

# the albion hotel All Day dining 11.30 – 8.30

## Entrée Share & Sides

Garlic Focaccia Bread	5
Cheesy Mustard Bread	6
Soup	<i>check specials</i>
Salt & Pepper Squid lemon & tartare	10
House made Asian Pork Spring Rolls	8
w' chilli, lime & ginger drizzle & sweet soy	
Son in-Law Eggs salt & pepper flour dusted	7
w' soy & balsamic reduction & chilli slaw	
Buffalo Wings	7
tossed in hot chilli sauce w' ranch dressing	
Battered Onion Rings w' chilli tomato jam	7
Wedges	side 5 bowl 8.9
w' sweet chilli & sour cream	
Chips w' garlic aioli	side 3.5 bowl 6.5
<b>Oysters</b>	<i>all GF</i> 6 / 12
Natural w' fresh lemon	18/28
Kilpatrick bacon & chefs special sauce	20/30

Add Salad & Vegetable Bar to entree 8

## Salad & Vegetarian

Daily Salad	<i>check specials</i>
Vegan Stir-fry	16.9
Seasonal vegetables w' hoisin sauce & rice	
Risotto	<i>V, GF</i> 18.9
roasted pumpkin, mushroom, baby spinach, cashews sautéed in garlic, onion & creamy white wine sauce topped w' parmesan	
Caesar cos lettuce, bacon	<i>GFA</i> 16.9
poached egg, anchovies, croutons, parmesan & house made dressing	
<b>Add</b>	
Chicken	5
Salt 'n' Pepper Squid	6
Crispy Marinated Beef Scotch Strips	7
Grilled Australian Prawns (3pcs)	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*

**GF – Gluten free**

**GFA – Gluten free available**

**V – Vegetarian**

**VEG – Vegan option**

## Off The Char

MSA EYE FILLET 250g w' mash, steamed broccolini & red wine jus	<i>GF</i>	38.9
MSA PORTERHOUSE 300g w' chips	<i>GFA</i>	29.9
CHURCHILL CHAR ( <i>cooked medium</i> ) porterhouse steak	<i>GFA</i>	31.9
loin lamb chop, bacon, chevapchichi, thick Mississippi sausage, onion rings, roasted tomato, egg & chips		

## Ocean

<b>Parmesan Crusted Barramundi Fillet</b> (Australian wild caught)		29.9
on baby spinach w' parsley & lemon cream sauce		
<b>Seafood Plate</b>	for one	29.9
grilled prawn skewer (Aust) beer battered fish, natural oysters,	for two	48.9
salt 'n' pepper Squid w' lemon & tartare (kilpatrick \$2. per serve)		
<b>Fish 'n' Chips</b> Beer battered or crumbed w' lemon & tartare		14.9 / 19.9
<b>Salt 'n' Pepper Squid</b> w' chips, lemon & tartare		21.9
<b>Garlic Prawns</b> (Australian) w' creamy white wine sauce & jasmine rice		32
<b>Fish of the Day</b>	<i>check specials</i>	

## Paddock & Mains

<b>Frenched Chicken Breast</b> w' grilled zucchini, eggplant & capsicum	<i>GF</i>	25.9
drizzled w' chili soy & balsamic reduction		
<b>American Pork Ribs</b> slow cooked & smothered in smoky bbq sauce	<i>GFA</i>	31.9
w' slaw & chips		
<b>King Henry Pork Cutlet 300g</b> parmesan crusted		31
w' bok choy on mash & red wine jus		
<b>Lambs Fry &amp; Bacon</b> seasoned & sautéed w' onion & red wine, mash & gravy		18
<b>Slow Cooked Lamb Shanks</b> in sticky red wine	<i>GF</i>	32
& vegetable stock w' baby spinach on creamy mash	one shank	21.9
<b>Of the day</b>	<b>Roast</b>	<i>check specials</i>
	<b>Pasta</b>	<i>check specials</i>
	<b>Curry</b>	<i>check specials</i>

## Burger

<b>Albie Burger</b> 100% organic Aussie beef patty		18.9
bacon, lettuce tomato, raw onion, beetroot, cheese, tomato relish & chips		
<b>Wagyu Beef Burger</b> house made patty, bacon, lettuce, tomato, onion,		21.9
havarti cheese & gourmet aioli on brioche bun & chips		
<b>Barra Burger</b> crispy beer battered fillet w' lettuce, onion, tomato		19.9
& gourmet aioli on brioche bun & chips		
<b>Beef Brisket Roll</b> slow roasted cajun spiced beef brisket		19.9
w' horseradish coleslaw, chipotle mayo on turkish roll & chips		
<b>Vegan Schnitzel Burger</b> w' mixed lettuce, tomato & chilli onion jam		19.5
on potato bun & oven baked sweet potato fingers		

Salad & Vegetable bar 10.9

**SCHNITZEL** Beef or Chicken w' chips & sauces in vegetable bar 18.5

<b>Toppings</b>	<i>all GF</i>	
<b>Surf</b> Australian prawns (3pcs) in creamy garlic sauce		9
<b>Albie</b> avocado puree, poached prawns, sweet chilli & grilled cheese		6.5
<b>Hawaiian</b> nap sauce, ham, pineapple & grilled cheese		4.5
<b>Kilpatrick</b> bacon, onion, kilpatrick sauce & grilled cheese		4.5
<b>Beef Bolognese</b> beef bolognese sauce & grilled cheese		4.5
<b>Italian</b> nap sauce, bacon, onion, capsicum, olives & grilled cheese		4.5
<b>Boscaiola</b> bacon, onion, mushroom, cream & grilled cheese		4.5
<b>Parmigiana</b> nap sauce & grilled cheese		3

# the albion hotel

## 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>	15
<i>Vodka, Kahlua, Espresso Coffee &amp; sugar syrup</i>	
<b>ZESTY MONK</b>	16
<i>Frangelico, juice of lime &amp; lemon &amp; dash of soda on ice</i>	
<b>STRAWBERRY CAPRIOSKA</b>	12
<i>Vodka over muddled lime &amp; fresh strawberries on ice</i>	
<b>KRAKEN STORM</b>	11
<i>Kraken Spiced Rum over muddled lime &amp; dry ginger &amp; ice</i>	
<b>WHISKY SOUR</b>	15
<i>Canadian Club, lemon juice, egg white (optional) &amp; sugar syrup on ice</i>	
<b>LYCHEE MOJITO</b>	14
<i>Bacardi, lychee, lime wedges, palm sugar &amp; mint leaves</i>	
<b>CALIPO</b>	14
<i>Midori, Malibu &amp; Vodka blended w' Calipo ice block &amp; Pineapple juice</i>	
<b>MAGNUM</b>	14
<i>Frangelico, Kahlua, Baileys Blended w' magnum ice cream milk &amp; ice</i>	
<b>TOBLERONE</b>	16
<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