



Cameron's Kitchen

Colourful Meals to you

Colourful is the new
experience of flavour
www.cameronskitchen.com.au
or Phone 07 5522 0860

Meal	Description	Price
Roast Beef	Slow roasted Beef Eye Round, coated with our home made spice rub. Served with potato & cheese bake, steamed broccoli, toasted sliced almonds and a creamy whole grain mustard sauce (GF)	\$ 13.95
Roast Pork	Roast Pork Scotch Collar, rubbed in Caraway and roasted. Topped with rich Gravy and served with fresh mashed Potatoes, roasted Carrots & Onions as well as fresh Garden Peas. (GF)	\$ 13.95
Roast Lamb	Roast Leg of Australian Lamb with minted Gravy, served with Oven roasted Potatoes, roasted Queensland Pumpkin and seasonal Greens. (GF)	\$ 13.95
Spaghetti Bolognese	Spaghetti Bolognese, lean Australian Beef Mince is simmered until lovely and tender in a rich Tomato Sauce with Garlic, Oregano and Basil, served with Shaved Parmesan.	----
Fettuccine Carbonara	Fettuccine "Carbonara" – Prime rashers of Bacon, cut into strips and rendered, then pan fried with Garlic, Onion and sliced Mushrooms, finished with Cream and white Wine on Fettuccini. Served with Parmesan.	\$ 13.95
Baked Fish Fillet	A classic, delicious and healthy Baked New Zealand Hoki Fish fillet with Lemon Butter sauce, served with steamed Carrots, new Potatoes and garden Peas. A perfect meal for any occasion.	\$ 13.95
Beef Lasagne	Home baked Beef Lasagne with layers of Meat Sauce, Bechamel and Cheese, baked to perfection	\$ 13.95
Silverside with Veggies	Grandma's favourite boiled Beef Silverside, arranged with creamy mashed Potatoes, buttered fresh seasonal Vegetables and a white Sauce enhanced with fresh Parsley and a hint of Horseradish.	\$ 13.95
Bangers and Mash	A classic family favourite meal, succulent Pork sausages and freshly mashed Potatoes served with baby green Peas and Onion gravy. (GF)	\$ 13.95
Chicken Massaman Curry	A mild curry but rich in flavour. It is made with coconut milk, tender chicken, new potatoes and peanuts served with fragrant steamed jasmine rice. (GF DF)	\$ 13.95
Beef & Mushroom Stew	Rich brown Beef Stew with Bacon strips, Button Mushrooms and roasted Onions, served with smooth Potato Mash and fresh Garden Vegetables. (GF)	\$ 15.95
Blueberry Cheesecake	If you're looking for a light and refreshing dessert that will satisfy your tastebuds, then this Blueberry Cheesecake is a perfect sweet treat for you. (GF)	\$ 10.95
Chicken Teriyaki	Tender and lean chicken, marinated in teriyaki sauce and ginger, served with steamed rice, green beans and steamed bok choy. Full of flavour, nutritious and will satisfy your tastebuds.	\$ 13.95
Meatloaf	Glazed meatloaf with roasted chat potatoes, mushroom gravy and steamed green beans and carrots.	\$ 13.95

GF – Gluten Free
DF – Dairy Free
V - Vegetarian
VG - Vegan

Shepherd's Pie	Premium minced lamb cooked in rich gravy with onions, peas, celery and carrots, topped with a layer of fresh mashed potatoes and grated tasty cheese. We use fresh herbs from our garden. A classic family favourite which everyone will enjoy. (GF)	\$ 13.95
Apricot Chicken	Old time family favourite dish. Full of flavour, succulent Chicken thigh fillet, sweet and juicy Apricots with Thyme. Served with Rice, Broccoli and Carrots. (GF)	\$ 13.95
Bacon & Vegetable Quiche	A gorgeous smooth filling packed with a mix of smokey bacon, onion, carrot and fresh leek. The nice buttery short crust pastry together with a sprinkle of chives and shredded cheese completes this tasty dish.	\$ 13.95
Apple Crumble	A simple yet delicious and tender apple filling with a hint of cinnamon, on top of a coconut shortcrust and topped with a crumble that melts in your mouth. (V)	\$ 10.95
Creamy Garlic Prawns	Cooked Prawns in a creamy garlic sauce, refined with a hint of chilli. Served with a side of Jasmine rice and steamed Broccoli	\$ 15.95
Carrot Cake	Sweet and moist spice cake, full of cut carrots and toasted nuts, and covered in cream cheese icing. (V)	\$ 10.95
Honey Mustard Chicken	Diced chicken thigh fillets and sliced button mushrooms, cooked in a creamy honey – mustard sauce. Served with steamed green beans and Jasmine rice. (GF)	\$ 13.95
Lamb Rogan Josh	Tender chunks of lamb cooked in a mild curry sauce, Aromatic turmeric spiced rice, charred cauliflower, finished with fresh yoghurt & fried curry leaves	\$ 13.95
Rice Pudding	Our creamy vanilla rice pudding offers a delicious breakfast option, with spiced, poached apple & pears and a sprinkle of cranberry granola	\$ 10.95
Eggplant Parmigiana	Roasted Eggplant in an aromatic Napoli Sauce served with steamed Broccoli and topped with Bechamel sauce, toasted Garlic Breadcrumbs & Shredded Mozzarella Cheese.	\$ 13.95
Lamb Kidneys	Sauté Lamb Kidneys in a Bacon & Mustard Sauce with smooth Mashed Potato, toasted Cauliflower, French Beans and a sprinkle of Bacon Crumb	\$ 13.95
Lamington Slice	Lamington but as a slice! Fluffy sponge cake with a layer of jam and topped with chocolate sauce and desiccated coconut.	\$ 10.95
Roast Chicken	Thyme-roasted Chicken Thigh Fillet with Lemon-butter sauce, creamy Parmesan Polenta, Honey roasted Parsnip and Broccoli.	\$ 13.95
Thai Pumpkin Soup	A Thai inspired Pumpkin & Coconut Soup with a bit of a spicy kick to it. Also, fresh coriander and textures of roasted pumpkin.	\$ 9.95
Hungarian Goulash	Tender diced Beef in a fragrant Paprika sauce with roasted Capsicum & Potatoes, accompanied by steamed Rice and Red Pepper Salsa.	\$ 13.95
Grilled Salmon	Grilled Atlantic Salmon Fillet with a tangy Citrus and Herb Dressing, accompanied by steamed green Beans, Carrots and brown Rice. (GF DF)	\$ 15.95
Thai BBQ Chicken	Succulent marinated Thai style BBQ Chicken on wok tossed fried Rice (DF)	\$ 13.95

GF – Gluten Free
DF – Dairy Free
V - Vegetarian
VG - Vegan