

# THE CAMDEN HOTEL

## SNACKS AND SHARING

<b>FOCACCIA</b> Garlic and Sea Salt. Add dips +\$3 (Eggplant, Hummus, Sundried Tomato)	4.0
<b>FRESHLY SHUCKED OYSTERS</b> w. Raspberry Vinegar	3.8EA
<b>CHARCUTERIE PLATTER</b> Veal and Pork Terrine, Chicken Liver Pate, Pork Rilletes, Onion Jam, Focaccia	25.0
<b>BACON, HERB AND CHEESE CROQUETTE</b> w. Dijonnaise dressing	13.0
<b>CHICKEN DRUMS (GF)</b> Firecracker Sauce and Coriander	13.0
<b>ARANCINI</b> w. Mushroom, Boccincini and Tomato Fondue	13.0
<b>CHARGRILLED VEGETABLE STACK (GF)</b> Crumbled Feta, Herb Oil, Balsamic Glaze	14.0
<b>SALT &amp; PEPPER CALAMARI (GFA)</b> Asian Salad And Chilli Mayo	15.0
<b>GRILLED SCALLOP (GF)</b> on Sweet Potato Mash w Spicy Burnt Sugar Honey, Crispy Prosciutto	16.0
<b>LAMB CUTLETS (GF)</b> w. mint pesto	20.0

### Sauces

Peppercorn  
Béarnaise  
Mushroom  
Red Wine Jus  
Selection of Mustards

## MAINS

<b>CHICKEN PESTO SALAD (GF)</b> w. kipler potato, rocket pesto dressing	20.0
<b>LAMB BACK STRAP SALAD (GF)</b> zucchini & carrot ribbons, rocket, olive goats cheese dressing	25.0
<b>CRISPY TASMANIAN SALMON (GF)</b> Asparagus, tomato medley, preserved lemon	28.0
<b>NZ FLOUNDER</b> Pan Seared, Vegetable Salsa, Chips	28.0
<b>VEAL CUTLET</b> Spinach & Potato Gratin, Grilled Lemon, Seeded Mustard Sauce	32.0
<b>GIPPSLAND GRASS-FED PORTERHOUSE (GF)</b> Choice of Sauce, Potato Mash	31.0
<b>GIPPSLAND GRASS-FED SCOTCH FILLET (GF)</b> Choice of Sauce, Chips	34.0

## CLASSICS

<b>CHICKEN FETTUCCINI</b> Chicken, mushrooms, pesto cream sauce	20.0
<b>CHICKEN PARMA</b> w. prosciutto, Napoli, triple cheese with chips	23.0
<b>BARRAMUNDI (GFA)</b> Herb Crumbed or Grilled with Chips and Tartare Sauce	23.0
<b>CAMDEN WAGYU BURGER</b> Bacon, Lettuce, Chutney, Cheese, Burger Sauce w. Chips	18.0
<b>MINUTE STEAK (GFA)</b> Red Wine Jus, Chips	24.0
<b>GNOCCHI</b> w. roasted pumpkin, pinenuts, spinach, sage butter sauce, parmesan	18.0
<b>CHICKEN SCHNITZEL</b> Prosciutto, Cherry Tomato, Boccincini, Basil w. Chips	21.0

## SIDES

<b>CHIPS</b> w. Camden Salt & Aioli	6.0
<b>GREEN SALAD (GF)</b> Seasonal	6.0
<b>MIXED LEAF SALAD (GF)</b> w. grilled peach, mozzarella, mint & prosciutto	11.0
<b>ROCKET SALAD (GF)</b> Pear, Walnuts, parmesan & truffle oil	8.0
<b>SAUTÉED GREEN VEG (GF)</b> broccolini, snow peas	9.0
<b>POTATO MASH, TRUFFLE OIL (GF)</b>	7.0

## DESSERT

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

## Specials

**Steak Night** (Thursdays)  
18.00

**Mussel Night** (Fridays)  
18.00