  
Focaccia / Caper & Olive Dressing / Pine Nuts 18
- Patatas Bravas  
Crispy Potato / Garlic Aioli / Tomato 10
- Rare Seared Albacore Tuna  
Fennel-Cabbage Salad / Salsa Verde / Jalapeño 16
- Bread Basket 3  
Rustic Baguette / Olive Oil Focaccia

## WOOD FIRED PIZZA

- All Pizzas Available with Gluten-Free Crust 3
- Margherita 17
- Calabrese Salami / Garlic Confit / Boursin 18
- Prosciutto / Salami / Arugula / Parmesan 19
- Crispy Lamb / Pesto / Goat Cheese / Jalapeño 18
- Truffle Funghi / Tarragon Ricotta 18
- Spicy Chorizo / Piquillo Pepper / Fior de Latte 19

## BRUNCHY

- Classic Eggs Benedict 14  
Black Forest Ham / Poached Free-Run Eggs /  
Crispy Potatoes / Hollandaise
- 15  
Breakfast Wrap 15  
Scrambled Free-Run Eggs / Bacon / Salsa /  
Cheddar Cheese
- 13 / 17  
Scrambled Eggs on Toast 14  
Free-Run Eggs / Avocado / Goat Cheese /  
Crispy Bread

## SANDWICHES

- Sandwiches come with your choice of Soup or Salad  
add Caesar Salad or Patatas Bravas 2
- Slow Roasted Leg of Lamb Wrap 15  
Onion / Tomato / Garlic Aioli
- Crispy Muffaletta 17  
Charcuterie / Truffle Burrata / Olive Pickle
- Caramba AAA Beef Burger 17  
Two 'AAA' Beef Patties / Cheddar / Bacon / Arugula /  
Brioche Roll

## PASTA & MAINS

- Pasta Available with Gluten-Free Noodle 3
- Slow Cooked Pork Belly 32  
Herb Yogurt / Mustard Seed Pickled Vegetables
- Grilled Wild Sockeye Salmon 32  
Sweet Corn / Pickled Onion / Watercress
- Mac & Cheese 18  
Add Air-Dried Chorizo, Truffle Oil or Short Rib 3.5
- Tagliatelle Pesto 19  
Goat Cheese / Roasted Pine Nuts  
Add Roasted Chicken or Garlic Prawns 4
- Linguine Frutti di Mare 22  
Mixed Seafood / Tomato

Groups of 6 or more, subject to 18% service charge  
Please advise your server if there are any allergens and we  
will do our best to accommodate your needs

◦ Gluten Free  Ocean Wise