

THE CAMFIELD

FOOD MENU

SHARED ENTRÉE

Toasted Sourdough

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La delizia Stracciatella

Cherry Tomato, Basil, Chili Honey v gf

Grilled Chorizo

Harissa Hummus, Vincotto gf

SHARED MAINS

Moroccan Free Range Chicken

Capsicum Muhammara gf

Roast Potatoes

Rosemary Salt v gf

Cumin Chickpea Salad v gf

DESSERT

Mini Lemon Meringue Tart gf

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives.

We cannot guarantee that any of our products are 100% allergen free.





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BEVERAGE MENU



ON ARRIVAL

Chandon Garden Spritz 
Orange, Rosemary



2 HR FREE FLOW

Passionate Elders 
Pampero White Rum, Passionfruit, Watermelon, Elderflower, Lemon, Soda

Pinky Promise 
Belvedere Pink Vodka, Honey, Grapefruit, Lemon, Soda

NV Chandon Brut Sparkling Wine 

Beer & Cider On Tap 

Soft Drinks & Juices  

MOCKTAILS

Virgin Bloody Mary 
Tomato juice, tabasco, worcestershire sauce, lemon juice

Virgin Mojito 
Lime juice, sugar syrup, mint



Designated Driver



Go With The Flow