

TO SHARE

GARLIC BREAD 5

3 slices

BREAD ROLL BASKET (5 rolls) 2

warm oven baked rolls & butter or .50 ea

DUMPLINGS 12

daily special w' soy sauce & homemade pickle

BUFFALO WINGS 8

tossed in hot chilli sauce w' blue cheese dip

OYSTERS 1/2 / dozen

natural 18/28

kilpatrick 20/32

SALT & PEPPER SQUID 10

w' lemon & tartare

ONION RINGS 8

w' chilli tomato relish

SWEET POTATO CHIPS 8.5

w'aioli

WEDGES 9

w' sweet chilli & sour cream

CHIPS small 3.5 bowl 6

w' aioli

Burgers

BEEF 21.5

house made beef patty, bacon, tomato, cheese, lettuce w' tomato relish on brioche bun & chips

CRISPY FRIED CHICKEN 19.9

bacon, lettuce, tomato, cheese & spicy aioli in brioche bun w' chips

OPEN STEAK SANDWICH 22.9

120g porterhouse, cooked medium rare, lettuce, tomato, caramelised onion, bacon, egg & cheese on ciabatta topped w' tomato relish & onion rings

SCHNITZEL

CHICKEN

20

BEEF

20

saucés:

gravy,
mushroom
dianne
pepper

EXTRA SAUCE

JUG 2

PARMIGIANA 3

nap sauce & cheese

BOSCAIOLA 5

bacon, onion, mushroom, cream & cheese

KILPATRICK 5

bacon, onion, kilpatrick sauce & cheese

MEAT LOVERS 5

salami, bacon, ham, bbq sauce & cheese

ALBIE 6

avocado, prawns, sweet chilli & cheese

SURF 9

Aust prawns (4) in creamy garlic sauce

SEAFOOD

SEAFOOD TRIO 28

battered fish, aust prawns, (3)
salt & pepper squid
w' salad, chips, lemon & tartare

CHILLI & GARLIC PRAWNS (gf) 32

aust prawns cooked in chilli & garlic sauce
on a bed of rice

ATLANTIC SALMON 32

crispy skin fillet cooked medium rare
w' mash potato, asian greens
& creamy mustard

SALT & PEPPER SQUID 26

w' salad, chips, lemon & tartare

FISH & CHIPS 23

two piece's beer battered or crumbed
w' salad, chips, lemon & tartare

one piece 17

MAINS

LAMB SHANK 28

400g braised lamb shank w' mash potato
& seasonal vegetables

GRAZIERS PIE 30

slow braised beef cheek pie w' potatoes, peas
& red wine reduction

PORK BELLY (gf) 28

asian style pork belly w' asian greens
& red wine, mash potato & port reduction sauce

300g SCOTCH FILLET (gfa) 32

w' potatoes & veg

w' your choice of sauce

MIXED GRILL (gfa) 35

120g porterhouse steak, bacon, lamb chop,
sausage, egg, grilled tomato & chips
w' your choice of gravy

**PROSCIUTTO WRAPPED
CHICKEN KIEV 32**

stuffed w' ricotta & baby spinach w' mash potato,
asparagus & baby carrots
topped w' glacage au poulet

LAMBS FRY & BACON (gf) 21

w' mash potato & bacon

CAESAR SALAD (gfa) 18

cos lettuce, croutons, poached egg, anchovies,
bacon, parmesan & housemade dressing

add chicken \$5 aust prawns \$7 s&p squid \$6

VEGAN

VEGAN BOWL (gf) 25.9

tofu, broccolini & beans tossed in asian dressing
topped w' peanuts & fried shallots

EGGPLANT SCHNITZEL 19

PARMIGIANA 21.5

w' sweet potato chips

VEGAN BURGER 19

crumbed eggplant, swiss mushrooms, lettuce,
smashed avocado & tomato
on a vegan bun w' sweet potato chips

Mains choice of salad or vegetables. Extra serve of salad or vegetables \$3

When ordering please inform us of any dietary requirements ALL GRAVY GLUTEN FREE - NO separate accounts thank you.
ANY TAKE AWAY CONTAINER will incur a surcharge. gf -gluten free / gfa - gluten free available

the albion hotel

DESSERT

STICKY DATE PUDDING 9.5

house made w' caramel sauce & ice cream

APPLE STRUDEL 7.9

house made w' ice cream & vanilla custard

BANANA SPLIT 10

w' your choice of chocolate, strawberry, banana or caramel & ice cream

ICE CREAM SUNDAE 7.5

w' your choice of chocolate, strawberry, banana or caramel w' whipped cream & crushed nuts

PAVLOVA & COFFEE 9

enjoy w' a coffee or tea

PAVLOVA 6.5

w' mixed berries, cream & berry coulis

MILKSHAKE 5

chocolate, strawberry, banana, caramel or coffee

*please check our
daily specials*

***soup *roast *curry**

***pasta *risotto *salad**

SCHNITZEL DAY \$15

Mon - Tue - Wed

THURSDAY Steak day \$20

Porterhouse or Rump

250g

SUNDAY ROAST \$ 15

LIQUOR & COFFEE

FRANGELICO AFFOGATO 10

espresso coffee w' ice cream & frangelico

AFFOGATO 6.5

espresso coffee w' ice cream

JAMAICAN 12

tia maria & dark rum topped w' whipped cream

AFTER DINNER MINT 12

creme de menthe w' hot chocolate topped w' whipped cream

MEXICAN 12

kahlua & tequila topped w' whipped cream

Cappuccino, Latte, Flat white 4

in a mug 5

Chai Latte 4.5

in a mug 5

Short Black, Macchiato 3.5

which one do you prefer ?

KIDS CHIPS

NUGGETS + CHIPS

CHICKEN OR BEEF SCHNITTY + CHIPS

FISH + CHIPS

SPAGHETTI BOLOGNESE

GRILLED CHICKEN + STEAMED VEG

CHEESEBURGER + CHIPS

**Kids deal \$12.5 -
meal + drink + ice cream scoop
+ colouring in book**

SCOOP OF ICE CREAM + TOPPING 3
chocolate, strawberry, banana or caramel

cocktails

ESPRESSO MARTINI 15

vodka, kahlua, espresso coffee

PINK FLOSS COSMOPOLITAN 16

pink gin, cointreau, cranberry & lime

TOBLERONE 16

frangelico, kahlua, creme de cacao, baileys, fresh cream & chocolate

** CALIPO 14

midori, malibu & vodka blended w' calipo ice block & pineapple juice

** STRAWBERRY CAPRIOSKA 12

vodka over muddled lime & fresh strawberries on ice

** LYCHEE MOJITO 14

bati rum, lychee, lime wedges, sugar syrup & fresh mint

MAGNUM 14

frangelico, kahlua, baileys blended w' milk & magnum ice cream

WHISKEY SOUR 15

canadian club, lemon juice, egg white & sugar syrup (egg optional)

"KIS" TOM COLLINS 16

KIS gin, fresh lemon juice, sugar syrup & soda

SPICED ALBIE 15

kraken rum fresh lime & ginger beer over ice

** MOCKTAIL 9

** can be made into a mocktail

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10.9 LUNCH SPECIALS MON - FRI

variations to \$10.9 & \$15 meals will incur a surcharge,
extra salad or veg \$3,

No Seniors discount on theme days, lunch specials & public holidays