

CAMDEN HOTEL RESTAURANT MENU

BREADS & SIDES

Garlic & herb bread	5
Bruschetta	8.5
Roasted garlic & cheese pizza bread	8
Margarita – tomato, bocconcini, basil & parmesan	10

ENTREE

Salt & pepper calamari with lime aioli & rocket salad	14
Spicy Asian beef salad with baby leaves	12
Roasted tomato & balsamic tarte tatin with cream fraiche, basil & salsa	12
Salmon croquettes with pear & brie salad , aioli & walnut vinaigrette	12
Summer salad with smoked salmon, prawns, avocado & house cocktail sauce	12
Marinated lemon & thyme lamb salad with tomato, rocket, haloumi & parsley	12
Camden salad – crispy bacon, toasted croutons, avocado, shaved parmesan, green leaves & herb vinaigrette	12

MAINS

Market fish with steamed new potatoes, green beans, basil oil, fennel & leek cream	27
Pan fried Atlantic salmon fillet with thick cut chips, rocket & caper salad	27
Pesto chicken penne pasta with cream, white wine, basil pesto & parmesan	16.5
Penne boscaiola with bacon, mushroom, garlic, cream sauce & parmesan	16.5
Saffron paella with chicken, prawn & chorizo	18.5
Crisp pork belly with roasted pear & apple, soy & orange sauce	26
Coq Au Vin – slow cooked chicken in red wine, bacon, & mushrooms with pilaf rice & garden vegetables	24
Pepper crusted beef fillet , garlic rubbed sourdough crouton, beetroot relish & red wine jus	28
Slow cooked lamb shanks , roasted chats, Dutch carrots, English spinach & rosemary jus	26

THE GRILL

Chicken breast with lemon, chilli & basil	26
Rump steak	21
T Bone	28
Beef fillet	28
Scotch fillet	30

Choice of one from each of the following with The Grill menu:-

Potato – Shoestring fries, creamy mash, or crushed chats

Sides – Sweet corn, garden vegetables, battered onion rings, green leaves or caesar salad

Sauce – Café de Paris butter, dienne, mushroom, pepper or gravy

GOURMET PIZZA

Roast lamb – pumpkin, feta, onion, cherry tomato & mint pesto	16
Spicy chorizo sausage – caramelised onion, mushroom, capsicum & chilli	16
Four cheese – parmesan, feta, brie & mozzarella with napoletana sauce	16
Cajun chicken – sweet potato, roasted capsicum, spinach & Spanish onion	16
Roasted pumpkin – pumpkin, spinach, feta & Kalamata olives	16
Hawaiian – shaved ham, sweet pineapple & cheese	16
Mexican – BBQ sauce, chilli, spicy beef & beans, tomato, onion, cheese & rocket	16
Supreme – cabanossi, pineapple, mushrooms, olives, capsicum, salami & ham	16

CHILDRENS MEALS - for our little friends under 12

All childrens meals are served with a glass of soft drink or juice & vanilla ice cream with chocolate topping for dessert

Chicken nuggets with chips & tomato sauce	10
Penne pasta with napoletana sauce	10
Cheese & tomato pizza	10
Fish & chips with tomato sauce	10
Sausage with mash & tomato sauce	10

DESSERT

Chocolate shortcake sundae	10
Profiteroles with chocolate custard & strawberry salad	10
Chocolate mousse with vanilla ice cream & brownie	10
Coupe of three gelato with poco wafers	10
Warm chocolate brownie with vanilla ice cream & hot fudge sauce	10
Sticky date pudding with vanilla ice cream & butterscotch sauce	10
Crepes with berry compote & vanilla ice cream	10
Affogato – Vanilla bean ice cream, espresso coffee & choice of liqueur Amaretto · Frangelico · Baileys · Chambord Mozart Chocolate Liqueur	15

COFFEE

Flat white	3.5
Cappuccino	3.5
Latte	3.5
Mocha	3.5
Short Black	3.5
Macchiato	3.5
Irish coffee	9.5
Jamaican coffee	9.5

DESSERT WINE, PORT & COGNAC

	gls	btl (375mls)
De Bortoli Noble One Botrytis Semillon	9	48
Galway Pipe 12 year Old Tawny Port	7.5	
Penfolds Club Tawny Port	6	
Hennessy VSOP Cognac	11	