

# the albion hotel

All day dining 11.30 – 8.30 every day

## \_START \_SHARE

Entrée as main	8.0
Garlic Focaccia Bread	3.9
Cheesy Mustard Focaccia Bread	4.9
Bruschetta w' sliced spicy chorizo, guacamole & parmesan	6.9
Soup	check the specials
Salt 'n' Pepper Squid w' lemon & tartare	9.9
House Made Asian Pork Spring Rolls w' Vietnamese sauce	6.9
Spicy Soft Shell Crab crispy fried & tossed in chilli & garlic served w' sweet chilli sauce	9.9
Buffalo Wings tossed in hot chilli sauce w' ranch dressing	6.9
Battered Onion Rings w' chilli tomato jam	5.9
Wedges w' sweet chilli & sour cream	side 4.9 bowl 3.9
Chips w' garlic aioli	side 2.9 bowl 5.9

## \_OYSTERS (all GF) 6/12

Natural w' fresh lemon wedges	14.0/22.0
Kilpatrick grilled w' bacon & chefs special sauce	15.0/24.0
Mornay topped w' béchamel & tasty cheese	15.0/24.0

## \_SALAD \_VEGETARIAN

Salad & Vegetable bar	10.9
Caesar w' cos lettuce, bacon, poached egg, anchovies, croutons, parmesan cheese & house made dressing (GFA)	16.9
Quinoa & Brown Rice	16.9
roasted sweet potato, feta, onion, cherry tomato, capsicum, baby spinach tossed in a olive oil & chardonnay vinaigrette (GFA)	
Hokkien Noodle Stir-Fry	15.9
w' bok choy in hoisin sauce (GFA)	
Risotto roasted pumpkin, mushroom, baby spinach & cashews	18.9
sautéed in garlic, onion & creamy white wine sauce topped w' parmesan	
Chana Masala (HOT w' Spice) (V) (GFA)	15.0
traditional chick pea curry w' roti paratha, chilli, onion & ginger pickle	

## \_ADD

Chicken or Salt & Pepper Squid 5.0  
Chilli Soft Shell Crabs 7.0 Grilled Prawns 9.0

## \_BURGER

Albie 100% organic Aussie beef, bacon, lettuce, tomato raw onion, beetroot, cheese, tomato relish & chips	17.9
<b>You decide these come as either a BURGER or 3 SLIDERS</b>	
Moroccan Spiced Chicken Breast	17.9
w' tomato, raw onion, lettuce, tzatziki & chips	
Pulled Pork	17.9
w' smoky bbq sauce, coleslaw & chips	
Soft Shell Crab	17.9
crispy fried w' slaw & chips	
Combo Sliders	17.9
sample all three sliders & chips	

## \_PUB MAIN FARE

Seafood Plate w' grilled prawn skewer (Australian)	for one	28.9
Pale ale battered fish, salt 'n' pepper squid, natural oysters, chips w' lemon & tartare (kilpatrick 2.0 per serve)	for two	46.9
King George Whiting		29.9
'beer battered or crumbed w' chips, lemon & tartare		
Garlic Prawns (Australian) pan fried w' Jasmine rice		29.9
Salt 'n' Pepper Squid w' chips, lemon & tartare		21.9
Fish 'n' Chips Coopers battered or crumbed w' lemon & tartare	14.9/19.9	
Moroccan Chicken grilled & spiced breast w' lemon & coriander cous cous & tzatziki	(GFA)	24.9
Butter Chicken w' Jasmine rice, garlic & coriander naan bread		23.9
BBQ Pork Ribs	(GFA)	29.9
Slow cooked & smothered in smoky bbq sauce w' slaw & chips		
King Henry Pork Cutlet 300g parmesan crusted w' stir-fried bok choy on mash & red wine jus		27.9
Slow Cooked Lamb Shanks in sticky red wine & vegetable stock w' wilted spinach on creamy mash	(GFA)	29.9
one shank		20.5
Lambs Fry & Bacon	(GFA)	18.0
seasoned & sautéed w' onion & a hint of red wine gravy		
MSA EYE FILLET 250g		37.9
w' mash, steamed broccolini & red wine jus	(GFA)	
MSA SIRLOIN 300g w' chips	(GFA)	26.9
MSA RUMP 400g w' chips	(GFA)	28.9
CHURCHILL CHAR (cooked med)	(GFA)	29.9
Porterhouse steak, loin lamb chop, bacon, chevapchichi, thick Mississippi sausage, onion rings, roasted tomato, egg & chips		
SCHNITZEL Beef or Chicken w' chips & choice of sauce		18.5

## \_CHECK THE SPECIALS BOARD

### Daily Chef Specialties

Pasta of the Day	Roast of the Day	Pizza of the Day
Curry of the Day	w' Jasmine rice, garlic & coriander naan bread	

## \_SCHNITZEL & STEAK \_TOPPINGS

SURF	9.0
Prawns in a creamy garlic sauce (GF)	
ALBIE	6.5
Avocado puree, poached prawns, sweet chilli & grilled cheese	
PARMIGIANA	3.0
Neapolitan sauce, & grilled cheese	
HAWAIIAN	4.0
Neapolitan sauce, ham, pineapple & grilled cheese	
KILPATRICK	4.0
Bacon, onion, kilpat sauce & grilled cheese	
BOLOGNESE	4.0
Beef bolognese sauce w' grilled cheese	
ITALIAN	4.0
Neapolitan sauce, bacon, onion, capsicum, olives & grilled cheese	
BOSCAIOLA	4.0
Bacon, onion, mushrooms, cream & grilled cheese	
MEXICAN	4.0
Beans, jalepeno, mince grilled cheese topped w' pico de gallo	

All Gravy in Veg bar gluten free (GF)

Please order meals at counter & quote table. When ordering please inform us of any Dietary requirements. NO separate accounts thank you. TAKE AWAY \$1 surcharge. Meal Sharing will incur salad & veg bar surcharge

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## — SOMETHING NAUGHTY

DESSERT OF THE DAY see specials board

PAVLOVA & COFFEE Our daily pavlova w' your choice of coffee or tea	7.9
PAVLOVA w' mixed berries, cream & berry coulis	5.9
HOME MADE STICKY DATE PUDDING w' caramel sauce & ice cream	7.9
APPLE, RHUBARB & SULTANA CRUMBLE w' custard & ice cream	7.9
GLUTEN FREE CITRUS TART w' whipped cream	7.9
ICE CREAM SUNDAE w' whipped cream & crushed nuts- Chocolate, Strawberry, Caramel or Banana	5.9
ICED MILK SHAKES Coffee, Choc, Strawberry, caramel or banana	4.9

## SCHNITZEL DAY

MONDAY

TUESDAY

WEDNESDAY

from 14.5

**KIDS EAT FREE —**

**THURSDAY & FRIDAY** T&C'S APPLY

## — COFFEE TIME

Cappuccino, Café latte Flat White, Long Black	
Hot Mocha, Hot Chocolate	Cup 4.0
	Mug 4.5
Chai Latte	Cup 4.5
	Mug 5.0
Piccolo Latte, Macchiato, Short Black	3.5
Assorted teas	3.0
Black, Earl Grey, Pure Peppermint	
Green, English Breakfast, Pure Camomile	
AFFOGATO	6.5
w' Frangelico	10.0
or Tofka (toffee Vodka)	
— LIQUOR COFFEE w' whipped cream	
JAMAICAN Tia Maria, Dark Rum	12.0
MEXICAN Kahlua, Tequila	12.0
IRISH Jameson Whiskey	8.5
AFTER DINNER MINT	7.5
Crème de Menthe & hot chocolate	

OYSTER DAY - FRIDAY  
NATURAL - KILPATRICK or MORNY - 12/18

## — Cocktails

AUSTRALIAN NEGRONI	14.5
<i>78° Gin, The Italian, Sweet Vermouth over ice</i>	
DARK & STORMY	9.5
<i>Gunnery Spiced Rum over muddled lime dry ginger &amp; ice</i>	
78° MARTINI	12.5
<i>78° Gin, Dry Vermouth &amp; olives</i>	
ITALIAN SPRITZ	11.0
<i>The Italian Bitters Orange over soda &amp; ice</i>	
THE BRASS MONKEY	14.5
<i>Gunnery Spiced Rum, The Italian &amp; Sweet Vermouth over ice</i>	
ESPRESSO MARTINI	13.0
<i>Vodka, Kahlua &amp; Espresso Coffee shaken &amp; garnished w' coffee beans</i>	
MAGNUM	13.0
<i>Frangelico, Kahlua, Baileys Blended w' Magnum ice cream milk &amp; ice</i>	
CALIPO	12.0
<i>Midori, Malibu &amp; Vodka blended w' Calipo ice block &amp; Pineapple juice</i>	
STRAWBERRY CAPRIOSKA	9.0
<i>Vodka over muddled lime &amp; fresh strawberries on ice</i>	