

## starters

<b>WARM MIXED OLIVES</b> <small>VE GF</small>	\$8	<b>BRUSCHETTA</b> <small>V GFA</small>	\$16
<b>HOUSE MADE GARLIC PAN COB</b> <small>V</small>	\$10	toasted baguette, vine ripe tomato, liralh balsamic	
<b>CHEESY GARLIC PIZZA</b> <small>V</small>	\$12	<b>CHICKEN WINGS</b>	
<b>POTATO WEDGES</b> <small>V</small>	\$12	<b>CHOOSE YOUR FLAVOUR</b>	
sour cream, sweet chilli sauce		fried wings with smokey BBQ sauce <small>GF</small>	
<b>SOUP OF THE DAY</b> <small>GFA</small>	\$13	buffalo wings with aioli sauce <small>GF</small>	\$16
<b>BOLOGNAISE ARANCINI</b> [4]	\$14	<b>1/2KG</b>	\$22
with roasted tomato sauce and parmesan cheese		<b>1KG</b>	\$22
<b>SALT &amp; PEPPER SQUID</b>	\$16	<b>VEG OPTION</b> swap chicken for cauliflower	
lime aioli, simple salad		<b>CHARCUTERIE BOARD</b> <small>GFA</small>	\$25
<b>VEG OPTION</b> replace squid with tofu		cured meats, parafield olives, olive & balsamic oil, two cheeses, crackers, crispy Italian flat bread	

## pizza all 12" hand stretched & stone baked

<b>MARGHERITA</b> <small>V</small>	\$20
freshly picked basil, tomato base, mozzarella cheese	
<b>ADD</b> buffalo cheese	\$3
<b>HAWAIIAN</b>	\$21
smoked shaved ham, crushed pineapple, tomato base, mozzarella cheese	
<b>VEGETARIAN</b>	\$23
sautéed mushroom, grilled zucchini, mixed olives, fresh oregano, pumpkin base, red onions, capsicum, mozzarella cheese	
<b>VEGAN OPTION AVAILABLE</b>	\$26
<b>CARNIVORA</b>	\$24
smoked shaved ham, salami, sausage, pancetta, fresh herbs, tomato base, mozzarella cheese	
<b>CHICKEN</b>	\$25
smokey BBQ sauce, marinated chicken, mushroom, bacon, onion, mozzarella cheese	
<b>PROSCIUTTO</b>	\$25
shaved prosciutto, rocket, parmesan, tomato base, mozzarella cheese	
<b>PRAWN &amp; CHILLI</b>	\$26
tomato base, prawns, cherry tomato, chilli, rocket, ranch sauce, mozzarella cheese	
<b>SUPREMA</b>	\$25
smoked shaved ham, salami, fresh oregano, capsicum, artichoke cream, tomato base, olives, mushrooms, mozzarella cheese	
<b>ADD GLUTEN FREE BASE</b>	\$3

## KIDS

<b>BATTERED FISH</b>	
<b>BOLOGNAISE</b>	
<b>HANDMADE PANKO CRUMBED TENDERS</b>	
<b>GRILLED TENDERS</b>	
<b>TWO MINI CHEESE BURGERS</b>	

ALL \$10  
INCLUDES  
GELATO CUP

ALL EXCEPT BOLOGNAISE SERVED WITH CHOICE OF CHIPS OR VEGETABLES

# Menu

## KITCHEN TRADING HOURS

**Breakfast** Everyday 7am - 11am  
**Bistro** Mon-Sat 11am - 9pm / Sunday 11am - 8pm  
**Pizzeria** Mon-Sat 11am - 10pm / Sunday 11am - 9pm



## CAMDEN VALLEY INN

EST 1939

### salads

<b>CAESAR SALAD</b> <small>GFA</small>	\$17
baby cos lettuce, grilled bacon, shaved parmesan, egg, croutons	
<b>WOMBOK SALAD</b> <small>GFA VEA</small>	\$18
red cabbage, red onion, bean sprouts, fried shallots, sesame seeds, carrot, fried noodles, peanut dressing	
<b>CAULIFLOWER</b> <small>GF VEA</small> & PUMPKIN SALAD	\$17
red onion, fetta cheese, pepitas, mixed leaves, vincotto	
<b>Chef's suggestion</b>	ALL \$5
<b>ADD</b> salt & pepper squid	
<b>ADD</b> grilled chicken	
<b>ADD</b> crumbed chicken	
<b>ADD</b> grilled halloumi	



### burgers all served with fries

<b>BEEF BURGER</b>	\$24
beef patty, tomato, lettuce, cheese, carmalised onion, ketchup, house made mustard topped with onion rings	
<b>MAKE IT A DOUBLE</b>	\$2
<b>SOUTHERN FRIED CHICKEN BURGER</b>	\$20
cabbage slaw, cheese, bacon, hot smokey bbq sauce, ranch sauce	
<b>STEAK SANDWICH</b> <small>GFA</small>	\$19
scotch fillet steak, tomato salsa, lettuce, cheese, beetroot, BBQ sauce	
<b>VEGE BURGER</b> <small>V</small>	\$21
pumpkin and chickpea patty, lettuce, smashed avocado, bean sprouts, tomato, beetroot, tahini	
<b>ADD GLUTEN FREE BUN</b>	\$2

## mains

<b>PUMPKIN &amp; CHICKPEA CROQUETTES</b> <small>VE</small>	\$21	<b>CVI GUINNESS PIE</b>	\$23
cauliflower rice, cherry tomato, hommus, simple salad, lemon tahini, fresh lime		tender beef, short crust pastry, mushy peas, mash potato, gravy	
<b>CHICKEN SCHNITZEL</b>	\$23	<b>LAMB RAGU</b>	\$32
fries, slaw, gravy, lemon wedge		pappardelle pasta, pancetta, red wine, rosemary, ricotta, pulled lamb, lamb bone broth, sweet potato crisps	
<b>FISH &amp; CHIPS</b>	\$23	<b>HUON SALMON</b> <small>GF</small>	\$32
pale ale battered barramundi served with fries, lime aioli		crispy skin, rosemary & garlic potatoes, crunchy broccolini, prawns, creamy garlic sauce	
<b>CHICKEN PARMIGIANA</b>	\$26	<b>LAMB SHANK</b> <small>GF</small>	\$33
panko crumbed, fries, slaw, house made tomato napoli, shaved ham, mozzarella cheese		perfectly cooked, roasted carrots, red wine reduction, creamy mash, fried leek	
<b>PORTUGUESE CHICKEN</b> <small>GF</small>	\$29	<b>PORK KNUCKLE</b> <small>GFA</small>	\$34
half chicken, marinated in Portuguese spices, rosemary & garlic potatoes, crunchy broccolini, Portuguese sauce, lemon wedge		sauerkraut, beer onion jus, apple compote, rosemary & garlic roast potatoes	

## GRILL

ALL STEAKS COOKED YOUR WAY & SERVED WITH YOUR CHOICE OF POTATO & SIDE

SAUCES \$2

<b>RUMP 250G</b> <small>GF</small>	\$27	<b>SLOW COOKED PORK RIBS USA STYLE</b>	1/2 RACK \$36 FULL \$48
grain fed 100 days, Darling Downs QLD		USA style, Berkshire pork, finished on the char grill	
<b>SCOTCH FILLET 300G</b> <small>GF</small>	\$34	<b>POTATO: FRIES, MASH, JACKET POTATO W SOUR CREAM, ROAST CHAT POTATOES</b>	
grain fed 100 days, MB2, hormone free, Scone NSW		<b>SIDE: HOUSE SLAW OR MIXED SEASONAL VEG</b>	
<b>DRY AGED SIRLOIN 300G</b> <small>GF</small>	\$37	<b>SAUCES: HOUSE MADE MUSTARD GF, PEPPERCORN, MUSHROOM, DIANNE, CREAMY GARLIC GF, CHILLI GF, HOUSE GRAVY GF</b>	
black angus, grain fed 100 days, perfectly marbled MB6, Kilcoy QLD			
<b>RIBEYE STEAK ON THE BONE 400G</b> <small>GF</small>	\$42		
cape grim, grass fed, Flinders Island TAS			

## SIDES ALL \$8

- Duck fat roasted chat potatoes, rosemary, garlic GF
- Crunchy chips, roasted garlic aioli
- Roasted jap pumpkin, spiced yoghurt, toasted almonds GF
- Baked cauliflower, cheesy bechamel gratin
- Broccolini, asparagus, garlic butter, toasted nuts GF
- Seasonal salad greens & herbs, vincotto dressing GF
- House battered onion rings, thick cut, aioli dipping sauce

## TOPPERS

<b>3 PRAWNS IN CREAMY GARLIC SAUCE</b> <small>GF</small>	\$8
<b>CRISPY CALAMARI</b>	\$5

## dessert ALL \$14

<b>STICKY DATE PUDDING</b> <small>V</small>	
rich sticky sponge, date caramel, vanilla bean ice-cream and candied nuts	
<b>APPLE &amp; CINNAMON CRUMBLE</b> <small>VEA</small>	
buttery oats & short bread, granny smith apple, cinnamon sauce and vanilla bean ice-cream	
<b>STRAWBERRY NUTELLA PIZZA</b> <small>V</small>	
macerated strawberries, Nutella chocolate, white chocolate, coconut and marshmallow	