

# T H E A L B I O N H O T E L

## S T A R T E R S & S H A R E

Soup of the day see staff

Bread Basket \$2 (5) oven baked rolls & butter or 50c ea

Garlic Bread \$6

Salt & Pepper Squid \$11 w' lemon & tartare

Arancini Balls \$10 (4) home-made

Sweet Potato Chips \$9 w' spicy aioli

Chips Small \$3.5 Bowl \$6 w' aioli

Onion Rings \$6 w' chilli tomato relish

Wedges \$9 w' sweet chilli & sour cream

Oysters Natural 6/12 \$21/\$32

Oysters Kilpatrick 6/12 \$23/\$35

Dumplings (6) \$12 w' soy sauce & chilli

Grazing Platter for Two \$42

trio of dips, grilled chorizo, grilled aust prawns, arancini balls, son in-law egg, salt & pepper squid & crispy asian beef

## M A I N S

Lamb Shank \$30 400g braised lamb shank w' mash potato & seasonal vegetables

King Henry Pork Cutlet \$33 parmesan crusted w' stir fried bok choy, mash & apple cider jus

Porterhouse \$34 (gfa) 300g w'chips, salad & your choice of sauce

Mixed Grill \$36 (gfa) 120g porterhouse, bacon, lamb chop, sausage, egg, grilled tomato & chips w' choice of sauce

Lambs Fry \$21 (gf) w' mash & bacon

Beef & Bacon Guinness Pie \$28 w' mash, green peas & red wine jus

Chicken Breast \$33 300g marinated breast w' mash, bok choy, broccolini & shiraz infused demi-glaze

Risotto \$23 onion, garlic, mushroom, diced pumpkin finished in a creamy white wine garlic sauce

add chicken \$5 australian prawns \$7

Pasta of the day see staff

Curry of the day see staff

## S E A F O O D

Garlic Prawns \$34 australian prawns cooked in chilli & garlic sauce on a bed of rice

Salt & Pepper Calamari \$28 w'salad chips, lemon & tartare

Seafood Trio \$29 battered fish, aust prawns (3) salt & pepper squid, salad, chips, lemon & tartare

Pan Seared Barramundi \$34 marinated in lemon pepper seasoning, baby spinach, potato galette

& finished w' lemon garlic sauce

Kilo Mussels \$32 w' chilli, garlic, diced onion, white wine & tomato broth alongside grilled ciabatta bread

Fish & Chips \$24 or 1 pc \$18 battered or crumbed w' salad, chips, lemon & tartare

## V E G A N & S A L A D

Eggplant Schnitzel \$20 w' sweet potato chips

Eggplant Schnitzel Parmigiana \$22 w' sweet potato chips

Vegan Burger \$20 house made vegan patty w' chickpea, kidney beans, sweetcorn, lemon zest, vegan cheese, vegan mayo, tomato, lettuce & potato bun

Quinoa Bowl \$28 quinoa, beetroot, olives, cherry tomato, smashed avocado, orange segments, baby spinach w' chardonnay vinaigrette

Crispy Beef Salad \$25.9 carrot, cucumber, cherry tomato, capsicum, bean sprouts & home-made vietnamese drizzle

Caesar Salad \$19 (gfa) cos lettuce, croutons, poached egg, anchovies, bacon, parmesan & home-made dressing

add chicken \$5 aust prawns \$7 salt & pepper squid \$6

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

# T H E A L B I O N H O T E L

## S C H N I T Z E L S

**Beef or Chicken Schnitzel \$21** w' chips, salad or veg & your choice of gravy

**Sauces** - gravy, mushroom, pepper, dienne - extra sauce jug \$2, creamy garlic sauce \$3

## T O P P I N G S

**Parmigiana \$4** nap sauce & cheese

**Boscaiola \$6** bacon, onion, mushroom, cream & cheese

**Mexican \$7** nap sauce, corn chips, jalapeno, guacamole, sour cream & mozzarella cheese

**Albie \$8** avocado, prawns, sweet chilli & cheese

**Italian \$8** nap sauce, capsicum, bacon, onion, salami, olives & cheese

**Surf \$9** aust prawns (4) in creamy garlic sauce

## B U R G E R S

**Albie Burger \$22** home-made premium wagyu patty w' lettuce, caramelised onion, sliced cheese, bacon, tomato, relish on a brioche bun

**Brisket Sandwich \$23** slow cooked beef brisket, grilled chorizo, smokey bbq aioli, lettuce, sliced tomato, caramelised onion on a turkish focaccia

**Chicken Burger \$22** grilled chicken breast w' bacon, sliced tomato, lettuce, sliced cheese, smokey bbq aioli on a brioche bun

## D E S S E R T & C O F F E E

**Sticky Date Pudding \$11** home-made w' caramel sauce & ice cream

**Ice Cream Sundae \$7** w' choice of chocolate, strawberry, banana or caramel w' whipped cream & crushed nuts

**Pavlova \$6** w' mixed berries, cream & berry coulis

**Home-made Chocolate Brownie \$11** w' ice cream, chocolate ganache & chantilly cream

**Belgian Waffles \$11** w' ice cream & mixed berries

**Milkshake \$5** chocolate, strawberry, banana, caramel or coffee

**Affogato \$6.5** w' frangelico, baileys or kahlua **\$12**

**Coffee** - latte, cappucino, flat white, long black **\$4.5** mug **\$5.5** pot of tea **\$5** for 2 **\$7** chai latte, mocha **\$5**

## K I D S \$ 1 0

**Nuggets + Chips**

**Chicken or Beef Schnitty + Chips**

**Fish + Chips**

**Spaghetti Bolognese**

**Grilled Chicken + Steamed Veg**

**Cheese Burger + Chips**

**Kids deal \$12.5 =**

**meal + drink + ice cream scoop**

**+ colouring in book**

**SCOOP OF ICE CREAM + TOPPING 3**

chocolate, strawberry, banana or caramel

**LUNCH SPECIALS FROM 12-3pm, MON - FRI**

**\$10.9 & \$15 meals will incur a surcharge**

**for salad or veg unless indicated, kids menu for U/12**

**Seniors 20% off full priced meals 12-3pm**

**theme days & senior discount not available**

**weekends & public holidays**

## C O C K T A I L S

**ESPRESSO MARTINI 15.**

vodka, kahlua, espresso coffee

**TOBLERONE 15.**

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

**PINK FLOSS COSMO 15.**

pink gin, cointreau, lime, pink sugar rimmed cranberry juice w' pink fairy floss

**CALIPO 15.**

midori, malibu, vodka w' Calipo ice block, pineapple juice

**PASSIONFRUIT MOJITO 15.**

bacardi rum w' passionfruit pulp, mint, sugar syrup, lime

**SWEET HAWAIIAN 15.**

vodka, midori, pineapple juice, lychee liqueur

**MOCKTAIL- TROPICAL SURPRISE 10.**

orange, pineapple, passionfruit pulp, soda