



THE ALBION HOTEL

Starters

Oysters aguachile, radish, cucumber, red onion, crispy jalapeno	Half Dozen	36
Dominguez housemade chorizo, chimichurri		16
Arepa de alambre, capsicum, mushrooms, parmesan, confit garlic emulsion (vo)		18
Cheese stuffed jalapeno taco, coleslaw, organic blue corn tortilla *(v)		10
King fish tiradito, leche de tigre, crispy corn, onion, avocado		26
King mushroom tiradito, leche de tigre, crispy corn, onion, avocado (VE)		21

Mains

Cauliflower steak w/ cauliflower puree, florets, pickled onions & chimichurri (VE) .	26
12hr Beef brisket torta, spicy pickled onions, chimichurri, coriander, birria broth, green salad *	26
Roast chicken breast marinated w/ chilli & spices served w/ baby cos salad, fetta vinaigrette.....	30
Grilled market fish fillet, moqueca sauce, red capsicum salad, confit garlic emulsion, coriander.....	36
Roasted broccolini & moqueca sauce, smoked almond, tortilla, crispy jalapenos (VE) .	24
300g Scotch fillet, corriander buttered carrots and chimichurri	48

Sides

Potato fries, crema de aji amarillo (vo)	12
Iceberg salad, fetta vinaigrette, pickled onions, fetta cheese, avocado, crispy tortilla crunch (vo)	14
Crispy Peruvian potatoes, chipotle butter, crema de aji amarillo (vo)	14

Desserts

Churros *(v)	8
Churro ice cream sandwich *(v)	16
Dulce de leche crème brulee (v).....	14

*Contains Gluten; V - Vegetarian; VE - Vegan; O - Option
Please see our friendly staff for extended dietary options.

Ask about our chefs "Feed Me" menu, minimum 2 people - \$75

*Open 7 days 12pm - late
Kitchen 12pm - 9:30pm*

*15% surcharge applies on
public holidays and Sundays*