

mem.

non.

BREADS

GARLIC BREAD ^{V VN}	1/2 5	6
	full 9	11
CHEESY GARLIC BREAD ^V	1/2 6	7
	full 11	13
BACON & CHEESE GARLIC BREAD	1/2 7	8
	full 12	14
BRUSCHETTA ^V	x2 14	16
	x3 18	19

charred sourdough bread, cherry tomatoes dressed w/ red wine vinegar, topped w/ baby bocconcini & basil pesto

TO SHARE

NACHOS ^{V GF}	16	18
corn chips topped w/ tomato salsa, jalapenos, grilled cheese, sour cream & guacamole +ADD ground beef +4		
BEEF SLIDERS ³	18	20
house-made beef patties, cheddar cheese & lettuce, topped w/ tomato sauce, mayo & yellow mustard on mini brioche buns		
BEEF CROQUETTES ³	12	14
beef croquettes with peri-peri mayo		
PRAWN WONTON SOUP ⁴	15	17
w/ asian vegetables		
SIXI PORK MEATBALLS ²	21	23
double cooked pork meatballs served w/ fragrant rice & stir-fry asian greens		
EASTERN BITES PLATTER	25	27
peking duck spring rolls, vegetable spring rolls, barramundi & asian greens rolls w/ plum sauce, sweet pickles mustard & tomato sauce		
ASIAN SKEWERS PLATTER	21	23
satay chicken skewers, honey soy beef skewers & korean bbq pork skewers		
GYOZA SHARE PLATTER	15	17
pork & chive gyozas, beef wagyu gyozas & pork & prawn gyozas w/ house-made dipping sauce		

15% surcharge applies on all public holidays

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ENTREE

OYSTERS		
natural ^{GF}	x1 3.5	4
	x6 17	18
	x12 31	33
kilpatrick	x1 4	5
	x6 19	21
	x12 35	37
CHICKEN WINGS		
	x6 14	16
	x12 20	22
	x24 32	34
our secret spiced wings served w/ your choice of blue cheese sauce, smokey bbq & lime or hot sauce		
PULLED PORK BAO BUNS	15	17
slow cooked bbq pork w/ an apple & celery slaw		
SALT & PEPPER CALAMARI	16	18
pineapple cut squid tossed in salt & pepper corn flour w/ tartare & lemon		
STICKY PORK BELLY	15	17
slow cooked pork belly w/ bok choy & baby corn		
CREAMY GARLIC PRAWNS	15	17
sautéed w/ fresh garlic, finished w/ white wine & cream		

SEAFOOD

ATLANTIC SALMON ^{GF}	33	35
sesame-crusting salmon fillet, oven-baked & served w/ sauteed greens & a soy plum sauce		
BARRAMUNDI ^{GF}	30	32
baked w/ lemon pepper, served w/ creamy mash, side salad & lemon wedge		
SALT & PEPPER CALAMARI ^{GFo}	28	30
w/ beer-battered fries, garden salad, lemon & tartare		
FISH & CHIPS	26	28
crispy battered flathead, cooked until golden w/ beer-battered chips, garden salad, lemon & tartare		
GARLIC PRAWNS	25	27
lightly sautéed & finished w/ a white wine & garlic cream sauce, basmati rice, lemon & salad		
CHILLI PRAWN LINGUINE	26	28
prawns sauteed in a chilli garlic oil, linguine pasta & shaved parmesan		

0.80% surcharge applies to all EFTPOS transactions

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PARMIES

All served w/ beer-battered fries & salad

TRADITIONAL PARMY	29	31
chicken schnitzel, leg ham, tomato salsa & mozzarella cheese blend		
SEAFOOD PARMY	29	31
chicken schnitzel, salsa, garlic prawns & cheese, topped w/ salt & pepper calamari		
FRENCH PARMY	29	31
chicken schnitzel, sliced tomato, avocado, bacon, cheese & béarnaise sauce		
CHICKEN SCHNITZEL	22	24
crumbed chicken breast w/ a lemon wedge		
EGGPLANT PARMY ^{V VNO}	21	23
eggplant grilled then oven-baked topped w/ napoli & cheese		

MAINS

LAMB SHANK ^{GF}	30	33
braised in red wine then served on garlic mash w/ seasonal vegetables & topped w/ a red wine jus		
PORK STRIPLIN ^{GF}	30	32
marinated pork striploin on mash w/ greens & red wine jus		
ASIAN STYLE STICKY CHICKEN	26	28
oven-baked chicken breast w/ plum sauce, asian vegetables & steamed rice		
SPANISH PLATO ^{VN}	26	28
spanish char-grilled corn on pumpkin puree w/ broccolini quinoa, potato gratin & salsa		
BANGERS	25	27
house-made cumberland sausages w/ smashed potato & sauerkraut tomato relish		
GUINNESS PIE	27	29
tender rump steak cooked in a rich guinness gravy w/ potatoes, carrots, onions & peas, topped w/ puff pastry then baked until golden. Served w/ your choice of chips & salad or mash & mushy peas		
HOUSE-MADE LASAGNE	25	27
layered pasta, bolognese, béchamel, napoli & cheese, baked w/ more napoli. Served w/ chips & salad		

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STEAK

Cooked to your liking & served w/ two of the following; beer-battered fries, mash, steamed veg or garden salad
Choose a sauce; mushroom, peppercorn, bearnaise, dianne, red wine jus ^{GF} or gravy

PETITE EYE FILLET ^{200G GFO}	38	40
RUMP ^{300G GFO}	37	39
RIB FILLET ^{250G GFO}	37	39
EYE FILLET ^{250G GFO}	43	45
RIB ON THE BONE ^{500G GFO}	55	58

+ADD extra sauce +3
salt & pepper calamari topper ^{GF} +6
prawn skewer topper ^{GF} +6
surf & turf topper +9
(marinated prawn skewer + S&P calamari)

PIZZA

MEAT LOVERS	25	27
pepperoni, chorizo, bacon, ground beef, caramelised onion, smokey bbq sauce, mozzarella & cheddar cheese		
TANDOORI CHICKEN	23	25
caramelised red onion, cherry tomatoes, roasted peppers & garlic yoghurt		
PERI-PERI CHICKEN	23	25
w/ bacon, shallots, tomato, baby spinach & lime aioli		
HAWAIIAN	19	21
ham, pineapple & mozzarella cheese		
VEGETARIAN ^V	17	19
roasted sweet potato, baby spinach, goat cheese & toasted pinenuts		

BURGERS

THE VALE BURGER ^{GFO}	20	22
house-made beef patty, rasher bacon, cheddar cheese, fried onion, tomato, lettuce & tomato relish on a milk bun +ADD double-decker; extra beef patty +6		
PERI-PERI CHICKEN BURGER ^{GFO}	19	22
w/ apple & celery slaw & lime aioli		
BETROOT & QUINOA BURGER ^{V GFO VNO}	17	19
beetroot & quinoa patty w/ lettuce & slaw, dressed w/ mayo on a milk bun +MAKE mine vegan +2		
CLUB SANDWICH ^{GFO}	17	19
chicken, bacon, cos lettuce, tomato, avocado, cheese & aioli on toast		
STEAK SANDWICH ^{GFO}	18	20
rib fillet, lettuce, tomato, cucumber, beetroot, grilled onion, cheese & bbq sauce on toast		

+ADD beer-battered fries +3
make mine gluten-free +3

SALADS

WARM THAI BEEF SALAD	22	24
marinated thai beef, bean sprouts, vietnamese mint, julienne vegetables, thai basil, crispy noodles & a sweet soy glaze		
CAESAR SALAD ^{GFO}	19	21
baby cos lettuce, croutons, bacon, parmesan, caesar dressing, poached egg & anchovies		
ROAST PUMPKIN SALAD ^{V VNO}	19	21
roasted pumpkin, spanish onion & marinated feta tossed through wild rocket leaves dressed in balsamic, lemon & olive oil		

+ADD cajun chicken +3
salt & pepper calamari +6

SIDES

	side	bowl
BEER-BATTERED FRIES ^V	4	7.50
SWEET POTATO FRIES ^V	5	9
POTATO WEDGES ^V w/ sweet chilli & sour cream	8	
BEER-BATTERED ONION RINGS ^V	8	
GARDEN SALAD ^V	8	
POTATO MASH ^{V GF}	5	
SEASONAL VEGETABLES ^{V GF}	6	
APPLE & CELERY SLAW ^V	6	

KIDS

All kids meals include a soft drink & ice-cream

KIDS LINGUINE BOLOGNESE w/ cheese	10.50
KIDS FISH w/ chips	10.50
KIDS HAM & PINEAPPLE PIZZA w/ chips	10.50
KIDS CHEESEBURGER ^{GFO} w/ chips	10.50
KIDS CHICKEN NUGGETS w/ chips	10.50
KIDS GRILLED CHICKEN PLATE ^{GFO}	10.50
grilled chicken, carrot, cucumber, cheese & watermelon	

DESSERT

+ADD ice-cream +2

APPLE PIE w/ whipped cream	10
NEW YORK CHEESECAKE w/ whipped cream	10
CHOCOLATE LAVA w/ whipped cream	10
STICKY DATE PUDDING w/ whipped cream	1
CHOCOLATE BROWNIE ^{GF} w/ whipped cream	10

^V - Vegetarian ^{VN} - Vegan ^{GF} - Gluten-Free ^o - Option

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MENU

LUNCH + DINNER
DAILY



BECOME A MEMBER & INSTANTLY SAVE

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