

the albion hotel

start / side

GARLIC BREAD 3 pieces	5.0
CHEESY MUSTARD BREAD 3 pieces	6.0
BREAD ROLL BASKET (5 rolls) warm oven baked rolls & butter or .50 ea	2.0
TRIO OF DIPS & PITA w' blue cheese, avocado & roast capsicum dips	9.0
CHICKEN ARROZ CALDO Filipino style rice soup	8.9
SALT AND PEPPER SQUID w' lemon & tartare	10.0
HOUSE MADE SPRING ROLLS w' chilli lime, ginger drizzle & sweet soy	8.0
OYSTERS NATURAL 6/12 Coffin Bay's finest	18/28
OYSTERS KILPATRICK 6/12 bacon & chefs house sauce	20/32
BUFFALO WINGS tossed in hot chilli sauce w' blue cheese dip	8.0
ONION RINGS w' chilli tomato jam	8.0
BOWL of CHIPS w' garlic aioli - side 3.5	6.0
WEDGES w' sweet chilli & sour cream	8.0
COLESLAW	3.0
BOK CHOY	5.0

salad / vegetarian

CAESAR SALAD (gfa) cos lettuce, croutons, poached egg, anchovies, bacon, parmesan & house-made dressing	18.0
RISOTTO (v, gf) roasted pumpkin, mushroom, baby spinach, cashews sauteed in garlic, onion & creamy white wine sauce topped w' parmesan	20.0
ADD CHICKEN \$5 / SALT n PEPPER SQUID \$6 GRILLED AUST PRAWNS \$7 CRISPY MARINATED BEEF STRIPS \$7	

burger

VEGAN BURGER mixed lettuce, tomato & chilli onion jam on potato bun w' oven baked sweet potato fingers	19.0
WAGYU BEEF BURGER house-made patty, bacon, lettuce, tomato, onion, havarti cheese & gourmet aioli on brioche bun	21.0

land

PORTERHOUSE 100 day grain fed (gfa) 300 g w' chips & your choice of gravy	29.9
CHURCHILL CHAR (gfa) porterhouse steak, lamb loin chop, chevapchichi, bacon, thick Mississippi sausage, tomato, onion rings, chips & your choice of gravy	33.0
SLOW COOKED AMERICAN PORK RIBS (gfa) smothered in smokey BBQ sauce w' slaw & chips	32.0
LAMBS FRY & BACON seasoned & sauteed w' onion & red wine, mash & gravy	19.0
FILIPINO CRISPY PORK BELLY w' pickled paw paw, chilli soy & rice (Lechon Kawali w' atchara & rice)	23.0
BUTTER CHICKEN w' rice & naan bread	22.0

sea

ATLANTIC SALMON oven baked w' mash potato, steamed broccolini, & bearnaise sauce	28.0
GARLIC PRAWNS (gf) Australian prawns w' rice	29.9
SALT & PEPPER SQUID w' lemon, tartare & chips	24.0
FISH & CHIPS grilled, crumbed or battered w' lemon, tartare & chips	17/22

daily changer

PLEASE CHECK OUR DAILY SPECIALS we have
SOUP_ROAST_PASTA_FISH_SALAD_HOUSE CURRY

schnitzel

BEEF or CHICKEN w' chips & your choice of gravy	19.5
+ SURF - SA prawns (3) in creamy garlic sauce	9.0
+ HAWAIIAN nap sauce, ham, pineapple & cheese	3.0
+ KILPATRICK bacon, onion, kilpatrick sauce & cheese	4.5
+ ITALIAN nap sauce, bacon, onion, capsicum, olives & cheese	4.5
+ PARMIGIANA nap sauce & cheese	3.0
+ BOSCAIOLA onion, bacon, mushroom, cream & cheese	4.5
+ SAUCES EXTRA ON SIDE	2.0
plain gravy, mushroom, dienne or pepper	

Mains choice of salad or vegetables.

No seperate accounts thank you. When ordering please inform us of any dietary requirements All Gravy Gluten Free -gf
gf -gluten free / gfa - gluten free available / v - vegetarian / voa - Vegan Option Available. TAKE AWAY CONTAINER will incur surcharge

the albion hotel

schnitzel day
Mon, Tue
& Wed
from \$15

Sunday
Roast
from \$15

cocktail

ESSPRESSO MARTINI vodka, kahlua, espresso coffee	15.0
ZESTY MONK frangelico, juice of lime & lemon w' dash soda on ice	16.0
STRAWBERRY CAPRIOSKA vodka over muddled lime & fresh strawberries on ice	12.0
KRAKEN STORM kraken spiced rum over muddled lime & dry ginger	11.0
WHISKEY SOUR canadian club, lemon juice, egg white (optional) & sugar syrup on ice	15.0
LYCHEE MOJITO bacardi, lychee, lime wedges, palm sugar, & fresh mint	14.0
CALIPO midori, malibu & vodka blended w' calipo ice block, & pineapple juice	14.0
MAGNUM frangelico, kahlua, baileys blended w' milk & magnum ice cream	14.0
TOBLERONE frangelico, kahlua, creme de cacao, baileys, fresh cream & chocolate	16.0

kids u/12

NUGGETS & CHIPS + TOMATO SAUCE	9.0
CHICKEN or BEEF SCHNITZEL + CHIPS	
FISH 'N' CHIPS	
SPAGHETTI BOLOGNESE	

KIDS DEAL \$12.5 = meal/ drink/scoop ice cream
INCLUDES NIPPERS COLOURING IN BOOK

SCOOP OF ICE CREAM + TOPPING	3.0
choc, strawberry, banana or caramel	

dessert

HOUSE MADE STICKY DATE PUDDING w' caramel sauce & ice cream	8.0
PAVLOVA w' mixed berries, cream & berry coulis	6.0
PAVLOVA & COFFEE enjoy a coffee or tea	8.0
ICE CREAM SUNDAE w'whipped cream crushed nuts w' choice of chocolate, strawberry, banana or caramel	6.5
MILK SHAKE coffee, chocolate, strawberry, banana or caramel	5.0

coffee & liquor

REGULAR COFFEE 4.0 MUG 5.0 cappuccino, latte, white, long black, mocha,	
CHAI LATTE 4.5 MUG 5.0	
SHORT BLACK, MACCHIATO	3.5
ASSORTED TEAS black, earl grey, english breakfast, pure camomile, peppermint & green	3.0
AFFOGATO espresso coffee w' ice cream	6.5
FRANGELICO AFFOGATO espresso coffee w' ice cream & frangelico	10.0
JAMACIAN tia maria & dark rum w' whipped cream	12.0
MEXICAN kahlua & tequila w' whipped cream	12.0
AFTER DINNER MINT creme de menthe w' hot chocolate & whipped cream	12.0