

starters

GARLIC BREAD v	\$8	SALT & PEPPER SQUID	\$16
WARM MIXED OLIVES VE GF	\$8	lime aioli & lemon	
CRUSTY COB LOAF	\$16	VEG OPTION replace squid with haloumi	
filled with hot cream cheese, bacon & onion dip			
CHEESY GARLIC PIZZA v	\$12	BRUSCHETTA v GFA	\$16
POTATO WEDGES v	\$12	toasted baguette, vine ripe tomato, liralh balsamic	
sour cream, sweet chilli sauce		CHICKEN WINGS	
SWEET POTATO WAFFLE FRIES v	\$12	CHOOSE YOUR FLAVOUR	
with aioli		fried wings with smokey BBQ sauce GF	
BOLOGNAISE ARANCINI [4]	\$14	buffalo wings with aioli sauce GF	
with roasted Napoli sauce and parmesan cheese		1/2KG	\$16
POTATO SKINS [4]	\$15	1KG	\$22
with kilpatrick bacon mix, grilled cheese, chives & sour cream		CHARCUTERIE BOARD GFA	\$25
		cured meats, parafield olives, olive & balsamic oil, two cheeses, crackers, crispy Italian flat bread	
		TASTING BOARD	\$40
		arancini, salt & pepper squid, chicken wings, potato skins, aioli	

pizza all 12" hand stretched & stone baked

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

KIDS

ALL \$10	BATTERED FISH
INCLUDES GELATO CUP	BOLOGNAISE
	HANDMADE PANKO CRUMBED TENDERS
	GRILLED TENDERS
	KIDS CHEESE BURGERS

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

CAESAR SALAD GFA	\$17
baby cos lettuce, grilled bacon, shaved parmesan, egg, croutons	
THAI NOODLE SALAD	\$18
kale, sliced cabbage, crispy noodles, capsicum, carrot, peanut sauce & mixed greens	
AVO & BACON SALAD	\$19
cos lettuce, avocado, bacon, cherry tomatoes, green beans & honey mustard dressing	

Chef's suggestion ALL \$5

ADD salt & pepper squid
ADD grilled chicken
ADD crumbed chicken
ADD grilled halloumi



burgers all served with fries

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

mains

PUMPKIN & CHICKPEA CROQUETTES VE	\$21	KING PRAWN LINGUINE	\$32
cauliflower rice, cherry tomato, hommus, simple salad, lemon tahini, citrus wedge		chorizo, king prawns, confit garlic, shallot, blistered cherry tomato	
CHICKEN SCHNITZEL	\$23	HUON SALMON GF	\$32
fries, slaw, gravy, citrus wedge		crispy skin, rosemary & garlic potatoes, seasonal vegetables, prawns, creamy garlic sauce	
FISH & CHIPS	\$23	STUFFED CHICKEN SUPREME GF	\$32
pale ale battered barramundi served with fries, lime aioli		crispy skin chicken breast filled with cream cheese, ham, spinach, herbs, mash, creamy mustard and garlic sauce with vegetables	
CHICKEN PARMIGIANA	\$26	LAMB SHANK GF	\$33
panko crumbed, fries, slaw, house made tomato napoli, shaved ham, mozzarella cheese		perfectly cooked, red wine reduction, creamy mash, fried leek	
PORTUGUESE CHICKEN GF	\$29	PORK KNUCKLE GFA	\$34
half chicken, marinated in Portuguese spices, rosemary & garlic potatoes, seasonal vegetables, Portuguese sauce, citrus wedge		sauerkraut, beer onion jus, apple compote, rosemary & garlic roast potatoes	
CVI GUINNESS PIE	\$23	HUMPTY DOO BARRAMUNDI	\$28
tender beef, short crust pastry, mushy peas, mash potato, gravy		coconut jasmine rice, mango & tomato salsa & citrus wedge	

GRILL

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

SAUCES \$2

RUMP 250G GF	\$27	SLOW COOKED PORK RIBS USA STYLE	1/2 RACK \$36 FULL \$48
grain fed 100 days, Darling Downs QLD		USA style, Berkshire pork, finished on the char grill	
SCOTCH FILLET 300G GF	\$34	POTATO: FRIES, MASH, JACKET POTATO W SOUR CREAM, ROAST CHAT POTATOES	
grain fed 100 days, MB2, hormone free, Scone NSW		SIDE: HOUSE SLAW OR MIXED SEASONAL VEG	
DRY AGED SIRLOIN 300G GF	\$37	SAUCES: PEPPERCORN, MUSHROOM, DIANNE, CREAMY GARLIC GF, CHILLI GF, HOUSE GRAVY	
black angus, grain fed 100 days, perfectly marbled MB6, Kilcoy QLD			
T-BONE STEAK 400G GF	\$40		
grain fed, MB2, Riverina			

SIDES ALL \$8

- Duck fat roasted chat potatoes, rosemary, garlic GF
- Crunchy chips, roasted garlic aioli
- Seasonal vegetables, citrus butter GF
- House battered onion rings, thick cut, aioli
- Seasonal salad GF

TOPPERS

3 PRAWNS IN CREAMY GARLIC SAUCE GF	\$8
CRISPY CALAMARI	\$5

dessert ALL \$14

STICKY DATE PUDDING v	
rich sticky sponge, date caramel, vanilla bean ice-cream and candied nuts	
STRAWBERRY NUTELLA PIZZA v	
macerated strawberries, Nutella chocolate, white chocolate, coconut and marshmallow	
CHEESECAKE OF THE WEEK	
ask our friendly staff the flavour of the week	
PAVLOVA	
crispy meringue, marshmallow, whipped cream and fresh fruits	