



CAMDEN HOTEL

Food & Beverage
MENU

Member / Non Member Pricing

(V) Vegetarian

(GF) Gluten free

(GFR) Gluten free on request

PLEASE ORDER MEALS FROM THE MAIN BAR

www.camdenhotel.com.au

BREADS

CHAR GRILLED SOUR DOUGH (V)

GARLIC & HERB BREAD (V) 7.5/8.5

Add cheese 2.5

PLAIN 9/10

Olive oil, balsamic & olive tapenade

ROSEMARY & OLIVE 10/11.5

Balsamic, olive oil and hommus

TOMATO BRUSCHETTA 12/13.5

Feta, basil & balsamic glaze

STARTERS

SALT & PEPPER CALAMARI 17/18.5

Sriracha aioli & lime wedge

PEKING DUCK SPRING ROLLS 13/14.5

Asian slaw & sweet chilli sauce

SQUID & PRAWN KARAAGE 21/23

Crispy fried, petite salad, lime & wasabi mayo

TOMATO & HERB ARANCINI (V) 14/15

Napolitana, shredded parmesan & basil

CRISPY CHICKEN WINGS

Buffalo or bbq bourbon sauce

6 WINGS 10/11

10 WINGS 15/16.5

SALADS

TOPPERS

GRILLED SALMON (GF) 14

GRILLED CHICKEN (GF) 5

GRILLED PRAWNS (GF) 4

PUMPKIN AND HALOUMI (V) (GF) 20/22

Hummus, quinoa, pepita seeds, rocket, balsamic, chilli oil & dukkah

CAESAR SALAD (GFR) 16/17.5

Baby cos, croutons, crispy bacon, parmesan & soft boiled egg

ROAST LAMB (GFR) 21/23

Pearl cous cous, semi dried tomato, red onion, Persian feta, beetroot glaze, mixed leaves & balsamic

CRISPY SNAPPER (GFR) 21/23

Green apple, red onion, capsicum, mint, spring onion, coriander & tamarind sauce

BURGERS

All burgers served with chips

DBL CHEESEBURGER 20/22

Angus pattie, sweet pickles, red onion, American cheese, onion rings & burger sauce

DBL BEEF & BACON BURGER 22/24

Angus pattie, bacon, cheese, lettuce, sweet pickles, beetroot relish, tomato, onion rings & burger sauce

VEGIE & HALOUMI (V) 20/22

Pumpkin, corn & sweet potato pattie, grilled haloumi, rocket, tomato, sweet pickle mustard & chilli mayo

SOUTHERN FRIED CHICKEN 22/24

Southern style thigh fillet, bacon, tomato, cheese, coleslaw & chipotle aioli

STEAK SANDWICH 23/25

Garlic butter baguette, lettuce, tomato, beetroot relish, onion rings & smokey bbq sauce

ULTIMATE 27/29

Smoked brisket, pulled pork, southern fried chicken, triple cheese, pickle, red onion, lettuce, chipotle mayo and onion rings

KIDS

Includes a drink & ice cream

FISH COCKTAILS & CHIPS 13/14

CHEESE PIZZA (V) (GFR) 13/14

CHICKEN NUGGETS & CHIPS 13/14

CHEESEBURGER & CHIPS 13/14

PUB CLASSICS

FISH & CHIPS 21/23

Beer battered, leafy greens, tartare & lemon

SALT & PEPPER CALAMARI 25/27

Served with chips, salad & sriracha aioli

CHICKEN BREAST BOSCAIOLA (GF) 29/31

Mash, broccolini, creamy garlic, mushroom & bacon sauce with sweet potato crisps

STEAK AND MUSHROOM PIE 24/26

Mash, mushie peas & gravy

PENNE BOSCAIOLA 23/25

Bacon, mushroom & creamy garlic sauce

BBQ PORK RIBS (GFR) 32/35

Sweet potato chips, sriracha coleslaw & bourbon bbq sauce

MAINS

APPLE & MAPLE PORK CUTLET (GF) 28/30

Mash, caramelised apple, broccolini & maple jus

PAN FRIED MAHI MAHI (GF) 28/30

Thai red curry sauce, blistered cherry tomato with coconut rice & wilted greens

MUSTARD & MAPLE SALMON 29/31

Pita bread, smoked pineapple salsa & roasted peanuts with seeded mustard & maple sauce

LAMB SHANK CURRY (GFR) 26/28

Traditional Fijian curry sauce served with coconut rice & roti

SEAFOOD BASKET (FOR ONE) 33/36

Half shell scallops, grilled prawn skewer, calamari, battered fish, grilled half slip lobster, waffle fries, garlic bread, salad & tartare in a tortilla basket

SIDES

FRIES 10

with choice of sauce

POTATO WEDGES 12

with sour cream & sweet chilli

SWEET POTATO CHIPS 13

with sour cream & sweet chilli

GARDEN SALAD (GF) 5

with cherry tomato & cucumber

SEASONAL VEG (GF) 5

with olive oil & sea salt flakes

SCHNITZEL

CRUMBED CHICKEN BREAST 23/25

Our schnitzels are freshly crumbed in house with your choice of two sides & gravy or sauce.

Chips, garden salad, seasonal vegetables, creamy mash, herb roasted potatoes

Gravy, pepper, creamy mushroom, diane

TOPPERS

CLASSIC PARMI 3/4

Napolitana & mozzarella

MEATLOVERS PARMI 4/5

Bacon, ham, pepperoni, cabanossi, bbq sauce & mozzarella

HOT & SPICY PARMI 4/5

Chorizo, grilled onion, chili, mozzarella & sriracha mayo

TEX MEX PARMI 4/5

Guacamole, tomato salsa, sour cream & mozzarella

PIZZAS 12" base

9"(GF) base available extra 2

CHICKEN 18/20

BBQ sauce, bacon, mushroom, onion & pineapple

GARLIC PRAWN 18/20

Napolitana, cherry tomatoes, basil pesto & lemon

SMASHING PUMPKIN (V) 19/21

Basil pesto, feta, cherry tomatoes & roasted almonds

MARGHERITA (V) 18/20

Napolitana, cherry tomatoes, basil & parmesan

HAWAIIIAN 18/20

Napolitana, shaved ham & pineapple

MEATLOVERS 19/21

Bbq sauce, ham, kransky, Italian sausage, bacon, pepperoni & cabanossi

GRILL & SMOKER

250G RUMP 27/29

Black Angus 120 day grain fed

250G PORTERHOUSE 29/31

Black Angus 120 day grain fed

300G SCOTCH FILLET 39/42

Black Angus 120 day grain fed

14HR SMOKED BEEF BRISKET 27/29

Black Angus 120 day grain fed

6 HR SMOKED LAMB SHOULDER 27/29

Sutherlands Creek

SERVED WITH CHOICE OF TWO SIDES & GRAVY OR SAUCE.

Chips, garden salad, seasonal vegetables, creamy mash, herb roasted potatoes

Gravy, pepper, creamy mushroom, diane

TOPPERS

SALT & PEPPER CALAMARI 4

GRILLED PRAWNS 4

CREAMY GARLIC PRAWNS 5

GRILLED SLIPPER LOBSTER 10

SKEWER

Choice of meat grilled with corn, capsicum & onion on a skewer

CHICKEN 29/31

Cajun spiced chicken breast

LAMB 32/35

Mediterranean spiced lamb rump

SERVED WITH

With tortilla bread, cheese, lettuce, sour cream, guacamole, salsa & fries

PLATTERS FOR TWO

SURF & TURF 85/90

300g scotch fillet, southern fried chicken thigh, grilled prawns skewers (2), grilled Slipper Lobster, salt & pepper calamari, garlic bread, waffle fries, onion rings, sriracha aioli, tartare sauce & choice of gravy

SEAFOOD PLATTER 75/80

Pan fried Snapper fillet, grilled Slipper Lobster, grilled prawns skewers(2), beer battered fish, half shell scallops, salt & pepper calamari, garlic bread & waffle fries

SMOKE HOUSE 75/80

Smoked beef brisket, smokeD lamb shoulder, pulled pork, pork ribs, smoked chorizo, coleslaw, pickles, waffle fries, onion rings, garlic bread & dipping sauces

DESSERT

STICKY DATE PUDDING 10/11

Butterscotch sauce, vanilla ice cream & whipped cream

CHOCOLATE FUDGE BROWNIE 10/11

Warm fudge sauce & vanilla ice cream

TRADITIONAL BREAD & BUTTER PUDDING 10/11

Vanilla ice cream & whipped cream

WINE

SPARKLING

	150ML	250ML	Bottle
ROTHBURY ESTATE CUVEE	7.5	11	32
South East Australia			
BROWN BROTHERS PROSECCO NV	8.5	13.5	38
Victoria			
VEUVE CLIQOUT YELLOW NV			110
Reims France			
BISARDO MILLESIMATO DIAMOND PROSECCO			55
Italy			
BROWN BROTHERS SPARKLING MOSCATO 200ML PICCOLO			11
Victoria			
CORA PROSECCO 200ML PICCOLO			11
Victoria			

WHITES

	150ML	250ML	Bottle
MOONSTRUCK MOSCATO	8.5	13.5	38
Victoria			
AUDREY WILKINSON VERDELHO	10	15.5	44
Hunter Valley NSW			
LEO BURING MEDIUM DRY RIESLING	9.5	14.5	42
Eden Valley SA			
KOPU SAUVIGNON BLANC	9.5	14	40
Marlborough NZ			
HARTOGS PLATE SEMILLON SAUVIGNON	8.5	13.5	38
Margaret River WA			
MOONSTRUCK PINOT GRIGIO	9.5	14	40
King Valley VIC			
MORGAN'S BAY CHARDONNAY	7.5	11	32
South Australia			

REDS

	150ML	250ML	Bottle
PIERRE ET PAPA ROSE	9.5	14.5	42
Languedoc France			
RIPOSTE THE DAGGER PINOT NOIR	12	18	52
Adelaide hills			
BROWN BROTHERS MERLOT	8.5	13.5	38
Victoria			
ROTHBURY ESTATE CABERNET MERLOT	7.5	11	32
Eden Valley SA			
LANGE ESTATE CABERNET SAUVIGNON	9	14	40
Frankland River WA			
LEOGATE BALMAIN SHIRAZ BLEND	9	14	40
South Australia			

COCKTAILS

Negroni 18

Campari, Gordans Gin & Sweet vermouth

Aperol Margarita 18

Tequila, Aperol, Cointreau, peach syrup, coconut cream, rimmed with chilli & coconut

berry bourbon Smash 18

Wild Turkey American Honey, Southern Comfort, berry compote topped with soda & mint

Kraken banana 16

Kraken & Banana Liqueur, pineapple juice, garnished with sliced apple

bliss bomb 18

Caramel Schnapps, Vodka, cream rimmed with caramel & hazelnut

Italian Espresso Martini 18

Frangelico, Grapefruit Vodka, sugar syrup & double espresso

Lush 16

Vodka & Mango Liqueur, pineapple & orange juice with raspberry cordial