

NIBBLES

Cauliflower

Crispy cauliflower
Sunflower seed dukkah
Sesame sauce
df, gf, vg 9

Tempura

Blue nori battered baby corn
Aburi shoyu mayo
v 9

Dip

Spinach onion mousse
Bomé shepherds cheese
Pommes gaufrettes
gf, v 11

STARTERS

Wedge Salad

Iceberg lettuce
Avocado, dill
Marinated cucumber
Beet pickled egg
Horseradish dressing
Roasted beet sauce
Pumpernickel breadcrumbs
gf, v 17

Brussels

Brussels sprouts
House-made bacon
Crème fraîche
Aged cheddar
Green onion
gf 18

Gyoza

Curried crab and coconut stuffed dumplings
Cilantro chutney
Spruce mayo
df 20

Carpaccio

Thinly sliced Gabriola beef
Yuzu-pepper aioli
Pecorino
Pommes gaufrettes
gf 20

MAINS

Agnolotti

Kabocha squash stuffed
pasta parcels
Halt Whistle alpine cheese sauce
Toasted pumpkin seeds
Roasted crimini mushroom
Kale
v 34

Scallops

Seared scallops
Grilled broccoli
Potato gnocchi
with garlic parsley sauce
Beet crisps
Romesco
42

Squid

White wine braised market squid
Tequila rosé sauce
Parmesan frico
Grilled olives
Chitarra pasta
31

Steak

72 hour short rib steak
Pickled red onion
Sauce Diane
Harissa roasted carrots
Truffle fries
gf 48

CAMAS

We're a small team of chefs and servers who care. A lot. About a lot of things. Especially food and drink. That's why we choose to buy the best ingredients and supplies possible, as close to home as possible. It's why we mince our own meat, bake our own bread, churn our own ice cream, crank our own pasta. We hope you enjoy our ever-changing offerings.

Desserts

Semifreddo

Vanilla mousse
Candied citrus, roasted almonds
Chocolate flake, crack caramel
Salted caramel
gf, v 14

Miller Cake

Dark chocolate mousse, chocolate sponge
Chocolate ganache
Rasberries
v 14

Les îles Flottantes

Soft meringue
Rose poached cherries
Tonka bean crème anglaise
Almond praline
gf, vg 15

Affogato Corretto

Tahitian vanilla bean gelato, Camas Nocino
gf, v 11

House-made Gelati and Sorbetti

Tahitian Vanilla Bean Gelato
gf, v 4

Dark Chocolate Gelato
gf, v 4

Pistachio Cream Gelato
gf, v 5

Red Berry Sorbetto
df, gf, vg 4

Peach Sorbetto
df, gf, vg 4

To Go Home with You!

Amaretti — 6 pack
Soft centred almond cookies
made with amaretto.
gf, vg 10

Almond Praline de Lyon — 75 g
Candied roasted almonds
df, gf, vg 5

Birds Nest Cookies — 3 Pack
Coconut cookie filled with
berry jam.
gf, vg 7

Chewy Chocolate Chip Cookies — 2 Pack
65% dark chocolate chips in a
classic chewy cookie.
v 5

Tea Cakes — 6 Pack
Cinnamon short bread.
v 8

Maple Granola — 400 g
Organic oats naturally sweetened with maple
syrup. Roasted organic pumpkin seeds,
organic hemp hearts, Victoria Olive Oil.
gf, vg 13

Cocktail Cherries
Perfect for cocktails or granola.
gf, vg 7

Autumn Conserve
Italian plums, grapes, walnuts.
gf, v 8

Gift Cards

Gift cards are available here, and digital ones may be
bought at CamasRestaurant.com



While we make every effort to prevent allergen
cross-contamination, it's impossible to guarantee.
Thank you for your understanding.



df= dairy free, gf = gluten free, v = vegetarian, vg = vegan

Serving, and cooking for you this evening:

Daniel, Leo, Morgan, Taka, and Sarah.