

ALL YOU CAN EAT

90 mins

CLASSIC BUFFET PREMIUM BUFFET

Vegetarian spring rolls

Bread rolls with traditional spreads

Chicken ribs

Chicken slices

Pork slices

Beef slices

Pork meat balls
(nem nuong)

Beef & betel leaves
(bo la lot)

Lemongrass squid

Fish fillet

King prawns

Desserts



Vegetarian spring rolls

Bread rolls with traditional spreads

Chicken ribs

Chicken slices

Pork slices

Beef slices

Pork meat balls (nem nuong)

Beef & betel leaves (bo la lot)

Lemongrass squid

Fish fillet

King prawns

Mussels

Wagyu beef

Lamb chops

Desserts



~~\$59.95pp~~

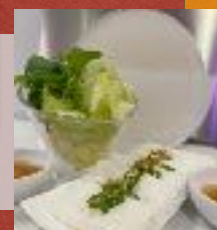
**\$50 per person for
25 March-30 April**

~~\$69.95pp~~

**\$60 per person for
25 March-30 April**

YOUR CHOICE OF SIDES

1. Rice paper, vermicelli with green leaves
2. Rice with 3 types of vegetables (seasonal)



FREE FOR KIDS UNDER 1

\$10 FOR KIDS AGED 4 YEARS AND BELOW

\$35 FOR KIDS AGED 10 YEARS AND BELOW AND SENIORS

BOOKINGS ESSENTIAL

SESSION A: 5PM-7PM | SESSION B: 7:30PM-9PM

THIRSTY?

CAM ON'S GREEN POLICY:
FOOD WASTE OVER 100G
WILL INCUR ADDITIONAL
CHARGES

beer

Crown Lager.....	\$8.50
Heineken.....	\$8.50
Victoria Bitter.....	\$8.50
Jame's Boag Premium Light....	\$8.50
Cascade Premium Light.....	\$8.50
Somersby Apple Cider.....	\$8.50
Ashahi Super Dry (Japan).....	\$9
Tsing Tao (China).....	\$9
Saigon Beer (Vietnam)	\$9
Corona.....	\$9



drinks

Tea.....	\$2 per head
Honey lemon tea.....	\$7
Ginger, cumquat, honey ale/tea...	\$8
Coconut juice.....	\$8
Vietnamese iced coffee,,.....	\$7
Salted iced coffee.....	\$9
Hot chocolate.....	\$7
Soft drink.....	\$4.50
Bottle of water.....	\$3
Ginger ale.....	\$6
Tonic water/ Soda water.....	\$6
Mineral water.....	\$6
Sparkling water.....	\$5.50/ \$9.50



white wine

BY THE GLASS

Jacob's Creek Riesling.....	\$10
Wolf Blass Eagle Hawk Sauvignon Blanc..	\$10
Brown Brothers Moscato.....	\$10

HOUSE WHITE

(Chardonnay, Sauvignon Blanc, Riesling)..	\$10
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red wine

BY THE GLASS

Wolf Blass Eagle Hawk Shiraz.....	\$10
Wolf Blass Eagle Cabernet Sauvignon..	\$10
Brown Brothers Cienna.....	\$10

HOUSE RED

(Shiraz, Cabernet Sauvignon, Merlot)..	\$10
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soju

Original, Strawberry, Green Grape, Watermelon, Blueberry, Tropical, Yogurt, Peach, Plum.....	\$17
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SHARE PLATES



1. FOUR MEATS PLATE (SERVES 2)
PORK MEAT BALLS,
BEEF IN BETEL LEAVES,
BEEF SLICES, PORK
SLICES
\$80



2. FIVE MEATS PLATE (SERVES 2)
PORK MEAT BALLS,
BEEF IN BETEL LEAVES,
PORK SLICES, KING
PRAWNS, CHICKEN
SLICES
\$100



3. SEAFOOD PLATE (SERVES 2)
KING PRAWNS,
LEMONGRASS SQUID,
FISH FILLETS,
SCALLOPS
\$100



4. BASIC FAMILY SHARE PLATE (SERVES 4)
BEEF SLICES, KING
PRAWNS, PORK MEAT
BALLS, PORK SLICES
\$150



5. PREMIUM FAMILY SHARE PLATE (SERVES 4)
WAGYU BEEF, KING
PRAWNS, PORK MEAT
BALLS, CHICKEN
SLICES
\$180



BBQ MENU



6. THE ULTIMATE FAMILY SHARE PLATE (SERVES 4)

LAMB CUTLETS, BEEF SLICES, KING PRAWNS,
PORK MEAT BALLS, LEMONGRASS SQUID
\$200



7. VEGETARIAN PLATE (SERVES 2)
A SEASONAL
COLLECTION OF MOCK
MEATS AND TOFU
(PLEASE ASK STAFF)
\$80

YOUR CHOICE OF SIDES

(INCLUDED IN ALL SHARE PLATES - PLEASE CHOOSE ONE)

RICE AND 3 VEGGIES

- EGGPLANT
- PUMPKIN
- CARROT
- SWEET POTATO
- ZUCCHINI
- KING OYSTER MUSHROOMS
- ENOKI MUSHROOMS
- BUTTON CUP MUSHROOMS
- CORN ON THE COB



WRAP YOUR OWN RICE PAPER ROLLS

- MIX LEAF GREENS
- VERMICELLI SLICES
- RICE PAPER



A LA CARTE



PREMIUM WAGYU
\$40



BEEF SLICES
\$25



BEEF IN BETEL LEAVES
\$22



BEEF IN ENOKI MUSHROOMS
\$20



CHICKEN SLICES
\$20



CHICKEN WINGLETS
\$20

-POPULAR MENU ITEM

A LA CARTE



PORK MEAT BALLS (6PCS)
NEM NUONG

\$20



LAMB CUTLETS (4PCS)

\$30



OX TONGUE

\$25



PORK SLICES

\$20



LEMONGRASS SQUID

\$20



FISH FILLETS

\$20



KING PRAWNS (4PCS)

\$20



SCALLOPS (4PCS)

\$20

SIDE DISHES

TWO CHOICES OF VEGGIES \$7

THREE CHOICES OF VEGGIES \$9

EGGPLANT
PUMPKIN
CARROT
SWEET POTATO
CORN ON THE COB
KING OYSTER MUSHROOMS
ENOKI MUSHROOMS
BUTTON CUP MUSHROOMS



WRAP YOUR OWN
RICE PAPER ROLLS
\$10

MIXED LEAF GREENS
VERMICELLI SLICES
RICE PAPER



SIDE OF
BROWN RICE
\$4



DESSERTS



CARAMEL
CREME
FLAN

\$6



COCONUT
PANDAN
JELLY

\$5



BANANA/
APPLE
SPRING
ROLLS

\$10



VANILLA
ICE
CREAM

\$6



-POPULAR MENU ITEM



MENU

Entree

Rice & Noodle dishes



**RENDANG BEEF/
CURRY CHICKEN
WITH RICE** 19



**HAINANESE
CHICKEN RICE** 19



FRIED RICE
Special 21
Chicken 21
Beef 21
Salty Fish and Chicken 22



VERMICELLI NOODLE
Grilled pork 19
Grilled chicken 19
Grilled pork & spring rolls 21
Grilled chicken & spring rolls 21



SPRING ROLLS (6 PCS)
Prawn 13
Chicken/ Pork/ Vegetarian 10



RICE PAPER ROLLS (4 PCS)
Prawn 20
Chicken/ Pork 19
Tofu/ Avocado Vegetarian 19



SHREDDED SALAD
Prawn 17
Chicken/ Beef 15
Tofu 15

Noodle Soup



PHO NOODLE SOUP
PHO THE LOTS 20
(Rare beef, Beef balls, Brisket)
BEEF PHO 19
(Sliced rare beef)
CHICKEN PHO 19
COMBINATION PHO 19
(Sliced beef, chicken)



CURRY LAKSA
Beef 19
Chicken 19
Vegetarian 19



WONTON NOODLE SOUP 19
WONTON SOUP 17



FREE
tea or soft
drink
Special
For Lunch



Vermicelli with Sugarcane Prawn 26.5



Vermicelli with Vietnamese Pork meat balls (Nem nuong) 24.5



Vermicelli with Beef Wrapped in Betel Leaves (Bo la lot) 24.5



Cam On Grill's Signature Plate 60
(Vermicelli with Sugarcane Prawn, Pork Meat Balls, Beef Wrapped in Betel Leaves)

Grilled Meat with Potato & Salad

Beef	26.5
Pork	25.5
Lamb Cutlet (3 psc)	29.5
Chicken Wings	24.5
Chicken Fillet	25.5
Ox Tongue	26.5
Wagyu Beef	45.5
Squid	25.5
Barramundi Fish Fillet	26.5



Drink

Honey Lemon Tea \$7



Ginger, Cumquat, Honey Tea \$8



Vietnamese Ice Coffee \$8



Lemon Lime Bitter \$7



Coconut Juice \$8





CAM ON GRILL MENU

— DRINKS —



Cold Drinks

Coke.....	\$4
Coke Xero.....	\$4
Diet Coke.....	\$4
Fanta.....	\$4
Sprite.....	\$4
Lemon lime bitter....	\$8
Tonic water.....	\$6
Ginger ale.....	\$6
Soda water.....	\$6
Mineral water.....	\$6
Sparkling water...	\$9.50

Coffee and tea

Tea.....	\$2 per head
Honey lemon tea.....	\$7
Hot chocolate.....	\$7
Ginger, cumquat, honey ale/tea...	\$8
Vietnamese iced coffee,,,	\$7
Salted iced coffee.....	\$9

White wine

BY THE GLASS

Jacob's Creek Riesling.....	\$10
Wolf Blass Eagle Hawk Sauvignon Blanc..	\$10
Brown Brothers Moscato.....	\$10
House White	
(Chardonnay, Sauvignon Blanc, Riesling).. <td>\$10</td>	\$10

Beers

Crown Lager.....	\$8.50
Heineken.....	\$8.50
Victoria Bitter.....	\$8.50
Jame's Boag Premium Light....	\$8.50
Cascade Premium Light.....	\$8.50
Somersby Apple Cider.....	\$8.50
Ashahi Super Dry (Japan).....	\$9
Tsing Tao (China).....	\$9
Saigon Beer (Vietnam)	\$9
Corona.....	\$9

Red wine

BY THE GLASS

Wolf Blass Eagle Hawk Shiraz.....	\$10
Wolf Blass Eagle Cabernet Sauvignon..	\$10
Brown Brothers Cienna.....	\$10
House Red	
(Shiraz, Cabernet Sauvignon, Merlot).. <td>\$10</td>	\$10

Spirits

Jim Beam.....	\$10.50
Jack Daniels.....	\$12.50
Johnnie Walker (Red).....	\$10.50
Johnnie Walker (Black).....	\$10.50
Smirnoff Vodka.....	\$10.50
Wild Turkey.....	\$10.50
Bundaberg.....	\$10.50
Bacardi.....	\$10.50
Southern Comfort.....	\$10.50
Godons Gin.....	\$10.50
Jose Cuervo Tequila.....	\$10.50
Chivas Regal Whiskey	
(aged 12 years).....	\$12.50
Labourdette Armagnac 1996	
Brandy.....	\$12.50

Liqueur

Midori.....	\$10.50
Baileys.....	\$10.50
Kahlua.....	\$10.50
Tia Maria....	\$10.50
Drambuie....	\$10.50
Sambuca.....	\$10.50



CAM ON GRILL MENU

— DRINKS —



Corkage

\$5 per head

White wine

BY THE BOTTLE

Sauvignon Blanc

Wolf Blass Eagle Hawk (SA).....\$31
Light tropical aromas with delicate citrus

Oyster Bay Mariborough (NZ).....\$35
Elegant, assertive wine with glorious fruit flavours

Toi Toi Mariborough (NZ).....\$37
Well balanced gooseberry and passionfruit with a long finish

Villa Maria Mariborough (NZ).....\$37
Beautiful expression of crisp lime and ripe passionfruit

Chardonnay

Jacob's Creek Classic (SA).....\$31
Medium bodied with lemon, melon, and subtle oak flavour

Krondorf Barossa (SA).....\$45
Rich, full of flavour wine with aromas of melon and citrus

McWilliam's Hanwood Estate (NSW).....\$40
Aroma of melon and pineapple leading to a scent of peach and nectarine

Pinot Grigio

Torresella (Italy).....\$39
A dry white wine, with pale straw yellow colour and light fragrance

The Killer (Italy).....\$39
An alluring perfume with hints of light florals and fruit

Riesling

Jacob's Creek Classic (SA).....\$31
Crisp, elegant wine with fresh floral scents and citrus flavours

Brown Brothers Crouchen (VIC).....\$36
Aroma of white peach, pear, and a hint of lychee

Cabernet Sauvignon

Wolf Blass Eagle Hawk (SA).....\$31
Medium-bodied with lingering fruit flavours and a soft tannin finish

Wynns Coonawarra Estate (SA).....\$39
Blackberry, cherry, and cedary oak accentuated by fresh sage notes

McWilliam's Hanwood Estate (NSW).....\$35
Dense flavour of blackcurrants and blood plum supported by soft tannins

Catamongst The Pigeons Barossa (NSW)....\$45
Dark berry fruits on the nose with rich spice and berry fruit flavours

Pinot Noir

De Bortoli Windy Peak (NSW).....\$40
Perfume of strawberry and cherry fruit

Treham Estate (NSW).....\$45
Cherry, raspberry and subtle confectionary characteristics with velvety feel

Shiraz

Wolf Blass Eagle Hawk (SA).....\$31
Medium-bodied with fruity note of blackcurrant and dark cherry with a touch of vanilla oak

Pepperjack Barossa (SA).....\$55
Full-bodied with rich and complex layer of berry fruits with hints of spice and cedary oak

Grant Burge Barossa (SA).....\$45
Full-bodied with flavours of plum, raspberry, blackcurrant and prunes with subtle oak

Wynns Coonawarra Estate (SA).....\$48
Medium-bodied lengthy finish laced with mulberry, raspberry and blackberry with a hint of pepper

Gemtree Dragon's Blood (SA).....\$48
A fragrant and juicy wine with velvety tannins

Other

Brown Brothers Moscato (VIC).....\$40

Brown Brothers Cienna (VIC).....\$42

Red wine
BY THE BOTTLE