



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](http://WWW.CAMDENHOTEL.COM.AU)**

1% Surcharge on all card transactions

10% Surcharge on Public Holidays

# BREADS

**FRESHLY BAKED ROLLS (V) 8.50/9.50**

with garlic & plain butter

**TOMATO BRUSCHETTA (V) 12/13.50**

Feta, basil & balsamic glaze

# STARTERS

**SALT & PEPPER CALAMARI 17/18.5**

Sriracha aioli, lemon wedge & salad

**PEKING DUCK SPRING ROLLS (5) 14/15.50**

Asian slaw & sweet chili sauce

**TEMPURA SOFT SHELL CRAB 22/24**

Crispy noodle nest & Nam Jim dressing

**BOLOGNESE ARANCINI (5) 14/15.50**

Napolitana, shredded parmesan & basil

**SEAFOOD COCKTAIL 22/24**

Prawns, scallops & calamari with lettuce, cherry tomato, avocado, green apple, cocktail sauce & garlic bread sticks

**MOZZARELLA STICKS (6) 14/15.50**

with garlic aioli

# SALADS

**PUMPKIN AND HALOUMI (V) (GFR) 22/24**

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

**CAESAR SALAD (GFR) 17/19**

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

**WARM ROAST DUCK (GF) 23/25**

with beans, cherry tomatoes, olives, potato, soft boiled egg, orange segments & orange reduction

# MAINS

**STEAK AND MUSHROOM PIE 24/26**

Mash, mushie peas & gravy

**BOSCAIOLA FETTUCINI 23/25**

Bacon, mushroom & creamy garlic sauce

**BBQ PORK RIBS**

with chips, slaw, onion rings & bbq bourbon sauce

**HALF PLATE 32/35 FULL PLATE 60/65**

# KIDS

Includes a drink & ice cream for kids 12 & under

**FISH & CHIPS 13/14**

**CHEESE PIZZA (V) (GFR) 13/14**

**GARLIC & HERB BREAD (V) 8.50/9.50**

**CHEESY GARLIC BREAD (V) 10/11.50**

**FRIES 10/11.50**

with choice of sauce

**POTATO WEDGES 12/13.50**

with sour cream & sweet chili

**SWEET POTATO CHIPS 13/14.50**

with sour cream & sweet chili

**CRISPY CHICKEN WINGS**

Choice of Buffalo, BBQ bourbon sauce or sticky honey soy with celery sticks

**6 WINGS 11/12.50**

**10 WINGS 16/17.50**

**15 WINGS 21/23**

**CRISPY SANTE FE CHICKEN (GFR) 22/24**

Crumbed chicken in Buffalo sauce charred baby cos, cherry tomato, cucumber, onion, sweet corn, quinoa, crispy bacon, avocado & Santa Fe dressing

# SALAD TOPPERS

**GRILLED SALMON (GF) 14**

**GRILLED CHICKEN (GF) 6**

**CHICKEN SCHNITZEL STRIPS 6**

**GRILLED GARLIC PRAWNS (4) (GF) 6**

**AVOCADO (GF) 3**

**FISH & CHIPS 22/24**

Beer battered Blue Grenadier, leafy green salad, tartare & lemon

**SALT & PEPPER CALAMARI 25/27**

with chips, salad & sriracha aioli

**CHICKEN BREAST BOSCAIOLA (GF) 29/31**

with mash, broccolini & sweet potato crisps

**CHICKEN NUGGETS & CHIPS 13/14**

**CHEESEBURGER & CHIPS 13/14**

# SCHNITZEL

CRUMBED CHICKEN BREAST 23/25

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, herb roasted potatoes

Gravy, pepper, creamy mushroom, diane | extra gravy \$2

## TOPPERS

### CLASSIC PARMI 4/5

Napolitana & mozzarella

### BOSCAIOLA PARMI 5/6

Bacon & creamy mushroom  
sauce & mozzarella

### TEX MEX PARMI 5/6

Guacamole, tomato salsa,  
sour cream & mozzarella

### HAWAIIAN 5/6

Grilled pineapple, shaved  
ham & mozzarella

### MEATLOVERS PARMI 5/6

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

## GRILL & SMOKER

SERVED WITH CHOICE OF TWO SIDES & GRAVY OR SAUCE

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

Gravy, pepper, creamy mushroom, diane | extra gravy \$2

### 250G RUMP 28/30

Black Angus 120 day grain fed

### 250G SIRLOIN 30/33

Black Angus 120 day grain fed

### 300G SCOTCH FILLET 40/44

Black Angus 120 day grain fed

### LAMB CUTLETS (3) 35/38

Marinated in rosemary & garlic

### 14HR SMOKED BEEF BRISKET 27/29

Black Angus 120 day grain fed

### 6 HR SMOKED LAMB SHOULDER 27/29

Sutherlands Creek

### SURF & TURF MIXED GRILL 39/42

180g Sirloin, lamb cutlet, beef sausage &  
whole king prawns

## ADD ONS

ONION RINGS (x6) 9

BOSCAIOLA SAUCE (GF) 3

KING PRAWNS (x3) IN CREAMY GARLIC SAUCE (GF) 12

RED WINE JUS (GF) 2

FRIED EGGS (GF) (x2) 4

BEARNAISE SAUCE (GF) 2

## SEAFOOD

### GRILLED PACIFIC OCTOPUS 26/28

Roasted baby potatoes, blistered cherry tomatoes, tropical salsa &  
chimichurri

### TASMANIAN SPRING BAY STEAMED MUSSELS 25/27

Chilli, garlic, white wine, sweet tomato salsa, served with garlic bread

### TASMANIAN SALMON FILLET 200G 31/34

Thick cut chips, grilled asparagus, roasted truss cherry tomatoes &  
chimichurri

### SEAFOOD BASKET 35/38

Served on a crispy tortilla basket with half shell scallops, whole grilled king  
prawns, calamari, beer battered Blue Grenadier, grilled half Morton Bay  
Bug, chips, salad, lemon & tartare

### GRILLED MORTON BAY BUGS 32/35

with crushed potatoes, broccolini & lemon butter sauce

### KING PRAWNS 37/40

Whole King Prawns served in creamy garlic sauce with steamed rice &  
broccolini on a hot plate.

### PAN FRIED SNAPPER 31/34

Capsicum, cherry tomatoes & spinach in a creamy Fijian style coconut lolo  
sauce served with sweet potato fries on a hot plate

# BURGERS

All burgers served on a milk bun with chips

## DOUBLE CHEESEBURGER 21/23

Double Angus pattie, sweet pickles, lettuce, red onion, double cheese & burger sauce

## BEEF & BACON BURGER 23/25

Double Angus pattie, bacon, double cheese, lettuce, sweet pickles, beetroot, tomato, caramelised onion & BBQ sauce

## VEGIE BURGER (V) 20/22

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

# PIZZAS

12" BASE OR 9"(GF) BASE + 2

## MARGHERITA (V) 18/20

Napolitana, cherry tomato, basil mozzarella & parmesan

## PEPPERONI 18/20

Napolitana, fresh basil mozzarella & parmesan

## BBQ CHICKEN 19/21

Bacon, pineapple, onion, bbq sauce, mozzarella

## SOUTHERN FRIED CHICKEN 22/24

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

## PULLED PORK BURGER 20/22

Pickles, green apple slaw & smokey bbq sauce

## STEAK SANDWICH 23/25

Garlic butter baguette, lettuce, tomato, egg, bacon, beetroot, caramelised onion & smokey BBQ sauce

## HAWAIIAN 18/20

Napolitana, shaved ham, pineapple & mozzarella

## MEATLOVERS 19/21

BBQ sauce, ham, kransky, Italian sausage, bacon, pepperoni, cabanossi & mozzarella

## PULLED PORK 21/23

Pickled onion, pineapple salsa, seeded mustard aioli & mozzarella

# HANGING SKEWER

Choice of Mediterranean spiced meat char grilled with corn, capsicum & onion.

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

CHICKEN 29/31

BEEF 31/34

LAMB 33/36

# PLATTERS

## SURF & TURF PLATTER 85/90

300g scotch fillet, beef sausage, grilled whole king prawn in garlic butter, grilled Morton Bay Bug, half shell scallops, chips, salad, onion rings, sriracha aioli, tartare & choice of gravy

## SEAFOOD PLATTER 85/90

Pan fried snapper fillet, grilled Morton Bay Bug, tempura soft shell crab, grilled whole king prawns in garlic butter, battered Blue Grenadier, half shell scallops, calamari, chips, salad, lemon, sriracha aioli & tartare

## SMOKEHOUSE PLATTER 85/90

Smoked beef brisket, bourbon bbq pork ribs, smoked lamb shoulder, pulled pork, smoked chorizo, slaw, pickles, chips, onion rings, bbq sauce, sriracha aioli & choice of gravy

# DESSERT

## STICKY DATE PUDDING 10/11

Butterscotch sauce, vanilla ice cream & whipped cream

## CHOCOLATE MUD CAKE 12/13.50

Chocolate sauce, berries & chocolate gelato

## MARZBAR CHEESECAKE 12/13.50

with salted caramel gelato & berries

## TRIO OF GELATO 10/11

Salted caramel, chocolate & vanilla bean gelato with toasted hazelnut & cherries

# WINE

## SPARKLING

	150ML		Bottle
<b>ROTHBURY ESTATE CUVÉE</b>	7.5		32
South East Australia			
<b>BROWN BROTHERS PROSECCO NV</b>	8.5		38
Victoria			
<b>VEUVE CLIQUOT YELLOW NV</b>			110
Reims France			
<b>BISARDO MILLESIMATO DIAMOND PROSECCO</b>			55
Italy			
<b>BROWN BROTHERS SPARKLING MOSCATO 200ML PICCOLO</b>			11
Victoria			
<b>CORA PROSECCO 200ML PICCOLO</b>			11
Victoria			

## WHITES

	150ML	250ML	Bottle
<b>MOONSTRUCK MOSCATO</b>	8.5	13.5	38
Victoria			
<b>AUDREY WILKINSON VERDELHO</b>	10	15.5	44
Hunter Valley NSW			
<b>LEO BURING MEDIUM DRY RIESLING</b>	9.5	14.5	42
Eden Valley SA			
<b>KOPU SAUVIGNON BLANC</b>	9	14	40
Marlborough NZ			
<b>HARTOGS PLATE SEMILLON SAUVIGNON</b>	8.5	13.5	38
Margaret River WA			
<b>MOONSTRUCK PINOT GRIGIO</b>	9	14	40
King Valley VIC			
<b>MORGAN'S BAY CHARDONNAY</b>	7.5	11	32
South Australia			

## REDS

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

# COCKTAILS

## MARTINI

### DRY MARTINI 18

Gordans gin, dry vermouth with a twist of lemon

### CLASSIC ESPRESSO MARTINI 18

Vodka, kahlua, sugar syrup with double espresso

### SALTED CARAMEL ESPRESSO MARTINI 18

Caramel schnapps, kahlua, caramel syrup & double espresso

## CLASSIC COCKTAILS

### COCONUT MARGARITA 18

Tequila, Malibu, white choc liqueur & coconut cream rimmed with coconut

### PINEAPPLE APEROL DAQUARI 18

White rum, Aperol, pineapple juice, pineapple & sugar syrup with lime

### KRAKEN BANANA 16

Kraken, banana liqueur & pineapple juice garnished with sliced apple

### BLISS BOMB 18

Caramel schnapps, vodka, cream rimmed with caramel & hazelnut with a Popcorn Garnish

### LUSH 16

Vodka, mango liqueur, pineapple & orange juice with raspberry cordial

### CLASSIC MARGARITA 18

Tequila, cointreau & lime

### COSMOPOLITAN 16

Vodka, Cointreau, lime & cranberry juice

### FRUIT TINGLE 16

Vodka, blue curacao, lemonade & raspberry cordial

### NEGRONI 18

Campari, Gordans gin & sweet vermouth

### MOJITO 16

White rum, sugar syrup & soda topped with mint & lime

## PITCHERS 1LT

### PEACH ICE TEA 30

Howler Head bourbon, Absolut peach, ice tea & peach syrup

### ILLUSION 30

Midori, vodka, triple sec, pineapple juice, pineapple wedge & lemon

### PASSIONFRUIT SUNRISE 30

Passion & vanilla liqueurs, prosecco, orange juice and passionfruit pulp in fruit syrup

### RASPBERRY ORANGE LEMONADE 30

Aperol, Absolut raspberry, raspberry, lemonade, orange & mint