

THE CAMDEN HOTEL

SNACKS AND SHARING

FOCACCIA Garlic and Sea Salt	4.0
DIP & FOCACCIA Eggplant, Hummus, Sundried Tomato	7.0
FRESHLY SHUCKED OYSTERS w. Raspberry Vinegar	3.8EA
CHARCUTERIE PLATTER Veal and Pork Terrine, Chicken Liver Pate, Pork Rillettes, Onion Jam, Focaccia	21.0
CURED SPICED SALMON FILLET (GF) Baby Capers, Red Onion, Rocket, and Chive Cream	18.0
SALT & PEPPER CALAMARI (GFA) Asian Salad And Chilli Mayo	15.0
LAMB KOFTA (GF) w. Harissa Dressing and Cucumber Salad	13.0
CHICKEN DRUMS (GF) Firecracker Sauce and Coriander	13.0
ARANCINI w. Mushroom, Boccincini and Tomato Fondue	13.0
CHARGRILLED VEGETABLE STACK (GF) Crumbled Feta, Herb Oil, Balsamic Glaze	14.0
GRILLED SCALLOP (GF) on Sweet Potato Mash w Spicy Burnt Sugar Honey, Crispy Prosciutto	16.0

Sauces

Peppercorn
Béarnaise
Mushroom
Red Wine Jus
Selection of Mustards

MAINS

TUNA NICOISE (GF) Grilled Tuna, Potato, Beans, Egg, Tomato, Olives, Anchovies	20.0
CRISPY TASMANIAN SALMON (GF) Spinach and Potato Gratin, Grilled Lemon	27.0
NZ FLOUNDER Pan Seared, Vegetable Salsa, Chips	28.0
VEAL CUTLET Spinach & Potato Gratin, Grilled Lemon, Seeded Mustard Sauce	32.0
KING ISLAND PORTERHOUSE (GF) Choice of Sauce, Potato Mash	31.0
KING ISLAND SCOTCH FILLET (GF) Choice of Sauce, Chips	34.0

COUNTER MEALS

FLATHEAD Herb Crumbed or Grilled with Chips and Tartare Sauce	23.0
CAMDEN WAGYU BURGER Bacon, Lettuce, Chutney, Cheese, Burger Sauce w. Chips	18.0
MINUTE STEAK (GFA) Cabbage & Szechuan Pepper, Red Wine Jus, Chips	24.0
GNOCCHI Mushroom, Spinach, Cream, Grana Padano Parmesan	18.0
CHICKEN SCHNITZEL Prosciutto, Cherry Tomato, Boccincini, Basil w. Chips	21.0

SIDES

CHIPS w. Camden Salt & Aioli	6.0
GREEN SALAD (GF) Seasonal	6.0
ROCKET SALAD (GF) Pear, Walnuts, Blue Cheese	9.0
SAUTÉED GREEN VEG (GF)	6.0
POTATO MASH, TRUFFLE OIL (GF)	7.0

DESSERT

APPLE & RHUBARB CRUMBLE Vanilla Ice Cream, Cream	12.0
CHOCOLATE FONDANT Crème Anglaise, Praline	12.0
LEMON TART Berry Coulis, Double Cream	12.0
SELECTION OF CHEESES Local and Imported, Quince Paste, Lavosh	24.0

Specials

Sunday Roast
w. all the Trimmings
(Sundays Only)
25.00

THE CAMDEN HOTEL

ON TAP

GREAT NORTHERN MID
CARLTON DRAUGHT
FURPHY REFRESHING ALE
FOUR PINES KOLSCH
STELLA ARTOIS
PERONI NASTRO
ASAHI SUPER DRY
MONTEITHS APPLE CIDER

Cocktails

WATERMELON SOUR
Gin, Watermelon Syrup, Lemon, Egg White
18.0

ESPRESSO MARTINI
Vodka, Ristretto, Kahlua, Espresso
18.0

APEROL SPRITZ
Aperol, Prosecco, Soda, Orange
18.0

GINGER SPLICE
Captain Morgan's, Peach Schnapps,
Ginger Ale, Orange
18.0

MOJITO
Bacardi, Lime, Mint, Sugar Syrup
18.0

RED

	GLS	BTL
HARE & TORTOISE PINOT NOIR Yarra Valley VIC	9.0	38.0
TAYLORS JARRAMAN PINOT NOIR Yarra Valley VIC		60.0
PREECE CABERNET SAUVIGNON Nagambie VIC	9.0	38.0
VASSE FELIX FIILIUS CABERNET SAUVIGNON Margaret River WA	55.0	
INNOCENT BYSTANDER SYRAH Yarra Valley VIC	10.0	40.0
BUCKSHOT SHIRAZ Heathcote VIC		58.0
ST HUGO SHIRAZ Barossa SA		88.0
ELEPHANT IN THE ROOM MERLOT Limestone Coast SA	8.0	34.0
BAROSSA VALLEY GSM Barossa SA	10.0	40.0

SPECIALS

FOUR PINES KOLSCH
SCHOONER
5.00

WHITE

	GLS	BTL
CATALINA SOUNDS SAUVIGNON BLANC Marlborough NZ	10.0	40.0
SHAW & SMITH SAUVIGNON BLANC Adelaide Hills SA		58.0
PREECE CHARDONNAY Nagambie VIC	9.0	38.0
SEWN ESTATE CHARDONNAY Yarra Valley VIC		50.0
LA LA LAND PINOT GRIS VIC	8.0	34.0
HENTY FARM PINOT GRIS Henty VIC		58.0
MITCHELL WATERVALE RIESLING Clare Valley SA	10.0	40.0
JULES ROSE France	10.0	40.0
RAMEAU ROSE France		50.0

SPARKLING & SWEET

DUNES & GREENE CHARDONNAY PINOT NOIR SA	9.0	38.0
BANDINI PROSECCO Italy	10.0	40.0
MUMM NV BRUT France		95.0
INNOCENT BYSTANDER MOSCATO Yarra Valley VIC		38.0