

# THE CAMDEN HOTEL

est. 1873



When the first tavern opened here in 1873 it was on the stock route from Melbourne to Gippsland. Thirsty drovers stopped to refresh themselves and have a yarn before continuing down the unsealed road on horseback. The humble single-story weatherboard hotel became the centre of village life for travellers and pioneers. The small town settlement rising around the pub was first named for the busy, bohemian city streets of London's Camden Town. This photograph shows the local Camden Sporting Club meeting here after a race in 1888. The place was humming with locals then and the Camden Hotel is once more a favoured neighbourhood haunt.

## HISTORY

## WHAT'S ON

MON

### MYSTERY MONDAY

Follow our socials to see our weekly specials  
@thecamdentownhotel

TUE

### LOCALS NIGHT

**\$20**

Selected meals

THU

### STEAK & WINE

**\$28** / **\$38**

Porterhouse

T-Bone

SAT

### GATHER & GRAZE

**\$69pp**

2hr of bottomless drinks &  
shared charcuterie platter

SUN

### KIDS EAT FREE

One free kids meal for each  
adult main purchased before 5:30pm

#### HAPPY HOUR

**4-6pm**

Selected drinks

#### EXPRESS LUNCH

**\$19**

Selected meals

\*conditions apply

# ENTREES & SHARES

<b>Garlic, Herb &amp; Cheese Pizza (gfa, vga)</b> Confit garlic, mixed dried herbs, mozzarella	17
<b>Housemade Dips (gfa, v)</b> Pita bread, whipped feta, roasted capsicum	17
<b>Pork Terrine (gfa)</b> Cape Otway pork, pistachio, raisin terrine, quince jam, cornichons, fried jalapenos, toasted ciabatta	21
<b>Tandoori Chicken</b> Aromatic marinated chicken thigh, dill yoghurt	18
<b>Thai Beef</b> Seared spiced beef, spring onion, tomato coriander salsa, green oak lettuce	18
<b>Calamari (gf)</b> Salt & pepper calamari (zesty green salad w. main)	E 17/ M 29
<b>Croquettes (3) (v)</b> Wild mushrooms, smokey cheddar, black truffle emulsion	17
<b>Spicy Potato Turnover (v)</b> Curried potatoes, peas, puff pastry, tomato coriander salsa	16
<b>Antipasto Platter (gfa)</b> Salt & pepper calamari, chorizo, prosciutto, smoked salmon, chef selection of cheese, house-made dip, pita, bell peppers, mixed olives	39
<b>Beer Battered Chips / Potato Wedges</b>	11/12
<b>Zucchini Wedges / Onion Rings</b>	14

+\$5 Gluten free base    +\$3 Vegan cheese

\*While all efforts will be made to meet your dietary or allergen requirements, due to the environment in which we work, the removal of all trace amounts can not be guaranteed. Please speak with your waiter for further information.

# CLASSICS

<b>Camden Burgers</b>	25
- Angus beef, bacon, cheese, cos lettuce, tomato, Camden sauce, chips	
- Moroccan fried chicken, avocado, bacon, cheese, slaw, chipotle ranch, chips	
- Falafel, tomato, pickled radish, dill mint yoghurt, cos lettuce, chips (vga)	
<b>Schnitzel</b>	26
Panko crumbed chicken breast, chips, salad, gravy	
<b>Parmigiana</b>	28/26
- Panko crumbed chicken breast, ham, tomato sugo, trio of cheeses, chips, salad	
- Panko crumbed eggplant, tomato sugo, basil, rocket, trio of cheeses, chips, salad (vga)	
+\$3 vegan cheese	
<b>Fish &amp; Chips (gfa)</b>	28
Stone & Wood beer battered or grilled barramundi, chips, salad, tartare	
<b>Chow Mein</b>	27/26
- Prawns, chicken, mixed vegetables, chilli, stir fry noodles, bean sprouts, coconut curry	
- Crispy tofu, broccoli, cauliflower, carrot, pumpkin, chilli, stir fry noodles, bean sprouts, coconut curry (vg)	
<b>Bangers &amp; Mash (gf)</b>	25
Artisan Moroccan lamb sausages, creamy mash potato, caramelised onion, peas, gravy	

# FROM THE GRILL

All our steaks are grass fed, Gippsland Black Angus

<b>T-Bone (500g)</b>	53
<b>Eye Fillet (220g)</b>	50
<b>Porterhouse MBS 2+ (250g / 350g)</b>	41/50

Choice of sauce: mushroom, peppercorn, red wine jus, gravy, garlic butter, mustards  
Choice of two sides: chips, salad, creamy mash, seasonal vegetables

\*Variations may incur additional charges

\*10% surcharge applies on public holidays

# MAINS

<b>Seafood Linguine</b>	34
Calamari, mussels, fish, tiger prawns, clams, garlic, chilli, aurora sauce	
<b>Salmon (gf)</b>	39
Atlantic salmon fillet, sauteed green beans, bok choy, asparagus, garlic, chilli	
<b>Flounder (gfa)</b>	42
Whole grilled New Zealand flounder, tomato, garlic caper butter sauce, chips, salad	
<b>Lamb Rack</b>	43
Crusted lamb rack, potato fondant, dutch carrots, salsa verde, red wine jus	
<b>Veal Roulade (gf)</b>	38
Gippsland veal roulade, bell peppers, kefalograviera cheese, tomato sugo, olives, cherry tomatoes, grilled broccolini, crispy chat potatoes	
<b>Pork Belly (gf)</b>	34
Maple glazed pork belly, crispy wombok salad, plum sauce	
<b>Lamb Shank (gf)</b>	29
Slow braised lamb shank, creamy mash, seasonal vegetables	
<b>Camden Curries</b>	28/26
- Butter Chicken: chicken thigh, creamy tomato masala	
- Dal Makhani: spicy cooked lentils, kidney beans, potato (vga)	
Served with basmati rice, yoghurt raita, pineapple pickle, garlic naan	

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# PIZZAS

<b>Margherita (v)</b> Tomato sugo, confit garlic, mozzarella, fresh basil	20
<b>Pepperoni</b> Tomato sugo, pepperoni, confit garlic, mozzarella	24
<b>Prawn &amp; Chilli</b> Tomato sugo, tiger prawns, Portuguese chorizo, chilli, mozzarella, wild rocket	28
<b>Moroccan Lamb</b> Tomato sugo, lamb backstrap, olives, roast capsicum, feta, Spanish onion, chipotle aioli	28

+\$5 Gluten free base    +\$3 Vegan cheese

# SALADS

<b>Winter Vegetable Salad (gf, vga)</b> Roasted beetroot, carrots, confit cherry tomatoes, candied walnuts, rocket, whipped feta, house dressing	20
<b>Poke Bowl (gf, vg)</b> Saffron rice, cucumber, avocado, tomato salsa, nigella seeds, toasted sesame dressing	20

+\$5 Chicken    +\$6 Calamari    +\$8 Lamb Backstrap  
+\$6 Yellow Fin Tuna (sashimi)    +\$4 Crispy Tofu

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# SIDES

<b>Greek Salad (gf, vga)</b> Mixed lettuce, cucumber, cherry tomato, red onion, feta, oregano, balsamic dressing	16
<b>Sautéed Vegetables (gf, vga)</b> Mixed seasonal vegetables	14
<b>Potato (gf, v)</b> Creamy mash / roasted chat / baked fondant	9
<b>Beer Battered Chips / Potato Wedges</b>	11/12

# KIDS MEALS

<b>Chicken Tenders</b> Crumbed chicken tenders, chips, tomato sauce	15
<b>Pasta</b> Spaghetti or penne with Bolognese or Napoli sauce (vga)	15
<b>Pizza (gfa, v)</b> Tomato sugo, cheese +\$3 Gluten free base	15
<b>Cheeseburger Sliders (2)</b> Beef patty, cheese, tomato sauce, chips	15
<b>Fish &amp; Chips (gfa)</b> Grilled or battered barramundi fillet, chips, tomato sauce	15

Includes vanilla ice cream w. chocolate or strawberry sauce

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LONDON  
TAVERN  
PROPRIETOR  
1888

CARLTON ALE