



## TO START OR SHARE

- The Valleys Ploughman's plate w accompaniments & bread stick \$17
- Toasted garlic & chive panini bread \$6
- House made assorted arancini w Romesco sauce  
Roast pumpkin & fetta  
truffle mushroom  
parmesan, pea & tarragon \$14
- Caprese bruschetta, heirloom tomato,  
boccocini, aged balsamic  
add Ocean trout gravlax \$11

## SALADS

- Baby cos Caesar, crisp bacon, garlic croutons,  
shaved parmesan, poached egg, house dressing \$16
- W Char grilled chicken breast \$14
- Charred pumpkin & quinoa salad, Broccolini,  
grilled haloumi, cashew & parsley dressing \$17
- Fresh king prawn & avocado salad, tomato,  
Marie Rose sauce, baby herbs \$16

## PASTA

- Slow cooked beef cheek & baby pea ragout  
w orechiette, shaved parmigiano-reggiano \$18
- Sauteed king prawns, confit garlic, chilli, lemon  
& wild rocket tossed w linguine \$19
- Sweet butternut pumpkin & Persian fetta ravioli,  
truss tomatoes, tarragon oil, baby herbs \$22

## CVI CLASSICS

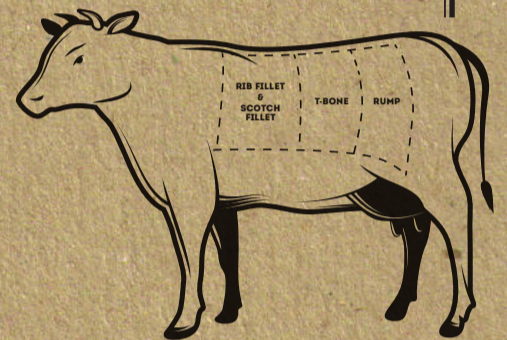
- Panko crumbed chicken breast schnitzel,  
baby spinach slaw, fries & your choice of sauce \$20
- Parmigiana, Roast tomato & basil sauce,  
shaved wood smoked ham, melted mozzarella \$23
- CVI famous Braised beef & Guinness pie,  
mushy minted peas, creamy potatoes, rich gravy \$20
- James Squire Orchard crush cider battered  
John Dory fillet, thick cut fries, remoulade sauce \$21
- Certified dry aged beef on toasted butter brioche,  
sliced pickles, tomato, crisp onion, Swiss cheese,  
spicy chipotle mayo w fat fries \$19
- Gourmet pork & fennel FAT bangers, creamy  
mash, caramelised apple & onion glaze \$19

## MAINS

- Market fresh fish  
please see specials board or ask one of our friendly staff
- Tarragon & parmesan crumbed pork cutlet w apple,  
candied walnut rocket salad, cider gravy \$25
- Twice cooked duck confit, winter bean & cabbage  
cassoulet sticky orange jus \$27

## GRILL

- "Camden's own" locally grown, 400gm grain fed T-bone \$32
- "Grange" VIC 150 day grain fed 300gm Rump \$27
- "Grasslands" WA MB+2, pasture fed 300gm Scotch Fillet \$29
- Free range local Thirlmere Chicken, grilled w lemon  
garlic & thyme \$26



### Please choose your sauce

Confit button mushroom, parmesan & truffle oil, Classic Diane sauce, Red wine pepper corn jus, Café De Paris butter, Bearnaise sauce, Salsa verde, Traditional pub gravy

Served with **seeded mustard dressed garden salad & rosemary sea salt fat fries** or **Steamed vegetables w/ creamy potato mash**

## SIDES

- Creamy cauliflower & fennel gratin w cheese crust \$8
- Roasted broccolini w hazelnut & lemon crunch \$8
- Chunky fat fries w parmesan aioli \$7
- Spicy wedges w sour cream & sweet chilli sauce \$11

## KIDS MEALS

all meals \$11

- Chicken tenders, fries & tomato ketchup
- Mini grain fed rump steak w gravy
- CVI kids pie & fries
- Mammas spaghetti bolognaise
- Mini cheese burger & fries
- Fried chicken wings w buttered corn cob

## SWEETS

- White chocolate banana brulee, choc chip cookie \$12
- House made lemon curd & torched meringue pie,  
double cream \$11
- Dark chocolate fudge tart, honeycomb crumb,  
Oreo gelato, crisp wafer \$14
- Steamed sticky date pudding, praline toffee soil, double cream \$12