



**CAMDEN
VALLEY
INN**

Starters and Salads

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|---------------------------|-------|--|---------|------------|-----|
| Garlic bread | \$6 | Cheese garlic bread | \$9 | Bruschetta | \$9 |
| | | Trio of Dips served with crusty bread- VG | \$12 | | |
| | | Dukkah, olive oil, balsamic and dipping bread - VG | \$10 | | |
| | | Cheese platter of local cheeses with dried fruits and lavosh for 2 | \$20 | | |
| | | Greek salad | \$9 | | |
| | | Garden salad | \$6 | | |
| | | Caesar with cos lettuce, bacon, croutons, egg and parmesan cheese | \$14 | | |
| | | Caesar salad with grilled chicken breast | \$16 | | |
| | | Salad of Heirloom beetroots, pear, candied walnuts, homemade labna and beetroot glaze - VG | \$13 | | |
| | | Twice baked zucchini and mozzarella soufflé served with a green salad -VG | \$15 | | |
| | | Tempura zucchini flowers stuffed with ricotta and basil with a lemon dressing - VG | \$13.50 | | |
| | | Soup of the day served with a crusty sour dough roll | \$10.50 | | |
| <i>Oysters</i> | | | | | |
| Served natural or Mornay | ½ doz | \$15 | doz | \$28 | |
| Kilpatrick or Mixed plate | ½ doz | \$16 | doz | \$30 | |

Main Course

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| Vegetarian pasta - char grilled vegetables, tossed with Gluten free Penne in a garlic pesto sauce | \$14 |
| Pan fried gnocchi with olive cheeks, cherry tomatoes, baby spinach and a burnt butter sauce | \$16 |
| Fettuccine with bacon mushrooms and cheese Sauce | \$16 |
| Sagne pasta served with crisp asparagus, minted peas and prosciutto shards | \$17 |
| Camden valley inns' famous chunky beef and Guinness pie served with mashed potato, peas and gravy | \$19 |
| Mint infused lamb loin chops char grilled on a bed of Israeli cous cous of sweet potato, preserved lemons, peas and labna | \$23 |
| Chicken schnitzel served with chips, gravy and a garden salad | \$18 |
| Veal schnitzel Parmigiana with chips and garden salad | \$20 |
| Twice cooked pork belly on a bed of crisp white cabbage, granny smith apple and mint salad with caramelised apples and a vanilla bean puree | \$25 |
| Wagyu beef burger with tomatoes, beetroot, caramelized onions and cheese, served with chips | \$17 |
| Char grilled chicken breast burger on damper with bacon, avocado, aioli, parmesan salad and chips | \$17 |

Beer battered dory fillets with salad, chips and tartar Sauce \$19

Salt and pepper calamari with salad, chips & sweet chilli sauce \$22

Chilli & garlic king prawns served in a rich napolitana sauce with spaghetti and crispy baby capers \$22

Crispy skinned barramundi on caramelized fennel, trio tomato salad and a lemon puree - \$27

Surf n Turf - Char grilled 250g sirloin with garlic prawns and a creamy white wine sauce \$28

350g T-bone \$26

250g scotch fillet \$27

200g beef fillet mignon, wrapped in bacon \$27

Crispy skinned chicken supreme in a masterstock broth served with baby bok choy & shitake mushrooms \$25

All items 'From the Grill' are served with either salad and chips or mash and vegetables

All steaks come with a choice of pepper, gravy, Dianne, red wine or mushroom sauce

SIDES

Mashed potatoes and gravy \$4

Wedges, sour cream and sweet chilli \$7

Chips \$4

Extra sauce \$1

Kids Menu

KIDS MENU-ALL \$9

Battered Fish, salad, chips and tartar sauce

Mini CVI pie with gravy and chips

Chicken nuggets, salad and chips

Steak, chips and salad

Sausages and mash and gravy

Potato gnocchi bolognaise

Penne pasta with tomato sauce and cheese

DESSERTS

Apple Tart Tatin served with a ginger nut crunch ice-cream \$12

Lemon curd topped with sweet crumble, blackberry sorbet & minted glass \$12

Warm Chocolate pudding served with strawberries and cream - GF \$12

Rhubarb semifredo served with pistachio sorbet and sugared violets \$14

Steamed golden syrup pudding with custard and stewed spiced apple \$12

Cheese platter of local cheeses with dried fruits and lavosh for 2 \$20

GF - gluten free

VG - vegetarian

Winner of the AHA – Best Country

Accommodation 2010!

Phone: 02 4655 8413 or website: www.camdenvallyinn.com.au