## THE CAMFIELD

## FOOD MENU

## SHARED ENTRÉE

Grilled Prawn Skewers<br>Wasabi Mayo, Shichimi Togarashi gf<br>Fried Vegetarian Gyoza<br>Ponzu, Kewpie<br>Miso Pork Belly<br>Sesame Slaw

## SHARED MAINS

Chicken Teriyaki<br>Brown Rice gf<br>Sweet \& Spicy Potato<br>Fried Shallots gf<br>Asian Green Beans v<br>\section*{DESSERT}<br>White Chocolate Ganache \& Matcha 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 guarentee that any of our products are $100 \%$ allergen free.

## THE CAMFIELD

## BEVERAGE

 MENUON ARRIVAL

Sparkling Gin Yuzu

Jinzu Japanese Gin, Yuzu, Lemon, Blackcurrant

## 2 HR FREE FLOW

Sakura Lychee Fizz<br>Lychee Liqueur, Cherry Blossom Syrup, Lemon, Soda<br>Pinky Promise<br>Belvedere Pink Vodka, Honey, Grapefruit, Lemon, Soda<br>NV Chandon Brut Sparkling Wine<br>Beer \& Cider On Tap<br>Soft Drinks \& Juices ( )<br>Hot Beverages *<br>\section*{MOCKTAILS}<br>Virgin Bloody Mary<br>Tomato juice, tabasco, worcestershire sauce, lemon juice<br>Virgin Mojito<br>Lime juice, sugar syrup, mint

