



CAMDEN VALLEY INN

BREAKFAST MENU

Homemade toasted muesli with “Country Valley” yoghurt and fruit compote **\$8.50**

“Springs” smoked salmon with baby spinach & poached egg on toasted Turkish bread **\$17**

Toasted banana bread with honey ricotta & berry compote **\$9.50**

Free range omelette your way **\$12**

Select from - mushroom, ham, cheese, tomato, shallot, smoked salmon and fetta cheese

Warm sautéed field mushroom bruschetta with “Small Cow” fetta and basil oil **\$14**

Camden Valley Inn big breakfast **\$16**

“Maugers” bacon, beef sausage, roast tomato,
field mushrooms, sourdough toast and
two free range eggs cooked how you like

Eggs poached/scrambled/fried on sour dough toast **\$10**

Sour dough toast with “Razorback” honey or “Oaks” jam 2 slices **\$5**

Additions

“Maugers” bacon **\$3.00**

“Maugers” beef sausage **\$3.00**

Field mushrooms **\$2.50**

Roast tomato **\$2.50**

Fries **\$3.00**

Cereal selection - see our breakfast staff **\$4**

Smoothies **\$6**

Honey and banana

Berry and yoghurt

(Milk: full cream, low fat or soy)



CAMDEN VALLEY INN

Coffee & T2 Tea menu

	Reg	Large
Cappuccino	3.50	4.00
Flat White	3.50	4.00
Latte	3.50	4.00
Short Black	3.00	
Long Black	3.50	
Mocha		4.00
Hot Chocolate		4.00

T2 Tea \$3.50 per pot

- English Breakfast
- Lemongrass & Ginger
- Earl Grey
- China Jasmine
- Chai
- Relax (herbal)
- Red green Vanilla
- Chamomile
- Peppermint
- Sencha (green tea)

All menu items subject to market and season availability
 Room Service Delivery Surcharge \$5.00
 Kitchen hours
 Mon - Sat 6.30am – 3pm and 5.30 – 9pm
 Sun 6.30am – 4pm and 5.00 – 8pm
 Bar menu available
 Mon - Sat 11am-9pm
 Sun 11-8pm

Our Executive Chef is clear in his culinary goals. With a history of cooking for premium establishments in Sydney, he endeavors to source only the freshest of local produce with a paddock to plate philosophy.