



THE **CAMELLIA** HOTEL

Menu



BREADS

GARLIC BREAD (V) \$9

smashed confit garlic & herbs

BRUSCHETTA (V) \$16

tomato, basil, feta & smashed confit garlic

CHEESY GARLIC BREAD (V) \$11

smashed confit garlic, mozzarella & rocket

STARTERS

TRUFFLE CHIPS (V) (GF) \$14

truffle mayo & aged parmesan cheese

SWEET POTATO WEDGES (V) (GF) \$14

with sour cream & sweet chilli

TRUFFLE MUSHROOM ARANCINI \$18

aged grana & truffle aioli

BAO BUNS (3)

SOUTHWEST CHICKEN \$19

slaw, pickles, kewpie mayo & Korean BBQ sauce

CRISPY PORK BELLY \$20

shallots, cucumber & hoisin sauce

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

calamari, pickled chilli & miso mayo

GARLIC PRAWNS (8) \$22

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

BURRATA & TOMATO SALAD (V) (GFO) \$23

burrata cheese, marinated grape tomatoes, basil, balsamic glaze & sourdough

HALLOUMI & QUINOA SALAD (V) (VGO) (GF) \$24

rocket, quinoa, grilled halloumi, cucumber, onion, dried cranberries, avocado,
roasted walnuts, lemon & herb dressing

TERIYAKI SALMON BOWL \$26

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

ADD PRAWNS \$8 | ADD CHICKEN \$7

CAMELLIA CLASSICS

PORK RIBS (GF) \$30 | \$45

Korean BBQ glaze ribs, charred corn, chips & slaw

MEDITERRANEAN LAMB SKEWERS \$30

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

ADD EXTRA SKEWER \$9

LAMB SHANK PIE \$28

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

BURGERS

WAGYU BURGER \$25

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

SOUTHWEST CHICKEN BURGER \$25

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, truffle aioli & chips

EXTRAS

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

BACON \$3 | SOUTHWEST CHICKEN \$7 | WAGYU PATTIE \$7

TASTE OF ASIA

PAN FRIED DUMPLINGS (8) (DF) \$16

pork dumplings, black vinegar & chilli oil

THAI RED CHICKEN CURRY \$23

slow cooked chicken thigh in red Thai coconut sauce, vegetables, cucumber & steamed rice

MALAYSIAN STIR FRY NOODLES \$23

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) \$26

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

🍷 Wicks Estate Riesling, Adelaide Hills, SA

SALT & PEPPER CALAMARI (GF) (DF) \$26

calamari, pickled chilli, chips, garden 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

GRAINGE BEEF RUMP 250G \$32

grain fed MSA

GRAINGE SCOTCH FILLET 300G \$44

grain fed MSA

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

JACKS CREEK SIRLOIN ON THE BONE 350G \$45

grain fed MB3+

CARNIVORE PLATTER \$70

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 \$10

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 \$9 | 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

HAM & CHEESE PIZZA

SCHNITZELS

PLANT BASED SCHNITZEL (VG) \$24

chips, garden salad & dairy free aioli

CHICKEN PARMIGIANA \$30

smoked ham, mozzarella, Napoli sauce, chips, garden salad & choice of sauce

CHICKEN SCHNITZEL \$25

panko crumbed chicken breast, chips, garden salad & choice of sauce

LOADED

SURF N TURF \$10

3 prawns, calamari & creamy garlic sauce

GODFATHER \$7

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

PASTAS

CHILLI PRAWN LINGUINI \$29

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

WAGYU BOLOGNESE \$25

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

PUMPKIN TORTELLINI (V) \$25

pumpkin & ricotta tortellini, walnuts, creamy sage butter sauce & aged grana cheese

ALL OUR PASTA IS FRESH & HANDMADE

PIZZA

MARGHERITA (V) \$20

Italian tomato, fior di latte, tomato, basil & extra virgin olive oil

SUPREME \$25

Italian tomato, fior di latte, bacon, ham, pineapple, capsicum, red onion, olives & mushroom

MEAT EATER \$26

Italian tomato, fior di latte, olives, pepperoni, ham, Italian sausage & chorizo

PEPPERONI \$22

Italian tomato, fior di latte, pepperoni & oregano

MEDITERRANEAN LAMB PIZZA \$25

Italian tomato, fior di latte, spiced lamb mince, tomato, red onion, olives, feta, rocket & mint yoghurt.

CHICKEN & HALLOUMI PIZZA \$25

Italian tomato, fior di latte, red onion, marinated chicken, capsicum, halloumi, tomato & oregano

VEGETARIAN (V) \$22

Italian tomato, fior di latte, mushroom, red onion, capsicum, olives, feta & basil

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

TIRAMISU \$15

house made tiramisu with mascarpone cream, espresso, cocoa powder & fresh berries

LUNCH SPECIALS

CHICKEN SCHNITZEL \$17

panko crumbed chicken breast, chips, garden salad & choice of sauce

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

buttermilk 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

SUNDAY & MONDAY - KIDS EAT FREE

with any main meal purchased | 12 years & under | not in conjunction with any other special

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 & garden 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

UPGRADE MEAL TO MASH & VEG \$2

**ALL SPECIALS EXCLUDED ON PUBLIC HOLIDAYS
& TAKEAWAY**

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