



FOOD & BEVERAGE MENU

Member / Non Member Pricing

(V) Vegetarian

(GF) Gluten free (GFR) Gluten free on request

PLEASE ORDER MEALS FROM THE MAIN BAR

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BREADS

GARLIC & HERB BREAD (V) 10/11.50

CHEESY GARLIC BREAD (V) 12/13.50

TOMATO BRUSCHETTA (V) 12.50/14

Feta, basil & balsamic glaze

STARTERS & SIDES

FRIES 10/11.50

WEDGES 12/13.50

with sour cream & sweet chili sauce

SWEET POTATO FRIES 14/15.50

with sour cream & sweet chili sauce

JALAPENO POPPERS (6) 15/16.50

with garlic aioli

CORN RIBS 10/11.50

with paprika salt & garlic aioli

POP CORN CHICKEN BITES 10/11.50

with garlic aioli

CRISPY CHICKEN WINGS

choice of Buffalo or BBQ bourbon sauce.
Ranch dipping sauce

6 WINGS 11.50/13

10 WINGS 16.50/18

15 WINGS 22/24

LIGHT MEALS

TEMPURA PRAWNS (8) 21/23

with chili mayo

DUCK SPRING ROLLS (4) 17.50/19

with sweet chili sauce

TRUFFLE & PORCINI ARANCINI (6)

16/17.50

Truffle mayo, shaved parmesan & petite salad

SALT & PEPPER CALAMARI 18/19.50

Sriracha aioli, lime wedges & petite salad

GRILLED PRAWNS &

SEARED SCALLOPS (GF) 24/26

Avocado cream, corn & tomato salsa, crispy bacon & coriander

SATAY CHICKEN SKEWERS (5) (GF)

16/17.50

Spicy peanut sauce & crushed peanuts

FISH TACOS (2) 16/17.50

with lettuce, house salsa, chili mayo & lemon

LAMB SOUVLAKI (3) (GFR) 22/24

Served on flat bread with lettuce, pickled red onion, house salsa & mint yoghurt

BEEF NACHOS (GF) 21.50/23.50

Jalapenos, kidney beans, tomato salsa, cheese, guacamole & sour cream

LEAN & GREEN

GRILLED PRAWN & GREEN APPLE SALAD (GF) 26/28

Mixed leaves, avocado, quinoa, feta, red onion, cherry tomato, dried cranberry & radish with green goddess dressing

CHICKEN CAESAR SALAD (GFR) 23/25

Grilled chicken, baby cos, croutons, crispy bacon, parmesan & soft boiled egg

SMOKED LAMB SALAD (GF) 25/27

Mixed leaves, baby beetroot, feta, onion, beetroot & balsamic glaze

TANDOORI CHICKEN SALAD (GFR) 22/24

Mixed leaves, cherry tomato, red onion, cucumber & raita with toasted naan

PUMPKIN & HALOUMI SALAD (V, GFR) 23/25

Lightly battered cauliflower, hummus, quinoa, pepita & fennel seeds, mixed leaves, onion, herb dressing, balsamic glaze, chili oil & dukkah

SALAD TOPPERS

GRILLED SALMON (GF) 13/14.50

GRILLED CHICKEN (GF) 6/7

CHICKEN SCHNITZEL STRIPS 6/7

GRILLED PRAWNS (4) (GF) 7/8

AVOCADO (GF) 3/4

HANGING SKEWERS

with fries, pita bread, salsa, sour cream, hummus,
cherry tomato & cucumber salad

CHICKEN (GFR) 31/34

Mediterranean Chicken with
capsicum, red onion & corn

LAMB (GFR) 34/37

Mediterranean Lamb with capsicum,
red onion & corn

GRILL & SMOKER

SERVED WITH CHOICE OF TWO SIDES & GRAVY OR SAUCE

chips, garden salad, seasonal vegetables, creamy mash or herb roasted potatoes
gravy, pepper, creamy mushroom or diane | extra gravy \$2

250G RUMP 28.50/30.50

Black Angus 120 day grain fed

250G SIRLOIN 31/34

Black Angus 120 day grain fed

300G SCOTCH FILLET 44/48

Black Angus 120 day grain fed

MIXED GRILL 34/37

180g sirloin, crumbed
lamb cutlet, beef sausage

14HR SMOKED BEEF BRISKET 28/30

Black Angus 120 day grain fed

6 HR SMOKED LAMB SHOULDER 28/30

Sutherlands Creek

ADD SURF & TURF

PRAWNS IN CREAMY GARLIC SAUCE (GF) 8/9

SCHNITZEL

CRUMBED CHICKEN BREAST 24/26

Our schnitzels are freshly crumbed in house with panko & breadcrumbs

SERVED WITH CHOICE OF TWO SIDES & GRAVY OR SAUCE

chips, garden salad, seasonal vegetables, creamy mash or herb roasted potatoes
gravy, pepper, creamy mushroom or diane | extra gravy \$2

PARMI TOPPERS

CLASSIC 5/6

Napolitana & mozzarella

BOSCAIOLA 6/7

Bacon & creamy mushroom sauce &
mozzarella

MEDITERRANEAN 6/7

Tomato salsa, feta, avocado, mozzarella &
balsamic glaze

HAWAIIAN 6/7

Pineapple, shaved ham & mozzarella

MEATLOVERS PARMİ 6/7

BBQ sauce, bacon, pepperoni, ham,
cabanossi & mozzarella

TEX MEX 6/7

Beef nachos, guacamole, sour cream &
salsa

BURGERS

All burgers served on a milk bun with chips - GF Bun + 2.50

ANGUS CHEESEBURGER 21/23

Angus pattie, cheese, sweet pickles, lettuce,
red onion, tomato sauce & American
mustard

CAMDEN BEEF & BACON BURGER 24/26

Angus pattie, bacon, cheese, fried egg,
lettuce, sweet pickles, beetroot, tomato,
caramelised onion & BBQ sauce

VEGIE BURGER (V) 20/22

Pumpkin, corn & sweet potato pattie,
grilled haloumi, mixed leaves, tomato,
sweet pickle mustard & chili mayo

SOUTHERN FRIED CHICKEN BURGER 24/26

Southern style chicken thigh fillet,
coleslaw, bacon, cheese & chipotle mayo

GRILLED CHICKEN SANDWICH 24/26

Lettuce, tomato, cheese, bacon, egg,
onion jam & BBQ sauce

STEAK SANDWICH 24/26

Lettuce, tomato, bacon, fried egg
beetroot, caramelised onion & BBQ
sauce on a garlic butter baguette

MAINS

FISH & CHIPS 23/25

Beer battered Blue Grenadier with chips, salad, house made tartare & lemon

SALT & PEPPER CALAMARI 25.50/27.50

Served with chips, salad & sriracha aioli

TEMPURA PRAWNS (8) 29/31

Served with chips, salad, chili aioli & lemon wedge

TASMANIAN SALMON FILLET (GF) (200G) 31/34

Thick cut chips, broccolini, roasted truss tomatoes & salsa verde

CRISPY SKIN BARRAMUNDI (GF) 31/34

Roasted chat potato, mushy peas, grilled broccolini, blistered cherry tomato, lemon & herb compound butter

CRUMBED LAMB CUTLETS (3) 37/40

Roast chat potatoes, broccolini & spiced beetroot relish

PRAWN & SCALLOP LINGUINE 29/31

Garlic, lemon, basil, cherry tomato, napoli sauce with a hint of chili

BUTTER CHICKEN (GFR) 26/28

Served with steamed rice & roti

GRILLED CHICKEN BREAST BOSCAIOLA (GFR) 29.50/31.50

Served with mash, broccolini & sweet potato crisps

MAPLE & MUSTARD PORK CUTLET (GF) 30/33

Served with mash potato, broccolini, caramelized apple with maple & mustard glaze

FISHERMAN'S BASKET 31/34

Half shell scallops, grilled prawn cutlets, battered Blue Grenadier, calamari, chips, salad, tartare, salsa verde & lemon

PIZZAS

ALL PIZZAS SERVED ON A 12" BASE - 9" GLUTEN FREE BASE + 3

MARGHERITA (V) 18/19.50

Napolitana, cherry tomato, basil mozzarella, bocconcini & parmesan

PEPPERONI 19/20.50

Napolitana, fresh basil mozzarella, bocconcini & parmesan

BBQ CHICKEN 20/22

BBQ sauce, onion, mushroom, pineapple & mozzarella

HAWAIIAN 19/20.50

Napolitana, shaved ham, pineapple & mozzarella

MEATLOVERS 20/22

BBQ sauce, ham, kranisky, bacon, pepperoni, cabanossi & mozzarella

KIDS MEALS

Includes a drink & ice cream for kids 12 & under

FISH & CHIPS 13/14.50

CHEESE PIZZA (V) (GFR) 13/14.50

CHICKEN NUGGETS & CHIPS 13/14.50

CHEESEBURGER & CHIPS 13/14.50

DESSERTS

STICKY DATE PUDDING 12/13.50

Butterscotch sauce & vanilla ice cream

CHURROS 12/13.50

Butterscotch sauce, strawberries & vanilla ice cream

CHOCOLATE BROWNIE 12/13.50

Warm chocolate sauce, berries, vanilla ice cream & whipped cream

BAKED CHEESECAKE BRULEE 13/14.50

Salted caramel gelato, caramel sauce & whipped cream

PLEASE SEE CHEF'S SPECIALS BOARD FOR MORE DELICIOUS DISHES

SPARKING WINE

150ML BOTTLE

WILLOWGLEN BRUT CUVÉE South East Australia	8	33
BROWN BROTHERS PROSECCO NV Victoria	9.50	40
VEUVE CLIQUOT YELLOW NV Reims France		110
LEMSECCO SPRITZ - LEMON OR BLOOD ORANGE Australia	9.50	40
BROWN BROTHERS SPARKLING MOSCATO 200ML PICCOLO Victoria		11.50
CORA PROSECCO 200ML PICCOLO Victoria		11.50

WHITE WINE

150ML 250ML BOTTLE

MOONSTRUCK MOSCATO Victoria	9.50	14.50	41
TEMPUS TWO VERDELHO Hunter Valley NSW	8.50	13.50	37
AP WINEMAKERS CHOICE RIESLING Bendigo, VIC	9.50	14.5	41
DE BORTOLI WINEMAKER SAUVIGNON BLANC South East Australia	8	12	33
KOPU SAUVIGNON BLANC Marlborough NZ	10	15	42
TEMPUS TWO SEMILLON SAUVIGNON South Australia	8.50	13.50	37
MOONSTRUCK PINOT GRIGIO King Valley VIC	9.50	14.50	41
DE BORTOLI WINEMAKER CHARDONNAY South East Australia	8	12	33

RED WINE

150ML 250ML BOTTLE

CLAYMORE WHOLE LOTTA LOVE ROSE' Clare Valley SA	11	16	45
DE BORTOLI PINOT PINOT NOIR Victoria	11	16	45
BROWN BROTHERS ORIGINS MERLOT Victoria	10	15	42
DE BORTOLI WINEMAKER SHIRAZ South East Australia	8	12	33
LANGE ESTATE CABERNET SAUVIGNON Frankland River WA	10.50	15.50	43
GIPSIE JACK SHIRAZ Barossa Valley SA	11.50	16.50	46

MEMBERS RECEIVE A DISCOUNT ON WINE

COCKTAILS

IF YOU'RE AFTER A CLASSIC, PLEASE ASK ONE OF OUR STAFF AT THE BAR

GLASS / PITCHER

ESPRESSO MARTINI 19

Vodka, Kahlua, Sugar syrup with Double espresso

RED BULL RUM BALL 19

Kraken Rum, Coconut & Pineapple syrup, Tropical Red Bull

CANDY APPLE 16

Caramel schnapps, Vanilla & Butterscotch liqueur, Apple Juice

RED BULL WATERMELON MARGARITA 19

Tequila, strawberry liqueur, lime & Watermelon Red Bull

PEACH-TINI 18

Absolute vanilla, Montenegro & peach puree

MINT BOUNTY 16

Creme De Menthe, Mozart Liqueur, Chocolate & coconut syrup & cream

PASSIONFRUIT BREEZE 16/32

Vodka, Passoa, Passionfruit syrup, Pineapple & Cranberry Juice

MOJITO SPLICE 17/34

Malibu, White Rum, coconut puree, pineapple juice, pineapple syrup, mint, lime & fresh pineapple

SUMMER SPRITZ 16/32

Passoa, Mango Liqueur, Moscato, Passionfruit puree & soda

FISH BOWLS

BLUE HAZE 30

Blue Curacao, White rum, Banana Liqueur, Pineapple & passionfruit syrup, lime juice, pineapple & lemonade

PINK DUSK 30

Pink gin, Pear schnapps, Raspberry syrup, lemon, raspberries & lemonade

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**SIGN UP VIA QR CODE
TO RECEIVE MEMBERS ONLY
DISCOUNTS ON
FOOD & BEVERAGES**