

COCKTAIL MENU

CLASSICS

Margarita <i>Don Julio Blanco, Orange Liqueur, Lime & Salt</i>	19
Spicy Margarita <i>Don Julio Blanco, Orange Liqueur, Lime, Jalapeno & Sugar</i>	21
Espresso Martini <i>Vodka, Kahlua, Espresso & Simple Syrup</i>	19
Salted Caramel Espresso Martini <i>Vodka, Kahlua, Espresso, Caramel Syrup & Salt</i>	21
Long Island Iced Tea <i>Tequila, Bacardi, Orange Liqueur, Vodka, Pepsi & Lemon</i>	22
Fruit Tingle <i>Vodka, Blue Curacao, Lemonade & Grenadine</i>	19
Crime of Passion <i>Vodka, Passoa & Passionfruit</i>	18
Strawberry Daiquiri <i>Bacardi, Strawberries & Lime</i>	19
Mango Daiquiri <i>Bacardi, Mango & Lemon</i>	19

COCKTAIL JUGS

Watermelon Mojito Jug <i>Bacardi, Mint, Lime & Watermelon</i>	36
Tennessee Pitcher <i>Bourbon, Elderflower Liqueur, Ginger Ale & Lime</i>	36

NON-ALC MENU

MOCKTAILS

Strawberry Daiquiri	13
Mango Daiquiri	13

TEA, COFFEE & SHAKES

Coffee <i>Flat White, Cappuccino, Latte, Piccolo, Macchiato, Hot Chocolate, Chai Latte, Long Black, Espresso (soy milk, almond milk +50c)</i>	Reg 4 / Lge 4.5
Tea <i>English Breakfast, Green or Jasmine Tea</i>	Cup 3.5 / Pot 5
Shakes <i>Iced Latte, Chocolate or Strawberry Milkshake add whipped cream + 50c</i>	6

WINE MENU

BUBBLES

	G	B
Mojo Moscato <i>South Australia</i>	9	38
Dal Zotto Prosecco <i>King Valley, Victoria</i>	10	43

WHITE

	G	B
Ate Chardonnay <i>South East Australia</i>	7.5	34
Ate Sauvignon Blanc <i>South East Australia</i>	7.5	34
Days & Daze Pinot Gris <i>South East Australia (Organic, Vegan)</i>	9	38
Tai Tira Sauvignon Blanc <i>Marlborough, New Zealand</i>	9	38

RED

	G	B
Ate Shiraz <i>South East Australia</i>	7.5	34
Credaro Cabernet Merlot <i>Margaret River, Western Australia</i>	9	38
Fat Bastard Pinot Noir <i>Pays Dóc, France</i>	9	38
Aquilani Sangiovese <i>Marlborough, New Zealand</i>		43

ROSÉ

	G	B
Rêverie Rosé <i>Pays Dóc, France</i>	9	38

The Campbell Practices the Responsible Service of Alcohol
10% surcharge applies on Public Holidays*

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FOOD MENU

SMALLS

- Garlic Bread (v)** 10
add cheese & bacon +5
- Tomato Bruschetta (v) (df)** 15
Spanish onion, fresh basil & balsamic glaze
- Arancini of the Week** 16
see blackboard for this week's selection, served on napoli sauce, rocket parmesan salad & basil oil
- The Campbell's Buffalo Wings (gf)** 18
buffalo hot sauce, celery & ranch dressing
- Chips (v) (gf) (df)** 10
served with your choice of sauce
- Salt & Pepper Calamari (df)** 17
tossed with shallots & chilli, served with lemon & aioli
- Soft Tacos (2 of the Same)** 15
choice of ground beef or grilled chicken, served with lettuce, onion, tomato & cheese
- Beef Nachos** 21
corn chips, ground beef, beans, fresh tomato, cheese, guacamole & sour cream
- Honey Glazed Halloumi (v)** 13
grilled halloumi with rocket & cherry tomatoes
- Garlic Prawns** 24
toasted sourdough, fetta, fresh herbs, tomato sauce

DIETARIES

gluten free (gf), dairy free (df), vegetarian (v)
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BURGERS

- all served with a side of chips
- Classic Campbell Burger** 22
beef patty, tasty cheese, bacon, lettuce, tomato, caramelised onions & choice of sauce
- Dirty Bird** 24
southern fried chicken, bacon, cheese, coleslaw, chipotle sauce & a hashbrown
- Grilled Chicken Sandwich** 22
grilled marinated chicken breast, bacon, tasty cheese, lettuce & aioli served on sourdough
- Steak Sandwich** 24
150g rump steak, tasty cheese, bacon, caramelised onion, lettuce, tomato, beetroot & bbq sauce served on sourdough bread
- vegetarian beetroot falafel patty available upon request

PASTA

- Chilli Prawns** 26
linguine pasta with prawns, chilli, garlic, cherry tomatoes, basil oil & lemon
- Boscaiola** 20
linguine pasta, field mushrooms, bacon, cream sauce & parmesan cheese

add grilled chicken +7, add grilled prawns +10,
add bacon +5, add fresh chilli +2

ALL TIME CLASSICS

- Beer Battered Fish & Chips** 24
battered whiting fillet, served with chips & salad with tartare sauce & lemon
- Chicken Schnitzel** 24
crumbed chicken breast, served with chips, coleslaw & choice of sauce
- Chicken Parmigiana** 28
crumbed chicken breast, topped with Napoli sauce, double smoked leg ham & cheese, served with chips, coleslaw & choice of sauce
- Pan Fried Barramundi Fillet (gf)** 34
crispy skin barramundi fillet with chips, garden salad, herb butter & lemon

CHOICE OF SAUCES

- Gravy Options** additional sauces 3
diane, peppercorn, mushroom, red wine jus, gravy & melted herb butter
- Side of Sauce** additional sauces 2
bbq, tomato, aioli, chipotle aioli & tartare

PIZZA

- Garlic (v)** 16
garlic base with tomato & mozzarella
- Hawaiian** 21
tomato base with double smoked ham, pineapple & mozzarella
- BBQ Chicken** 24
bbq base, grilled chicken, bacon, semi-dried tomatoes, avocado & mozzarella
- The Campbell Supreme** 24
tomato base, double smoked ham, cabanossi, mushrooms, Spanish onion, roasted capsicum, pineapple & mozzarella
- BBQ Meat Lovers** 23
bbq base, bacon, cabanossi, double smoked ham, grilled chicken & mozzarella
- Vegetarian (v)** 22
garlic base, roasted pumpkin, baby spinach leaves, marinated fetta, Spanish onion, roasted capsicum & mozzarella

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THE BIG HITTERS

from the chargrill

- 250g Riverina Rump (gf) (df)** 29
served with chips & salad or mash & seasonal veg, with your choice of sauce
- 300g Riverina Scotch Fillet (gf) (df)** 42
served with chips & salad or mash & seasonal veg, with your choice of sauce
- Mediterranean Lamb Skewers (3/5)** 24 / 34
tabbouleh, pita bread, tzatziki & lemon cheek

add creamy prawn topper +12

SALADS

- The Campbell Caesar Salad** 18
baby cos lettuce, bacon, croutons, shaved parmesan cheese, egg & caesar dressing
- Pumpkin & Fetta Salad (gf) (v)** 18
roast pumpkin, baby spinach leaves, toasted pine nuts, marinated fetta & honey balsamic dressing
- Grilled Halloumi & Avocado Salad (gf) (v)** 19
grilled halloumi, avocado, roasted baby beetroot, pepitas, rocket leaves, pomegranate & lemon vinaigrette

add grilled chicken +7, add grilled prawns +10,
add salt & pepper squid +9

KIDS

served with a small soft drink, 12 years & under only.

- Chicken Nuggets & Chips** 12
- Fish Cocktails & Chips** 12
- Linguine with Napotalina & Parmesan Cheese** 12
- Ham & Pineapple Pizza** 12

DESSERTS

- Chocolate Praline Tart** 14
with chocolate soil & mixed berry compote
- Coconut & Passion Fruit Panna Cotta** 14
with seasonal fruits & summer berry coulis