

the albion hotel All Day dining 11.30 – 8.30

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

Off The Char

MSA EYE FILLET 250g w' mash, steamed broccolini & red wine jus	(GFA)	37.9
MSA RUMP 400g w' chips	(GFA)	28.9
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		

Ocean

Parmesan Crusted Barramundi Fillet (Australian wild caught)		29.9
on wilted spinach w' parsley & lemon cream sauce		
Seafood Plate		for one 28.9 for two 46.9
grilled prawn skewer (Aust) beer battered fish, natural oysters, 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
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 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	
AFFOGATO	6.5
w' Frangelico	10
LIQUOR COFFEE w' whipped cream	
JAMAICAN Tia Maria, Dark Rum	12
MEXICAN Kahlua, Tequila	12
IRISH Jameson Whiskey	8.5
AFTER DINNER MINT	7.5
Crème de Menthe & hot chocolate	
ZESTY AFTER DINNER MONK	15
Frangelico, lemon & lime over ice	
MILK SHAKES Coffee, Choc,	4.9
Strawberry, caramel or banana	

Cocktails

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