

FOOD MENU

THE • CAMPBELL

BAR | KITCHEN | LOUNGE

v = vegetarian, gf = gluten free, df = dairy free

SMALLS

Garlic Bread	\$8
Aromatic Chicken Arancini	\$16
<i>served on a bed of napoli sauce topped with rocket & extra virgin olive oil</i>	
Exotic Mushroom Arancini (v)	\$16
<i>served on a bed of napoli sauce topped with rocket & extra virgin olive oil</i>	
Spicy & Kickin Buffalo Wings	\$12
<i>chicken wings coated in a spicy mix & fried, blue cheese dressing</i>	
Salt & Pepper Calamari (gf)	\$14
<i>dusted with our tasty coating & served with aioli</i>	
Popcorn Shrimps	\$14
<i>lightly battered with our crispy coating & mary rose</i>	
Fried Chicken Pieces	\$14
<i>southern fried chicken pieces served with adobe mayonnaise</i>	
Chips (v) (df)	\$8
<i>served with gravy</i>	
Seared Scallops	\$18
<i>cauliflower puree, chorizo crumb & herb oil</i>	
Barramundi Fish Cakes	\$16
<i>with rocket leaves & caper aioli</i>	

SALADS

Charred Prawn Salad (df) (gf)	\$24
<i>with calamari, crunchy asian slaw & palm sugar dressing</i>	
Chicken Caesar Salad	\$18
<i>with cos, bacon, croutons, eggs & chicken breast</i>	
Golden Nut Pumpkin Salad (v) (df)	\$22
<i>roasted pumpkin with persian fetta roasted walnuts, spanish onion, baby spinach, cherry tomatoes, pumpkin seeds & honey mustard dressing</i>	
Asian Style Beef Salad (df) (gf)	\$25
swap beef for tofu (v) (df) (gf)	\$22
<i>with aromatic herbs, cherry tomatoes, cucumber, spanish onion, mescaline, bean sprouts with nam jim dressing served on a rice paper bowl</i>	

DESSERTS

please see blackboard for dessert specials

BURGERS served with chips PASTA

Beef Burger	\$19	Chilli Garlic Prawns' Linguini	\$22
<i>180gr beef patty, double cheese, bacon, beetroot, sliced tomato, onion & iceberg</i>		<i>prawns, chilli, garlic, basil oil, cherry tomatoes & lemon</i>	
Mushroom Burger (v)	\$16	Potato Gnocchi (v)	\$19
<i>field mushroom, eggplant, pickled carrots & garlic mayo</i>		<i>roast pumpkin, field mushrooms, porcini cream, butter sage sauce & pecorino cheese</i>	
Steak Sandwich	\$22	PIZZA MENU <i>*cooking time may vary from bistro meals</i>	
<i>140 gr rump, rocket, bacon, fried onions, cheese & bbq sauce</i>			
Chicken Burger	\$18	Margarita	\$17
<i>140gr chicken breast coated in spice & flour rub, cole slaw & chipotle mayo</i>		<i>mozzarella, cherry tomatoes, bocconcini & oregano</i>	

ALL TIME CLASSIC

Beer Battered Fish & Chips	\$21	Fungi	\$19
<i>beer battered fish, chips, lemon & tartare sauce</i>		<i>tomato, button mushroom & field mushroom</i>	
Chicken Schnitzel	\$19	BBQ Chicken	\$21
<i>crumbed 250gr chicken breast, chips, coleslaw & choice of sauce</i>		<i>bbq sauce with marinated chicken & cheese</i>	
Chicken Parmigiana	\$23	Chili Prawns	\$23
<i>lightly crumbed chicken breast, topped with napolitana sauce & cheese, with chips & coleslaw</i>		<i>cherry tomato, prawns, sriracha & cheese</i>	
		Pepperoni	\$19
		<i>pepperoni, red onions, mushroom, capsicum & cheese</i>	
		Capriccioso	\$18
		<i>ham, mushroom, artichoke, olive & cheese</i>	
		Hawaiian	\$18
		<i>double smoked ham, pineapple & cheese</i>	

THE BIG HITTERS

All served with CHIPS & SALAD or MASH & VEG			
250gr Rump	\$28	Quattro Formaggi	\$21
250gr Sirloin	\$32	<i>mozzarella, gorgonzola, parmigiana & provolone</i>	
400gr Riverina Angus MSA Rib Eye on the Bone	\$48	Super Suprema	\$23
		<i>mozzarella, pepperoni, ham, mushroom, onion, capsicum, olives & cherry tomatoes</i>	
		Vegetarian	\$17
		<i>onion, mushroom, capsicum, olives, cherry tomatoes, artichoke & cheese</i>	

& your choice of sauce; peppercorn, mushroom, gravy, red wine, herb butter & chimi-churri

Crispy Skin Salmon (gf)	\$28	KIDS MENU	
<i>served with roasted kipfler potatoes, sautéed baby spinach, broccolini, dill, lemon butter sauce & salmon roe</i>		<i>all served with small soft drink or juice</i>	
Crispy Skin Barramundi (gf)	\$29	Chicken Schnitzel & Chips	\$10
<i>served with a chunky style avocado, roast veg salsa with crispy capers & green olive tapenade</i>		Spaghetti Bolognese	\$10
		Fish & Chips	\$10
		Ham & Cheese Pizza	\$10
		Chicken & Pineapple Pizza	\$10
		Cheese, Salami & Tomato Pizza	\$10
		Ham & Pineapple Pizza	\$10

COCKTAILS

Lychee Martini \$17 <i>Ketel One Vodka, Paraiso, Lychee Syrup, Simple Syrup & Fresh Lime</i>	Espresso Martini \$18 <i>Ketel One Vodka, Kahlua, Espresso & Simple Syrup</i>	Margarita \$18 <i>Don Julio Blanco, Cointreau, Lime & Salt</i>
Cosmopolitan \$18 <i>Ketel One Vodka, Cointreau, Cranberry & Fresh Lime</i>	Passionfruit Mojito \$17 <i>Bacardi Rum, Passoa, Fresh Lime, Passionfruit Pulp, Simple Syrup, Mint & Soda</i>	Aperol Spritz \$15 <i>Aperol, Dal Zotto Prosecco & Soda Water</i>
		NUEVA Rosé Sangria Glass \$10.5 <i>Served with Fresh Seasonal Fruit</i>

COCKTAIL JUGS

NUEVA Rosé Sangria Jug • \$38 <i>Served with Fresh Seasonal Fruit</i>	Mojito Jug • \$30 <i>Bacardi Rum, Fresh Lime, Mint, Simple Syrup & Soda</i>	Our cocktail jugs are perfect to grab and share with your mates!
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WINES

BUBBLES	GLS	BTL	RED	GLS	BTL
Ate Sparkling <i>South East Australia</i>	\$7.5	\$33	Ate Shiraz <i>South East Australia</i>	\$7.5	\$33
Mojo Moscato <i>Adelaide Hill, South Australia</i>	\$7.5	\$33	Ate Cabernet Sauvignon <i>South East Australia</i>	\$7.5	\$33
Dal Zotto Prosecco <i>King Valley, Victoria</i>	\$9	\$42	El Desperado Pinot Noir <i>Adelaide Hill, South Australia</i>	\$8.5	\$38
			Aquilani Sangiovese <i>Veneto, Italy</i>	-	\$42
WHITE	GLS	BTL	ROSÉ	GLS	BTL
Ate Sauvignon Blanc <i>South East Australia</i>	\$7.5	\$33	Ate Rosé <i>South East Australia</i>	\$7.5	\$33
Tai Nui Sauvignon Blanc <i>Marlborough, New Zealand</i>	\$8	\$36	Reverie Rosé <i>Pays D'OC, France</i>	\$8.5	\$38

DRINKS MENU

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@thecampbell_hotel

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/thecampbellpub