



THE CAMELLIA HOTEL

Menu



BREADS

GARLIC BREAD (V) \$8

smashed confit garlic & herbs

BRUSCHETTA (V) \$15

tomato, basil, feta & smashed confit garlic

CHEESY GARLIC BREAD (V) \$11

smashed confit garlic, mozzarella & rocket

STARTERS

TRUFFLE CHIPS (V) \$14

truffle mayo & aged parmesan cheese

SWEET POTATO WEDGES (V) (GF) \$12

with sour cream & sweet chilli

BURRATA (V) \$22

roasted grape tomato, pesto & sourdough

BAO BUNS (3)

SOUTHWEST CHICKEN \$19

slaw, pickles & Korean BBQ glazed sauce

CRISPY PORK BELLY \$20

shallots, cucumber & hoisin sauce

SALT & PEPPER CALAMARI (GF) (DF) \$18

local calamari, pickled chilli & miso mayo

GARLIC PRAWNS (8) \$20

garlic butter prawns, capers, flatbread & rocket

SOUTHWEST CHICKEN WINGS \$17

marinated buttermilk chicken wings, pickles,
special spices & choice of sauce

SAUCES

Franks hot sauce | Korean BBQ glaze | chipotle mayo

BOWLS & SALADS

CAESAR SALAD (GFO) \$20

baby gem cos lettuce, parmesan, bacon, soft centered egg, croutons
& creamy Caesar dressing

MOROCCAN SALAD (V) (VGO) (GF) \$22

rocket, falafel, hummus, cauliflower, beetroot, feta, dukkha,
lemon & herb dressing

TERIYAKI SALMON BOWL \$26

sushi rice, edamame, ginger & shallot oil, cherry tomatoes, cucumber, fried onion,
furikake & kewpie mayo

ADD PRAWNS \$6 | ADD CHICKEN \$5

CAMELLIA CLASSICS

PORK RIBS (GF) \$29 | \$45

Korean BBQ glaze, slaw, corn & chips

MEDITERRANEAN LAMB SKEWERS \$28

spiced lamb, Greek salad, flatbread, eggplant baba ghanoush & hummus

🍷 Cruel Mistress Pinot Noir, Pemberton, WA

LAMB SHANK PIE \$26

12hr braised lamb shank, rosemary, crispy puff pastry, creamy mash potato & red wine sauce

BURGERS

WAGYU BURGER \$24

Tajima wagyu pattie, American cheese, bacon, pickles, tomato, lettuce, special sauce, mustard, tomato relish & chips

SOUTHWEST CHICKEN BURGER \$24

buttermilk chicken thigh fillet, American cheese, slaw, lettuce, pickles, Frank's hot sauce, chipotle mayo & chips

STEAK SANDWICH \$26

Grainge scotch fillet, tomato, pickled beetroot, onion jam, melted brie, rocket, aioli & chips

🍷 Argento Malbec, Mendoza, Argentina

VEGGIE BURGER (V) \$24

veggie pattie, tomato, lettuce, caramelised onion, American cheese, smoky tomato relish, aioli & chips

EXTRAS

CHEESE \$1 | JALAPENOS \$2 | GLUTEN FREE BUN \$3

BACON \$3 | SOUTHWEST CHICKEN \$6 | WAGYU PATTIE \$6

TASTE OF ASIA

PORK BELLY (DF) \$26

slow braised pork belly, chilli caramel, Asian greens, fried egg, coriander, cucumber served with steamed rice

PAN FRIED DUMPLINGS (8) \$14

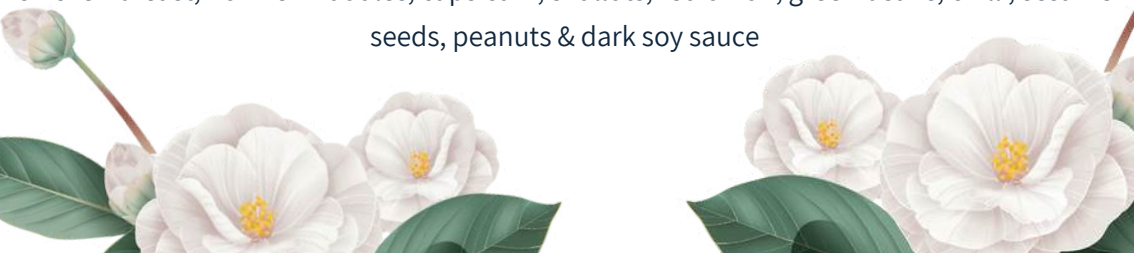
pork dumplings, black vinegar & chilli oil

BEEF UDON \$24

bonito soy dashi soup, onsen egg, angus beef hanger MB2+, seaweed, fish cake, enoki mushroom, ginger & shallot oil and Asian greens

MALAYSIAN STIR FRY NOODLES \$22

chicken breast, hokkien noodles, capsicum, shallots, red onion, green beans, chilli, sesame seeds, peanuts & dark soy sauce



FROM THE SEA

HUON SALMON (GF) \$32

pan fried salmon, cauliflower puree, potato galette, almonds, seasonal greens & herb butter

🍷 Pikorua Sauvignon Blanc, Marlborough, NZ

FISH & CHIPS (DF) \$25

Great Northern beer battered barramundi, dill tartare, lemon, chips & garden salad

🍷 Wicks Estate Riesling, Adelaide Hills, SA

SALT & PEPPER CALAMARI (GF) (DF) \$25

local calamari, pickled chilli, chips, salad & miso mayo

FROM THE PADDOCK

all steaks are served with Café de Paris butter, your choice of chips & garden salad or mash & buttered seasonal greens and a choice of sauce

TRUE NORTH BEEF RUMP 250G \$32

grain fed MB2+

GRAINGE SCOTCH FILLET 300G \$42

grain fed MSA

🍷 Pikes 'Los Compañeros' Shiraz Tempranillo, Clare Valley, SA

JACKS CREEK SIRLOIN ON THE BONE 350G \$43

grain fed MB3+

CARNIVORE PLATTER \$65

Mediterranean lamb skewers (2), southwest chicken wings (4), half a rack of pork ribs, slaw, corn & chips

🍷 Four In Hands Shiraz, Barossa, SA

ADD SURF TO YOUR TURF \$9

creamy garlic prawns & calamari

SAUCES

gravy | diane | pepper | mushroom | extra sauce \$2.50

SIDES

CHIPS & AIOLI \$10 | CREAMY MASH POTATO \$8

CHEF'S GARDEN SALAD \$8 | SEASONAL VEGETABLES \$8

KIDS BENTO BOX \$12

all kids meals served with chips, salad, fruit, soft drink & ice cream
12 years & under

PASTA & BOLOGNESE SAUCE

CHICKEN NUGGETS & CHIPS

SCHNITZEL & CHIPS

FISH & CHIPS (DF)

CHEESEBURGER & CHIPS

SCHNITZELS

PLANT BASED SCHNITZEL (VG) \$24

chips, salad & dairy free aioli

CHICKEN PARMIGIANA \$28

smoked ham, mozzarella, Napoli sauce, chips, salad & gravy

CHICKEN SCHNITZEL \$24

panko crumbed chicken breast, chips, salad & gravy

🍷 Quilty and Grandsen Chardonnay, Orange, NSW

LOADED

CREAMY GARLIC PRAWNS \$8

prawns, calamari & creamy garlic sauce

GODFATHER \$7

jalapeno, chorizo, bacon, ham, Napoli sauce & mozzarella

PASTAS

CHILLI PRAWN LINGUINI \$28

fresh linguini, garlic prawns, chilli, rose sauce, rocket & aged grana cheese

🍷 Ara 'Single Estate' Pinot Gris, Malbrough, NZ

WAGYU BOLOGNESE \$25

fresh spaghetti pasta, slow cooked wagyu mince, tomato, herbs & aged grana cheese

RAVIOLI (V) \$25

handmade spinach & ricotta ravioli, pesto, rose sauce & aged grana cheese

ALL OUR PASTA IS FRESH & HANDMADE

PIZZA

MARGHERITA (V) \$19

Venere tomato, mozzarella, tomato, basil & extra virgin olive oil

SUPREME \$24

Venere tomato, mozzarella, bacon, ham, pineapple, capsicum, red onion, olives & mushroom

MEAT EATER \$24

Venere tomato, mozzarella, olives, pepperoni, ham, Italian sausage & chorizo

CHICKEN TIKKA MASALA \$24

tikka masala base, mozzarella, marinated chicken, capsicum, red onion, jalapeno & raita

PEPPERONI \$22

Venere tomato, mozzarella, mushroom, pepperoni & oregano

VEGETARIAN (V) \$22

Venere tomato, mozzarella, mushroom, red onion, capsicum, olives, feta & basil

🍷 Annais Pinot Grigio, Mudgee, NSW

EXTRAS

VEGETABLES (PER VEG) \$1.50 | MEAT (PER MEAT) \$3

CHEESE \$2.50 | DAIRY FREE CHEESE \$3 | PRAWNS \$6

GLUTEN FREE BASE \$5

DESSERTS

WARM CHOCOLATE BROWNIE \$12

warm choc fudge & vanilla ice cream

WARM WAFFLE SUNDAE \$13

peanuts, Chantilly whipped cream, strawberries, Oreo crumb & choc fudge

OREO CHEESECAKE \$14

chocolate soil, fresh berries & strawberry sorbet

LUNCH SPECIALS

CHICKEN SCHNITZEL \$17

panko crumbed chicken breast, chips & garden salad

MALAYSIAN STIR FRY NOODLES \$17

chicken breast, hokkien noodles, capsicum, shallots, red onion, green beans, chilli, sesame seeds, peanuts & dark soy sauce

CAESAR SALAD (GFO) \$17

baby gem cos lettuce, parmesan, bacon, soft centered egg, croutons & creamy Caesar dressing

SOUTHWEST CHICKEN BURGER \$17

butter milk chicken thigh fillet, American cheese, slaw, lettuce, pickles, Frank's hot sauce, chipotle mayo & chips

FISH & CHIPS (DF) \$17

Great Northern beer battered barramundi, dill tartare, lemon, chips & garden salad

SIRLOIN STEAK \$20

grain fed sirloin 250g, chips, garden salad & choice of sauce

AVAILABLE MONDAY – FRIDAY

DINNER SPECIALS

MONDAY – SURF & TURF \$25

grain fed sirloin 250g, chips, garden salad, creamy garlic prawns & calamari

TUESDAY – ANY BURGER & BEER OR WINE \$22

any burger from the menu with a house beer / house wine / soft drink

WEDNESDAY – SCHNITZEL NIGHT & BEER OR WINE \$22

panko crumbed chicken breast, chips & salad with a house beer / house wine / soft drink

THURSDAY – STEAK & BEER OR WINE \$25

grain fed sirloin 250g, chips & garden salad with a house beer / house wine / soft drink

SUNDAY - KIDS EAT FREE

with any main meal purchased | 12 years & under

UPGRADE MEAL TO MASH & VEG \$2

ALL SPECIALS EXCLUDED ON PUBLIC HOLIDAYS

V - vegetarian | GF - gluten free | VGO - vegan option available | VG - vegan |
DF - dairy free | GFO - gluten free option available | 🍷 - wine pairing recommendation

advise staff of any allergies or dietary requirements when placing your order
all GF items may contain traces of gluten

10% public holiday surcharge fee applies