

.....FOOD.....

ENTREES

Turkish Bread 6

garlic & herb butter (v)

Loaded Turkish Bread 8

garlic & herb butter, monterey jack cheese (v)

French Fries aioli (v) 9

Potato Wedges 10

sour cream & sweet chilli sauce (v)

Salt & Pepper Squid lime aioli 18

1kg Chicken Wings 18 *choice of coating & dipping sauce*

Coatings: buffalo • smokey bbq
korean chilli • chinese bbq

Dipping Sauces: blue cheese • aioli
frank's hot sauce • mustard mayo

BURGERS

served with fries & chipotle sauce

Smashed Black Angus Cheeseburger 19

cheddar cheese, white onion, pickles
& secret royal burger sauce

add an extra patty +6

Black Angus Beef Burger 20

cheese, tomato, onion, lettuce
& secret royal burger sauce

add an extra patty +6

Grilled Chicken Burger 22

bacon & avocado, lettuce & aioli

Grilled Haloumi Burger 20

roasted mushroom & lettuce,
battered onion rings & aioli (v)

PIZZAS

Margherita 18

fresh basil, oregano & fior di latte (v)

Pepperoni 20

Chicken & Bacon 22

chicken breast, smoked bacon & spanish onion

Prosciutto 24

parma ham, buffalo mozzarella &
sun dried tomatoes

Prawn & Chorizo 26

spanish onion & capsicum, chilli & garlic

SALADS

Caesar Salad 16

cos lettuce, grated egg & bacon, parmesan crisps
& white anchovies

add poached chicken +4

Risoni Salad 15

baby spinach & pickled eschallot, heirloom tomato,
cirtus dressing & shaved parmesan (v)

Poached Prawn Salad 24

rice noodles & nam jim, green onion,
cashew nuts & bean sprouts (gf)

SALAD ADD ONS:

Grilled Chicken (gf) 6 Buffalo Mozzarella (v, gf) 6
Prosciutto (gf) 6 Poached Prawns (gf) 10

\$15* LUNCH SPECIALS

MONDAY - FRIDAY • 11.30AM - 2.30PM

Fish & Chips • Chicken Caesar Salad • Bangers & Mash

Chicken Schnitzel chips & salad

\$18* Rump chips & salad

ADD
SAUCE
+2

MAINS

Crumbed Chicken Schnitzel 24

chips, salad & choice of gravy

Chicken Parmigiana 28

chips & salad

Battered Flathead Fillets 22

chips, salad & tartar sauce

Roast Pumpkin Risotto 30

organic goats cheese & mixed seed granola

Grilled Barramundi Fillet 32

crushed provencale potatoes, sweet carrot puree
& mustard glazed baby carrots (gf)

Seafood Linguine 34

black mussels, spring bay scallops & prawns,
tomato, basil & garlic

Riverina Lamb Rump 35

warm quinoa salad, baby spinach & cranberries,
pecans & romesco (gf)

FROM THE GRILL

Grainge Silver Beef Rump (250g) 28

two sides & choice of gravy (gf)

Grass Fed 'Red Gum' Beef Porterhouse (300g) 38

two sides & choice of gravy (gf)

Southern Prime Beef T-Bone (350g) 39

two sides & Royal steak butter (gf)

SAUCE additional +2ea

Classic Gravy (gf) • Pepper Gravy (gf)
Diane Sauce (gf) • Mushroom Sauce (gf)

SIDES additional +8ea

French Fries (v) • Mashed Potato (v, gf)
Sautéed Asian Greens (v) • Warm Quinoa Salad (v, gf)
Steamed Broccolini & Crispy Fried Onions (v)
Mixed Leaf Salad & Honey Mustard Dressing (v, gf)
Crushed Garlic Potatoes (v)

DESSERTS

Sticky Date Pudding 12

butterscotch sauce & vanilla bean gelato

Self-Saucing Chocolate Pudding 14

glazed strawberries & vanilla bean gelato

Hot Cinnamon Donuts ice cream 14

COCKTAILS

Royal Smash 18

vodka, lychee liqueur, fresh lime, watermelon,
lychee & apple

Queen's Cosmo 18

vodka, triple sec, cranberry & lime juice

Earle's Elderflower G&T 18

gin, elderflower liqueur, lime juice,
tonic, basil, mint & cucumber

Knight's Mojito 18

white rum, passionfruit, mint leaves & lime

Pawn Star's Martini 18

vanilla vodka, passoa, lime juice & passionfruit

Prince's Pink Gin Fizz 18

gin, aperol, lime juice & cucumber

King's Amaretto 18

amaretto, lemon juice, whites, maraschino cherry & bitters

Sovereign's Tingle 18

vodka, blue curacao, lemonade & grenadine

FOLLOW US

@royalhotelcamden

WINES

BUBBLES

Craigmoor Brut Piccolo 200mL Mudgee, NSW	-	-	10
Craigmoor Brut Rosé Piccolo 200mL Mudgee, NSW	-	-	10
La Gioiosa Prosecco Piccolo 200mL Italy	-	-	14
Woodbrook Farm Brut NV King Valley, VIC	7.5	-	34
Cantina Trevigiani Prosecco Italy	-	-	45
Stonier Sparkling NV Mornington Peninsula, VIC	-	-	60
Veuve Clicquot Reims, France	-	-	100

ROSÉ

Tatachilla White Admiral Rosé Riverland SA	8.5	13	38
Beach Hut Pink Moscato SE Australia	8.5	13	38
Chateau Maylandie Les Amis Rosé Provence France	-	-	45

WHITE

Woodbrook Farm Semillon Sauv Blanc WA	7.5	12	34
Mud House "Rapura" Sauv Blanc Marlborough, NZ	9.5	16	45
Cloud St Pinot Grigio Victoria	9.5	16	45
Cloud St Chardonnay Victoria	9.5	16	45
Best's Riesling Great Western, VIC	-	-	60
Josef Chromy Sauv Blanc Tasmania	-	-	65
Stonier "Core" Chardonnay Mornington Peninsula, VIC	-	-	70
Rolf Binder Riesling Eden Valley, SA	-	-	45

RED

Woodbrook Farm Shiraz Cabernet SE Australia	7.5	12	34
Beaumont Cabernet Merlot Clare Valley, SA	8.5	13	38
Lodez Pinot Noir France	10	16	45
Mojo Shiraz Barossa Valley, SA	10	16	45
Rymill Dark Horse Cab Sauv Coonawarra, SA	11	17	50
The Coldstream Guard Pinot Noir Yarra Valley, VIC	-	-	70
Grant Burge Corryton Park Cab Sauv Yarra Valley, VIC	-	-	75
Argento Malbec Argentina	-	-	50
Hentley Farm "The Beauty" Shiraz Barossa Valley, SA	-	-	85

gf - gluten free • v - vegetarian