



Menu

entree

HOUSE MADE PAN COB Toasted, smothered in garlic butter & oven baked until golden	\$9	V
GARLIC & MOZZARELLA PIZZETTA	\$12	V
POTATO WEDGES sweet chilli sauce & sour cream	\$12	V
SALT & PEPPER SQUID aioli & citrus segments	\$18	GF
SIGNATURE WINGS CHOOSE YOUR FLAVOUR Cajun Crispy Spice 🌶️ Smoked BBQ		GF
1/2KG	\$16	
1KG	\$23	
BRUSCHETTA Roma tomato, spanish onion, balsamic drizzle, olive & rosemary bread	\$16	

mains

EGGPLANT PARMIGIANA Napoli, panko crumb, mozzarella, chips	\$23	GF
CHICKEN SCHNITZEL Panko crumbed, chips, slaw, house gravy	\$24	
CVI PIE MSA steak, Guinness, mashed potato, mushy peas, gravy	\$26	
CASCADE BATTERED HUMPTY DOO BARRA Cascade larger, chips, lemon, house tartare	\$26	
CHICKEN PARMIGIANA Smoked ham, napoli, melted cheese, chips, slaw	\$26	
WILD MUSHROOM RISOTTO Wild mushroom medley, fresh baby peas, heirloom vine tomatoes, gorgonzola cream, roasted jap pumpkin, fried shallot <i>(vegan available)</i>	\$26	V
PENNE BOLOGNAISE Wagyu mince, chilli, Napoli, fresh basil	\$24	GF
CRISPY SKIN SALMON Seared skin on, mashed potato, blistered tomatoes, chorizo & paprika cream	\$30	GF
BANGERS & MASH Creamy mashed potato, onion gravy	\$24	



salads

PUMPKIN & PICKLED BEETROOT Salad of roast jap pumpkin, pickled beetroot, crumbled fetta, & mixed panache with confit garlic aioli, fresh lime <i>Chef's suggestion</i> ADD calamari	\$17	Ve GF
CAESAR SALAD Cos lettuce Hearts, prosciutto, herbed croutons, shredded parmesan, egg <i>Chef's suggestion</i> ADD grilled chicken tenders	\$17	GF
CRUNCHY ASIAN SLAW Chinese cabbage, fried Asian shallots, sesame dressing, almonds & shallots <i>Chef's suggestion</i> ADD avocado	\$18	Ve GF

CHOOSE YOUR PROTEIN

SALT & PEPPER SQUID	GF
GRILLED CHICKEN OR CRISPY CHICKEN	GF

kids

All served with your choice of fries or broccolini

BATTERED FISH	\$10
PENNE BOLOGNAISE	\$10
HANDMADE CHICKEN TENDERS	\$10
JR GRILLED TENDERS	\$10
MINI CHEESE BURGER	\$10

All kids meals come with a bambino ice cream cone

TRADING HOURS

Monday – Saturday

Breakfast 7am – 10.30am / Pizzeria 11am – 9pm
Bistro 11:30am – 4pm & 5.30pm - 9pm

Sunday

Breakfast 7am – 10.30am / Pizzeria 11am – 8pm
Bistro 11:30am – 4pm & 5pm - 8pm



Menu

burgers

- SOUTHERN STYLE CHICKEN BURGER** \$22
Buttermilk southern style coating, Maple Bacon, Slaw, BBQ sauce, served with fat chips
- RANGERS VALLEY WAGYU CVI MAC BURGER** \$23
American cheese, shredded iceberg, gherkin, beetroot, bacon, fat chips, BBQ Sauce
- COCA-COLA BRISKET BURGER** \$23
Bourbon cola sauce, liquid American cheddar, shredded iceberg, tomato, maple bacon, & crispy onion rings, served with fat chips
- THE VEGETARIAN** \$26 GFA
Swiss brown mushroom, with melted cheddar, shredded iceberg, tomato, mustard & tomato sauce
(GF = naked in cos lettuce)

pizzas

- MARGHERITA** \$20
Fresh tomato sauce, fior di latte, fresh basil
- HAWAII** \$23
Fresh tomato sauce, leg ham, pineapple
- SUPREMA** \$24
Fresh tomato sauce, fior di latte, leg ham, salami, mushrooms, capsicum, local olives
- VEGETARIANA** \$23 V
Fresh tomato sauce, fior di latte, grilled eggplant, grilled zucchini, mushrooms, roast capsicum & olives
- CARNIVORA** \$24
Fresh tomato sauce, fior di latte, smoked ham, salami, mushrooms, capsicum & olives
- ADD GLUTEN FREE BASE** \$3

from the grill

ALL STEAKS SERVED W YOUR CHOICE OF POTATO & SIDE

- SCOTCH FILLET 300G** \$34 GF
Ebony black angus, grain fed 100 days, MB2, halal certified, hormone free
- RUMP 250G** \$29 GF
Beef City Black, raised on the Darling Downs, grain fed 100 days
- 18 HOUR BERKSHIRE PORK RIBS (500G)** \$35 GF
CVI signature coffee rub



SAUCES: GRAVY, MUSHROOM SAUCE, WHISKEY PEPPER, CAFÉ DE PARIS BUTTER

CVI signature coffee-rubbed steak is a combination of coffee and spices which creates a flavorsome crust that you will love. Basted with butter before transferring to the oven helps release the flavor of the dried spices and adds irresistible flavour to the meat.

SIDES ALL \$6

- CHIPS W CONFIT GARLIC AIOLI
- CVI GARDEN SALAD V GFA
- SAUTÉED BROCCOLINI, MASALA SPICE,
- SMOKED ALMONDS V GFA
- BUTTERED BABY CARROTS,
- LOCAL HONEY, BLACK SESAME V GFA

POTATO

- POTATO MASH
- JACKET POTATO

desserts

- STICKY DATE PUDDING** \$14
Butterscotch Sauce, double cream, pistachio
- CHEF'S MARS BAR CHEESECAKE** \$14
Marshmallow, caramel fudge, mars bar pieces, peanut crumb

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