

Restaurant Menu

Entrée

ARANCINI

w/ porcini mushrooms, taleggio & black truffle aioli | 14

CROQUETTES

w/ chilli salami, smoked scamorza, lemon aioli | 14

BRUSCHETTA OF THE DAY | MP

MOZZARELLA DI BUFALA

w/ medley tomatoes, basil & balsamic glaze | 19

PANCETTA WRAPPED KING PRAWNS

w/cucumber, fennel & dill aioli | 21

JUMBO QUAIL

w/ caramelised onion, grapes, radicchio, red wine vinaigrette | 19

SPICE-DUSTED CALAMARI

w/ rocket, orange, olives, cherry tomato & citrus aioli 19 | 29

ANTIPASTO BOARD

cured meats, cheese, pickled vegetables, anchovies & bread | 32

CAMPARI BOARD

a tasting board of entrees | 29

Mains

EGGPLANT & RED PEPPER CANNELLONI

stuffed with ricotta, vine cherry tomato & pesto | 28

MARKET FISH OF THE DAY | MP

BEEF TENDERLOIN

w/ creamy mash, broccolini, red wine, shallot jus | 34

ROAST CHICKEN CRISPY PROSCIUTTO

w/ root vegetable salad, walnut pesto | 32

ROSEMARY LAMB LOIN

w/ caponata confit garlic, red balsamic | 33

Sides

ROCKET RADICCHIO SALAD

w/ pear, walnut, parmesan | 12

CRINKLE CUT CHIPS

w/ aioli | 10

STEAMED GREEN BEANS

w/ shallot butter pangrattato | 10

Pasta & Risotto

HOUSE-MADE POTATO GNOCCHI

w/ summer vegetables, tomato sugo, burrata & pesto | 26

LINGUINI MARINARA

w/ king prawns, mussels, fish, calamari, cherry tomato finished in white wine & chilli 33 | 56

RISOTTO

w/ beetroot, mascarpone & seared scallops | 28

RIGATONI

w/ Italian sausage ragu, cannellini beans & Grana Padano | 26

ROASTED CHICKEN TORTELLONI

w/ mushroom cream sauce & ricotta salata | 28

Pizza

3 CHEESE MARGHERITA

w/ fresh basil | 20

GARLIC PRAWN

w/ fennel, zucchini, semi-dried tomato | 23

PROSCIUTTO PARMA

w/ Roma tomato, rocket & shaved parmesan | 23

CAPRICCIOSA

w/ smoked ham, Globe artichoke, mushrooms | 22

HOT SALAMI PEPPERONATA

w/ olives and anchovies | 23

SUMMER VEGETABLES

w/ zucchini, eggplant, pumpkin, tomato, goats cheese, pesto | 21

ITALIAN SAUSAGE

w/ broccoli, red onion, chilli, mozzarella | 22

GRILLED CHICKEN

w/ chorizo, jalapeno, mushrooms, scamorza | 22

Gluten free base | 4

Dessert

CHOCOLATE MOUSSE

w/ fresh summer berries & strawberry coulis | 14

MARZIPAN & CHERRY

cheesecake, orange vanilla sauce & mascarpone cream | 14

CASSATA

w/ passionfruit sauce & pistachio tulle | 14

AFFOGATO

w/ vanilla ice cream with rich espresso | 7

Add liqueur | MP

CHEESEBOARD

a selection of 3 imported & local cheeses, served with quince paste & pane di casa | 29

INDIVIDUAL CHEESE | 10

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS | NO SPLIT BILLS



SEE PHOTOS OF EVERY DISH

...plus ingredient definitions, dietary filtering & language translations. Head to mryum.com.au/campari or scan the QR code with your iPhone camera or Google lens. No QR app required!

