CAMBRIAN HOTEL

MARYBOROUGH • LUNCH & DINNER MENU

ENTREES

FOCACCIA V VN NF DF **10**
house made with garlic & rosemary.
ADD CHEESE $3

WEDGES GF NF V **14**
crispy fried chats, garlic, rosemary salt, grated parmesan, smoked chilli aioli.

CAULIFLOWER V NF **19**
fried bites, sriracha glaze, toasted sesame, mint hummus, ranch mayo.

CALAMARI NF DF A **19**
fried salt and pepper calamari, aioli, lemon

CAMBRIAN SHARE PLATE NF **31**
fried pita, focaccia, cold meats, dip, cheddar, brie, olives, pickles.

SALADS

ORANGE & FENNEL V **22**
avocado, broccolini, radish, walnuts, pepitas, feta, citrus vinaigrette.
Add chicken $6 | Add prawns $10

CAMBRIAN CAESAR 23
baby cos leaves, croutons, bacon, soft egg, anchovies, parmesan & house caesar dressing.
Add chicken $6

LAMB & RISONI 29
mixed leaves, roasted red pepper, zucchini, pepitas, crispy chickpeas, pea & mint hummus, feta.

PIZZAS

BBQ CHICKEN NF **20**
Roast peppers, onion, bacon, mozzarella, bocconcini, smokey bbq, aioli

GARLIC PRAWNS A **22**
Chilli garlic prawns, basil pesto, onion, mozzarella, bocconcini, ranch mayo.

ROASTED PUMPKIN V **18**
roast pumpkin, sun dried tomato, red onion, feta, ranch mayo.

HALF SERVES

½ CHICKEN SCHNITZEL NF **23**
House made panko crumbed breast w/chips and salad

½ CHICKEN PARMA NF **23**
House made panko crumbed breast, smoked ham, mozzarella, bocconcini, tomato sugo w/chips and salad

½ FISH AND CHIPS NF DF A **21**
Beer battered market fish, chips, salad, tartare, lemon



PASTAS

BEEF RAGU NF **34**
slow cooked wagyu Genovese, onions, rigatoni, mushrooms, parsley, whipped ricotta, pangrattato.

PRAWN LINGUINE NF **37**
chilli, garlic, tomato, spinach, parmesan.

CRAB RIGATONI NF **37**
alla vodka, chilli, gremolata, pangrattato.

SPINACH GNOCCHI V **32**
sauté pumpkin, cherry tomato, broccolini, spinach pesto cream, grana padano.

PUB CLASSICS

CHICKEN SCHNITZEL NF **28**
house made panko crumbed breast w/ chips & salad.

CHICKEN PARMA NF **32**
house made panko crumbed breast, smoked ham, mozzarella, bocconcini, tomato sugo w/ chips & salad.

BEER BATTERED MARKET FISH NF DF A **29**
beer battered market fish, chips, salad, tartare, lemon.

THE COMEBACK BEEF BURGER NF **28**
Milk bun, beef patty, tomato, onion, American cheese, bacon jam, Cambrian comeback sauce, pickles, chips.

MA'S FRIED CHICKEN BURGER NF **28**
milk bun, lettuce, corn slaw, American cheese, chipotle mayo, pickles, chips.

SCOTCH FILLET GF NF DF **49**
Black Angus MBS2+, served w/ chips & salad or mash & steamed greens, choice of sauce.

SURF & TURF 55
with mash, sauté greens, 3 garlic prawns, jus.

CHEF SELECTION

SNAPPER GF NF A **37**
pan roasted with mash potato, caponata, steamed spinach, crispy chick peas, prawn bisque butter.

LAMB BACKSTRAP GF NF **36**
grilled w/ chat potatoes, broccolini, café de Paris butter, jus.

SIDES

Bowl of chips, tomato sauce GF NF **12**

Steamed greens, pangrattata, citrus vinaigrette GF NF DF **13**

House garden salad GF NF DF **10**

Creamy mash potato GF NF **10**

Sauce (extra) / jus / peppercorn / mushroom / café de Paris butter / prawn bisque butter 4

DESSERTS

PUDDING NF V **12**
sticky date & ginger pudding, butterscotch sauce, vanilla ice cream.

CHOCOLATE NF V **14**
dark chocolate fondant, berry coulis, vanilla bean ice cream.

CAMBRIAN BURNT CREAM V **12**
rich vanilla creme brulee, macadamia & white chocolate shortbread.

THE CAMBRIAN STORY

Established in the 1800s, the Cambrian Hotel carries Wests Maryborough's rich history. Today, we're proud to produce house made dishes, local produce where possible and meals made with care.

ORDER & PAY AT THE COUNTER

ALLERGIES & DIETARY NEEDS

Please advise our team of any allergies or dietary requirements when ordering.

A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

GF – GLUTEN FREE | V – VEGETARIAN | VN – VEGAN | NF – NUT FREE | DF – DAIRY FREE | A – AUSTRALIAN