

starters

GARLIC BREAD v	\$8	SLIDERS [3]	\$17
GARLIC CHEESE PIZZETTA v VEA	\$12	pulled brisket, pickle slaw & smokey BBQ	
WAFFLE FRIES v	\$13	SALT & PEPPER CALAMARI	\$17
sour cream & sweet chilli		chilli, fresh herbs, lime aioli & lemon	
SMOKED MOZZARELLA & BASIL ARANCINI [3] v	\$14	CHICKEN WINGS GFA	
tomato sugo, shredded parmesan & aioli		Sauces: hot sauce, BBQ & bacon, sticky Korean	
BRUSCHETTA v VEA GFA	\$15	1/2KG	\$16
toasted garlic baguette, roma tomatoes, onion, basil & balsamic glaze		1KG	\$24
COB LOAF VA	\$16	CVI SHARE PLATE	\$49
cream cheese, butter milk, bacon, leek & chives		arancini, hot sauce wings, pork belly bites, slaw, waffle fries, calamari, aioli, sour cream & sweet chilli dipping sauces	
PORK BELLY BITES	\$16		
chilli caramel, crispy noodles & spiced lime			

pizza

all 12" hand stretched & stone baked

MARGHERITA VEA	\$20
fresh napolitana sauce, basil & mozzarella	
HAWAIIAN	\$22
smoked ham, fresh napolitana sauce, pineapple & mozzarella	
VERDURE v	\$23
grilled zucchini, eggplant, roast capsicum, red onion, pesto & mozzarella	
TEX MEX	\$24
pulled brisket, red onion, bacon, smokey BBQ & mozzarella	
GAMBERETTI	\$25
king prawns, chorizo, red onions, chilli, feta, rocket & mozzarella	
BBQ CHICKEN	\$25
chicken, mushrooms, red onion, crispy bacon & mozzarella topped with pesto sauce	
SUPREME	\$26
pepperoni, smoked ham, mushrooms, red onion, olives, roast capsicums & mozzarella	
PROSCIUTTO	\$26
prosciutto, rocket, balsamic & mozzarella	
ADD GLUTEN FREE BASE	\$3
ADD BUFFALO CHEESE	\$3

KIDS

ALL \$10

INCLUDES
ICE CREAM

BATTERED FISH
BOLOGNAISE
CHICKEN TENDERS
KIDS CHEESEBURGER

SERVED WITH CHOICE OF CHIPS OR VEGETABLES
EXCLUDING BOLOGNAISE

Menu

KITCHEN TRADING HOURS

Monday - Friday	Saturday	Sunday
Breakfast 7am-11am	Breakfast 7am-11am	Breakfast 7am-11am
Bistro 11am-9pm	Bistro 11.30am-9pm	Bistro 11.30am-8.30pm
Pizzeria 11am-10pm	Pizzeria 11am-10pm	Pizzeria 11am-9pm



CAMDEN VALLEY INN

EST 1939

salads

ASIAN STYLE BEEF SALAD	\$22
pulled beef, shredded cabbage, onion, sprouts, Thai dressing & fried noodles	
CAESAR SALAD VA GFA	\$18
cos lettuce, sourdough croutons, parmesan, crispy bacon & egg	
SWEET POTATO & CAULIFLOWER SALAD v VEA GF	\$20
sweet potato, cauliflower, mixed leaves, cannelloni beans, shredded cabbage, onion, labneh, pumpkin seed & herb dressing	

TOPPERS	ALL \$6
grilled chicken	
crumbed chicken	
salt and pepper calamari	
haloumi	

burgers

all served with fries	
ANGUS BEEF	\$24
lettuce, bacon, cheese, truffle aioli & caramelised onions	
SOUTHERN FRIED CHICKEN	\$22
buttermilk fried chicken, bacon, American style cheese pickle slaw & chilli aioli	
CVI FELAFEL v VEA	\$20
fried felafel pattie, beetroot hummus, onion, rocket & labneh	
CUBANO	\$22
roast pork, smoked ham, Swiss cheese, pickles, mustard on a toasted Turkish roll	
MAKE IT A DOUBLE	\$2
ALT GLUTEN FREE ALT VEGAN BUN OR MAKE IT NAKED	\$3
with a lettuce bun	

mains

CHICKEN SCHNITZEL	\$23	CHICKEN SUPREME	\$28
house slaw, fries & gravy		baby potatoes, seasonal greens & cacciatore sauce	
CVI GUINNESS PIE	\$23	TWICE COOKED PORK BELLY	\$30
tender beef, short crust pastry, creamy mash, mushy peas & gravy		cauliflower puree, red cabbage, fennel compote, broccolini & red wine jus	
BEER BATTERED FISH & CHIPS	\$23	BRAISED LAMB SHANK [1]	\$30
light ale battered fish, fries & house made tartare sauce		creamy mash, greens, red wine braised sauce & gremolata	
PAN FRIED GNOCCHI v	\$23	CON BAY BARRAMUNDI GFA DF	\$34
garlic, cherry tomatoes, basil & mozzarella		baby potatoes, greens, sprout salad & spiced coconut sauce	
CHICKEN PARMY	\$26	12 HOUR SMOKED BRISKET	\$36
panko crumbed breast, house slaw, triple smoked ham, Napoli sauce, mozzarella & fries		300g slow cooked, slaw, waffle fries & BBQ bacon sauce	
FUSILLI PASTA	\$26		
chicken, garlic, mushrooms, sundried tomatoes, pine nuts, grana padano & creamy pesto sauce			

GRILL

ALL GRILL ITEMS COOKED YOUR WAY – SERVED WITH YOUR CHOICE OF POTATO AND SIDE

RUMP 250G GFA	\$27	SLOW COOKED PORK RIBS	1/2 RACK \$39 FULL RACK \$49
Teys rump, Jindalee NSW, 100 day grain fed		bourbon BBQ glazed	
SIRLOIN 300G GFA	\$34	POTATO: FRIES, ROASTED BABY POTATOES, CREAMY MASH	
Black Onyx, Glen Innes NSW, long-fed 270 days, MB 3+		SIDE: CVI SLAW OR SAUTEED GREENS	
SCOTCH FILLET 300G GFA	\$39	SAUCES PEPPERCORN, MUSHROOM, RED WINE JUS GF, HOUSE GRAVY, BBQ & BACON	
Southern Ranges, Victoria, grass fed, aged 36 months, MB 4+			

SIDES ALL \$10

FRIES	
served with aioli	
<i>Please note fries are not GF friendly</i>	
ROASTED BABY POTATOES	
confit garlic, parmesan cheese & balsamic glaze	
SEASONAL GREENS	
roasted sesame seed, garlic & tamari	
SIDE SALAD	
rocket, parmesan, red onion, cherry tomatoes & balsamic	

TOPPERS

FRIED CALAMARI	\$6
PRAWNS [4]	\$10
with hollandaise sauce	
RIBS 4PIN	\$12
with BBQ Bacon sauce	

dessert

STICKY DATE PUDDING* v	
rich sticky sponge, salted butterscotch sauce & vanilla bean gelato	
APPLE CRUMBLE TART*	
spiced apple compote topped with crunchy crumble, caramelised fig & strawberry gelato	
MARS CALZONE**	
calzone filled with mars bar, topped with fresh fruits & Nutella	



*AVAILABLE UNTIL 9.30PM
**AVAILABLE UNTIL 10PM