



CAM ON GRILL

Authentic Vietnamese BBQ & Cuisine



STARTERS

Spring Rolls (6 pcs)

- Prawn — \$15
- Chicken / Pork / Veg — \$12

Rice Paper Rolls (4 pcs)

- Prawn — \$20
- Chicken / Pork — \$19
- Tofu / Avocado — \$19

Shredded Salad

- Prawn — \$19
- Chicken / Beef — \$17
- Tofu & Mushroom — \$17

CURRY LAKSA

- King Prawn Laksa — \$23
- Chicken Laksa — \$19
- Beef Laksa — \$19
- Vegetarian Laksa — \$19

RICE DISHES

- Rendang Beef or Chicken — \$19 (**Best seller**)
- Hainanese Chicken Rice — \$19
- Special Fried Rice — \$21
- Beef or Chicken Fried Rice — \$21
- Salty Fish & Chicken Fried Rice — \$22



PHO NOODLE SOUP



- Pho The Lots — \$21 (**Most popular**)
- Beef & Chicken Pho — \$20
- Beef Pho — \$19
- Chicken Pho — \$19
- Wonton Noodle Soup — \$20



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CHEF'S SIGNATURE VIETNAMESE FEAST

MOST POPULAR SHARING FEAST

Perfect for 4 people — **\$150.00**

Perfect for 2 people — **\$80.00**

- Pork Spring Rolls
- Vietnamese Chicken Shredded Salad
- Vietnamese Clay Pot Catfish
- Vietnamese Sweet & Sour Prawn Soup
- Steamed Rice



SIGNATURE PLATE

Perfect for Sharing 2 People — **\$60.00**

Perfect for Sharing 4 People — **\$110.00**

- Pork Meat Balls
- Sugarcane Prawn
- Beef in Betel Leaves
- Fresh Herbs & Pickles
- Vermicelli & Rice Paper



FRESH RICE VERMICELLI

- Vermicelli w/ Sugarcane Prawn — \$27.00 (**Best Seller**)
- Vermicelli w/ Pork Meat Balls — \$25.00
- Vermicelli w/ Beef in Betel Leaves — \$25.00
- Grilled Pork or Chicken & Spring Rolls w/ Vermicelli — \$21.00
- Grilled Pork or Chicken w/ Vermicelli — \$19.00





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MOST POPULAR SHARING FEAST- WE GRILLED FOR YOU



LEMON GRASS PORK



BARRAMUNDI



CHICKEN FILLET

SEAFOOD

- Barramundi - \$27
- King Prawn - \$28
- BBQ Squid - \$26

PREMIUM SELECTION

- Wagyu Beef - \$45
- Lamb Cutlets - \$38
- Lamb Chops - \$29
- Ox Tongue - \$27

CLASSIC BBQ

- Lemongrass Pork - \$27
- Beef Fillet - \$27
- Chicken Fillet - \$26
- Chicken Wings - \$25

All grill plate includes: Salad & Potato OR Rice

SIGNATURE SHARE PLATES

SEAFOOD SIGNATURE PLATE — \$100

- King Prawn
- Barramundi
- BBQ Squid
- Mussels



Served With: King Oyster Mushroom, Sweet Potato, Zucchini, 2 Bowls of Rice

AUTHENTIC VIETNAMESE PLATTER — \$100

- Sugarcane Prawn
- Lemongrass Pork
- Pork Meat Balls
- Beef in Betel Leaves

Served With: Vermicelli, Mixed Greens, Rice Paper



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FRESH JUICE & SNOW ICE DESSERTS

Fresh Juice — M \$8 | L \$10

Orange Fresh
Freshly Squeezed Orange Juice

Watermelon Cooler
Iced Watermelon Juice

Melon Refresh
Sweet & Refreshing Melon Juice

Apple Melon
Apple & Melon Blend

Fresh & Healthy
Celery Apple Lemon

Tropical Mix
Pineapple & Watermelon Mix

Carrot Orange Boost
Carrot, Orange & Lemon

Apple Carrot Ginger
Apple, Carrot & Fresh Ginger

Green Detox
Celery, Apple & Lemon



MOST POPULAR

- ★ Mango Coconut Snow Ice
- ★ Matcha Red Bean Snow Ice
- ★ Chocolate Red Bean Snow Ice

Traditional Vietnamese Dessert Bowl – \$14

After-Meal Special – \$12

Mango Coconut Snow Ice
Mango balls, coconut jelly, rainbow jelly

Strawberry Rainbow Snow Ice
Strawberry balls, coconut jelly

Matcha Coconut Dessert
Green tea ice with coconut jelly

Chocolate Red Bean Ice
Chocolate ice with sweet red bean

Lychee Tropical Bowl
Lychee ice, mango balls & peach cubes

Peach Grapefruit Summer Ice
Peach, grapefruit pulp & coconut jelly



BBQ MENU

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KING PRAWN



BEEF SLICES

PREMIUM MEATS - SERVE FRESH FOR TABLE BBQ GRILLING

A LA CARTE

MEAT

- Premium Wagyu - \$42
- Lamb Cutlets (3pcs) - \$30
- Lamb Chops - \$25
- Beef Slices - \$25
- Ox Tongue - \$24
- Beef in Betel Leaves - \$24
- Beef in Enoki Mushrooms - \$20
- Chicken Slices - \$22
- Chicken Winglets - \$21
- Pork Slices - \$23
- Pork Meat Balls (Nem Nuong) \$22

ADD TO YOUR BBQ

Perfect with your BBQ set

SEAFOOD

- King Prawns (8pcs) - \$25
- Mussels (8pcs) - \$20
- Lemongrass Squid - \$20
- Fish Fillets - \$22

SIDE DISHES

- 2 Veg Sides - \$7
- 3 Veg Sides - \$9
- DIY Rice Paper Rolls - \$10
- Side of White Rice - \$4





BBQ MENU

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ULTIMATE FAMILY FEAST \$200



PREMIUM FAMILY PLATE \$180

PERFECT FOR SHARING • PREMIUM MEATS & SEAFOOD

PREMIUM MEATS & SEAFOOD- SERVE FRESH FOR TABLE BBQ GRILLING

1. Four Meats Plate (Serves 2) — \$80

- Pork meat balls
- Beef in betel leaves
- Beef slices
- Pork slices

2. Five Meats Plate (Serves 2) — \$100

- Pork meat balls
- Beef in betel leaves
- Pork slices
- King prawns
- Chicken slices

3. Seafood Plate (Serves 2) — \$100

- King prawns
- Lemongrass squid
- Fish fillets
- Mussels

4. Basic Family Plate (Serves 4) — \$150

- Beef slices
- King prawns
- Pork meat balls
- Pork slices

5. Premium Family Plate (Serves 4) \$180

- Wagyu beef
- King prawns
- Pork meat balls
- Chicken slices

6. Ultimate Family Feast (Serves 4) \$200

- Lamb cutlets
- Beef slices
- King prawns
- Pork meat balls
- Lemongrass squid

CHOOSE YOUR SIDE (Included)

Rice & 3 Vegetables: Eggplant, Pumpkin, Carrot, Zucchini, Mushrooms, Corn

OR Wrap Your Own Rice Paper Rolls, Mixed greens, vermicelli rice paper

★ Recommended for sharing



WINE LIST

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BYO – CORKAGE \$5 PER PERSON

RED WINE BOTTLE

SHIRAZ

Wolf Blass Eaglehawk (SA) — \$31
Grant Burge Barossa (SA) — \$45
Cat Amongst the Pigeons (NSW) — \$45
Wynns Coonawarra Estate (SA) — \$48
Pepper Jack Barossa (SA) — \$55
Grand Barossa Chateau Tanunda — \$65

CABERNET SAUVIGNON

Wolf Blass Eaglehawk (SA) — \$31
Cat Amongst the Pigeons (NSW) — \$45
Wynns Coonawarra Estate (SA) — \$48
Coonawarra Ink Grant Burge — \$49

PINOT NOIR

Trentham Estate (NSW) — \$45

OTHER

Brown Brothers Cienna (VIC) — \$42

RED WINE BY THE GLASS

House Red — \$12
(Shiraz, Merlot, Cabernet Sauvignon,
Pinot)

Brown Brothers Cienna (Sweet Red) \$12

WHITE WINE BOTTLE

CHARDONNAY

Jacob's Creek Classic (SA) — \$31
Wolf Blass Eaglehawk (SA) — \$31
McWilliam's Hanwood Estate (NSW) — \$40
Kronndorf Barossa (SA) — \$45

SAUVIGNON BLANC

Wolf Blass Eaglehawk (SA) — \$31
Paul Mas (France) — \$39
Villa Maria Marlborough (NZ) — \$40
Toi Toi Marlborough (NZ) — \$42
821 South (NZ) — \$40
Oyster Bay Marlborough (NZ) — \$52

RIESLING

Jacob's Creek Classic (SA) — \$31
Brown Brothers Crouchen (VIC) — \$36

PINOT GRIGIO

Torresella (Italy) — \$42
The Killer (Italy) — \$42

OTHER

Brown Brothers Moscato (VIC) — \$40

WHITE WINE BY THE GLASS

House White — \$12
(Sauvignon Blanc, Chardonnay, Riesling)

Brown Brothers Moscato – \$13
(Sweet White)



DRINK MENMU

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COLD DRINKS

- Coke — \$4.50
- Coke Zero — \$4.50
- Sprite — \$4.50
- Fanta — \$4.50
- Orange / Apple Juice — \$6
- Tonic Water — \$6.50
- Soda / Mineral Water — \$6.50
- Ginger Ale — \$6.50
- Sparkling Water — \$6.50 / \$9.50
- Lemon Lime Bitter — \$8
- Honey Lemon Tea — \$7
- Ginger, Cumquat, Honey Tea — \$8
- Coconut Juice — \$8

COFFEE AND TEA

- Tea — \$2.50
- Hot Chocolate — \$7
- Vietnamese Iced Coffee — \$7

COGNAC

- Hennessy V.S.O.P — \$15
- Martell — \$15

LIQUEUR

- Midori, Baileys, Tia Maria,
Kahlua, Drambuie, Sambuca — \$12

SOJU

- Chingu — \$17

BEER

- Crown Lager — \$9.50
- Heineken — \$9.50
- Victoria Bitter — \$9.50
- Jame's Boag Premium Light — \$9.50
- Cascade Premium Light — \$9.50
- Somersby Apple Cider — \$9.50
- Asahi Super Dry (Japan) — \$11
- Tsing Tao (China) — \$11
- Saigon Beer (Vietnam) — \$11
- Corona — \$11

SPIRITS

- Bundaberg — \$12
- Southern Comfort — \$12
- Smirnoff Vodka — \$12
- Gordons Gin — \$12
- Jack Daniel — \$13
- Jim Beam — \$12
- Johnnie Walker (Red) — \$12
- Johnnie Walker (Black) — \$14
- Johnnie Walker (Gold) — \$14
- Wild Turkey — \$12
- Bacardi — \$12
- Jose Cuervo Tequila — \$12
- Chivas Regal — \$14
- Labourdette Armagnac Brandy \$14