

# the albion hotel

## Entrée Share & Sides

Garlic Focaccia Bread	4
Cheesy Mustard Bread	5
Soup	<i>check specials</i>
Salt & Pepper Squid lemon & tartare	10
Spicy Soft Shell Crab crispy fried in chilli & garlic	10
House made Asian Pork Spring Rolls w' sweet chilli sauce & sweet soy sauce	7
Buffalo Wings	7
tossed in hot chilli sauce w' ranch dressing	
Battered Onion Rings w' chilli tomato jam	6
Wedges	side 5 bowl 8.9
w' sweet chilli & sour cream	
Chips w' garlic aioli	side 3 bowl 6

## OYSTERS

	<i>all GF</i>	6 / 12
Natural w' fresh lemon		16/24
Kilpatrick		18/26
bacon & chefs special sauce		
Mornay		18/26
topped w' béchamel & tasty Cheese		
Add Salad & Vegetable Bar		8

## Salad & Vegetarian

Daily Salad	<i>check specials</i>
Hokkien Noodle Stir-fry	(V)(GFA) 15.9
w' bok choy in hoisin sauce	
Risotto	(V)(GFA) 18.9
roasted pumpkin, mushroom, baby spinach, cashews sautéed in garlic, onion & creamy white wine sauce topped w' parmesan	
Caesar cos lettuce, bacon	(GFA) 16.9
poached egg, anchovies, croutons, parmesan & house made dressing	

## Add

Chicken or Salt 'n' Pepper Squid	5
Chilli Soft Shell Crabs	7
Grilled Australian Prawns	9

**When ordering please inform us of any Dietary requirements.**

*All Gravy in Veg bar gluten free (GF)*

*Please order meals at counter & quote table.*

*NO separate accounts thank you.*

*Meal Sharing will incur salad & veg bar surcharge*

*TAKE AWAY \$1 surcharge*

## Ocean

Parmesan Crusted Barramundi Fillet (Australian wild caught)	29.9
on wilted spinach w' parsley & lemon cream sauce	
Seafood Plate	for one 28.9
grilled prawn skewer (Aust) beer battered fish, natural oysters,	for two 46.9
salt 'n' pepper Squid w' lemon & tartare (kilpatrick 2. per serve)	
Fish 'n' Chips Beer battered or crumbed w' lemon & tartare	14.9/19.9
Salt 'n' Pepper Squid w' chips, lemon & tartare	21.9
Fish of the Day	<i>check specials</i>
Paddock & Mains	
Moroccan Chicken Breast grilled w' lemon & coriander cous cous	24.9
American Pork Ribs slow cooked & smothered in smoky bbq sauce (GFA)	29.9
w' slaw & chips	
King Henry Pork Cutlet 300g parmesan crusted	29.9
w' stir fried bok choy on mash & red wine jus	
Lambs Fry & Bacon seasoned & sautéed w' onion & red wine	18
w' mash & gravy	
Slow Cooked Lamb Shanks in sticky red wine (GFA)	29.9
& vegetable stock w' baby spinach on creamy mash	one shank 20.5
CHURCHILL CHAR ( <i>cooked medium</i> ) porterhouse steak (GFA)	29.9
loin lamb chop, bacon, chevapchichi, thick Mississippi sausage, onion rings, roasted tomato, egg & chips	
MSA EYE FILLET 250g w' mash, steamed broccolini & red wine jus (GFA)	37.9
MSA RUMP 400g w' chips (GFA)	28.9
Roast of the day	<i>check specials</i>
Pasta of the day	<i>check specials</i>
Curry w' jasmine rice & garlic & coriander naan bread	<i>check specials</i>

## Burger

Albie Burger 100% organic Aussie beef patty	17.9
bacon, lettuce tomato, raw onion, beetroot, cheese, tomato relish & chips	

## Burger or 3 Sliders

Moroccan Spiced Chicken Breast	17.9
w' tomato, lettuce, raw onion, tzatziki & chips	
Pulled Pork w' smoky BBQ sauce, coleslaw & chips	17.9
Soft Shell Crab	18.9
crispy fried w' sweet chilli, slaw & chips	
Salad & Vegetable bar	10.9

## SCHNITZEL Beef or Chicken w' chips & sauces in vegetable bar

18.5	
Toppings	
Surf Australian prawns in creamy garlic sauce (GF)	9
Albie avocado puree, poached prawns, sweet chilli & grated cheese	6.5
Hawaiian nap sauce, ham, pineapple & grilled cheese	4
Kilpatrick bacon, onion, kilpatrick sauce & grilled cheese	4
Beef bolognese beef bolognese sauce & grilled cheese	4
Italian nap sauce, bacon, onion, capsicum, olives & grilled cheese	4
Boscaiola bacon, onion, mushroom, cream & grilled cheese	4
Parmigiana nap sauce & grilled cheese	3

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## 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	
<b>AFFOGATO</b>	6.5
w' Frangelico	10
<b>LIQUOR COFFEE</b> w' whipped cream	
<b>JAMAICAN</b> Tia Maria, Dark Rum	12
<b>MEXICAN</b> Kahlua, Tequila	12
<b>IRISH</b> Jameson Whiskey	8.5
<b>AFTER DINNER MINT</b>	7.5
Crème de Menthe & hot chocolate	
<b>ZESTY AFTER DINNER MONK</b>	15
Frangelico, lemon & lime over ice	
<b>MILK SHAKES</b> Coffee, Choc, Strawberry, caramel or banana	4.9

## Cocktails

<b>ESPRESSO MARTINI</b>	14
<i>Vodka, Kahlua, Espresso Coffee &amp; sugar syrup</i>	
<b>ZESTY MONK</b>	15
<i>Frangelico, juice of lime &amp; lemon &amp; dash of soda on ice</i>	
<b>STRAWBERRY CAPRIOSKA</b>	10
<i>Vodka over muddled lime &amp; fresh strawberries on ice</i>	
<b>KRAKEN STORM</b>	10
<i>Kraken Spiced Rum over muddled lime &amp; dry ginger &amp; ice</i>	
<b>WHISKY SOUR</b>	14
<i>Canadian Club, lemon juice, egg white (optional) &amp; sugar syrup on ice</i>	
<b>LYCHEE MOJITO</b>	13
<i>Bacardi, lychee, lime wedges, palm sugar &amp; mint leaves</i>	
<b>CALIPO</b>	13
<i>Midori, Malibu &amp; Vodka blended w' Calipo ice block &amp; Pineapple juice</i>	
<b>MAGNUM</b>	13
<i>Frangelico, Kahlua, Baileys Blended w' magnum ice cream milk &amp; ice</i>	
<b>TOBLERONE</b>	14
<i>Frangelico, Kahlua, Baileys, Crème de Cacao, fresh cream &amp; chocolate</i>	

**SCHNITZEL DAY –  
MONDAY**

**TUESDAY**

**WEDNESDAY** T&C's APPLY

**KIDS EAT FREE –**

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

### SOMETHING

**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' ice cream 7.9

**GLUTEN FREE CITRUS TART** w' whipped cream 7.9

**ICE CREAM SUNDAE** w' whipped cream & crushed nuts- 5.9

Chocolate, Strawberry, Caramel or Banana

**MILK SHAKES** Coffee, Choc, Strawberry, caramel or banana 4.9

### NAUGHTY