



THE

## CAMDEN HOTEL

### ENTREES

Salt and pepper calamari with lime aioli and wild rocket	14
Baked fig with parma ham and blue cheese	12
Summer salad of avocado, smoked salmon, king prawns, roe & house dressing	14
Chilli & garlic tomato prawns with English spinach	14
Slow cooked lamb salad with roasted peppers, beetroot and sun-dried tomatoes	12
Lasagne of zucchini, eggplant and baked ricotta with olive tapenade	12

### MAINS

Grilled prime sirloin with café de paris butter, green beans and sweet potato mash	24
Char-grilled beef fillet with potato rosti, mushroom and leek jus	26
Parmesan, lemon & sage veal schnitzel with a warm kipfler potato salad	24
Salmon croquettes with fetta, mint and capsicum salad and mint yoghurt	24
Crisp skin barramundi, garlic potatoes, snow pea leaf and lime beurre blanc	24
Tandoori chicken breast with steamed rice, coriander salad and naan bread	22
Beer battered flathead fillets with chips, tomato chutney and watercress salad	22
Chicken, leek and rocket penne pasta with sun dried tomato pesto	18
Traditional beef and béchamel lasagne with garden salad	18
Primavera pasta with penne, fresh young vegetables, tomato and pesto	18
Penne boscaiola with bacon, mushroom, garlic, cream sauce and shaved parmesan	18

**PLEASE SEE REVERSE SIDE FOR GOURMET PIZZAS AND SIDES**



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### GOURMET PIZZAS

<b>Roast Lamb</b>	Roast lamb, fetta, mint, beetroot, onion and sun dried tomatoes	14
<b>Mango Prawn</b>	Mango, prawns, chicken, sweet chilli and spanish onion	16
<b>The Edge</b>	Roasted pumpkin, olives, fetta and english spinach	14
<b>Italian Meatball</b>	Meatballs, bbq sauce, mushrooms, onion, bacon and capsicum	14
<b>Firecracker</b>	Salami, pepperoni, spanish onion and fresh chilli	14
<b>Four Cheese</b>	Parmesan, fetta, brie and goats cheese with tomato	14
<b>Satay Chicken</b>	Chicken, satay sauce, cashews, onions and coriander yoghurt	14
<b>Hawaiian</b>	Shaved ham with sweet pineapple and brie cheese	14
<b>Supreme</b>	Cabanossi, pineapple, mushroom, olives, capsicum salami and ham	14

### SIDE ORDERS

Garlic and cheese pizza bread	6
Margarita pizza bread	6
Garlic and herb bread	4
Garden salad with champagne vinaigrette	6
French fries	6
Seasonal Vegetables	4



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### DESSERTS

Dark chocolate mousse with vanilla bean ice cream and brownie	9
Coupe of three gelato and almond bread	9
Summer berry pudding with vanilla anglaise and strawberry chips	9
Steamed sticky date pudding and clotted cream	9
Blood plum almondine tart with mascarpone cream	9
Affogato - vanilla bean ice cream with espresso coffee and frangelico	9

### COFFEE & TEA

Cappuccino, Café Latte, Flat White, Short Black, Long Black, De-caff	3
Hot Chocolate	3
Liqueur Coffee	8
Irish Coffee	8
Jamaican Coffee	8
English Breakfast	3
Peppermint, Chamomile, Green Tea	3

### PORT & COGNAC

Penfolds Club Port	5
Galway Pipe Tawny Port	6
Remy Martin Cognac	9

### DESSERT WINE

De Bortoli Noble One Botrytis Semillon, riverina nsw	375ml bottle	38
	glass	7.50