



# THE ALBION HOTEL

## Starters

Latin-American cheese croquettes, spiced salt, house-made spicy ketchup (V) .....	13
Dominguez housemade chorizo, chimichurri.....	16
Arepa de alambre, capsicum, mushrooms, parmesan, confit garlic emulsion (v).....	18
Cheese stuffed jalapeno taco, coleslaw, organic blue corn tortilla (v)(G).....	10
King fish ceviche, tiger milk, jalapeno, onion, avocado & tostada (VE0) .....	26

## Mains

Cauliflower steak w/ cauliflower puree, florets, pickled onions, chimichurri (VE) ..	26
12hr beef brisket torta roll, spicy pickled onions, chimichurri, coriander, beef dipping broth, salad leaves (G) .....	27
Smashed potato & chorizo roll, Peruvian yellow pepper sauce, chimichurri, pickled onions, salad leaves (G) .....	24
Roast chicken breast, marinated w/ chilli & spices served w/ baby cos salad, orange and agave dressing.....	30
Fish & chips, minty mushy peas, sweet potato chunky chips, chilli & shallot mayonnaise (G).....	29
300g Scotch fillet, chipotle & coriander buttered carrots, chimichurri, salad .....	42

## Sides

Potato fries, home-made spicy ketchup (V) .....	12
Iceberg salad, orange & agave vinaigrette, pickled onions, feta cheese, avocado (V0)	14
Crispy Peruvian potatoes, chipotle butter, house-made spicy ketchup (V) .....	14
Roast carrots, chipotle & coriander butter (V) .....	14

## Sauces

Crema de aji amarillo (Peruvian yellow pepper sauce) (v) .....	2.5
House spicy ketchup (VE) .....	2.5
Chimichurri (VE) .....	2.5
Mayonnaise (V) .....	2.5
Home-made hot sauce (Ask your waiter or bartender about it) .....	2.5

## Desserts

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

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

Please advise staff of dietries, particularly anything gluten related

v=vegetarian, ve=vegan o=option g=gluten



# THE ALBION HOTEL

## Tap

Schooner

Albion Lager 4.5%	10
Stingrays Draught 4.5%	10
Stingrays XPA 4.0%	11
Bodriggy Utopia Pale Ale 4.8%	11
Bodriggy Fuzzy Dance Explosion Hazy Tropical Sour 4.0%	11
Bodriggy Speccy Juice 3.5%	10
Bodridgy Cosmic Microwave NEIPA 6.2%	13
Bodriggy Iggy Tropical 4.2%	11
Bodriggy Stout 5.2%	12
Bodriggy Disco Juice 4.5%	12
Bridge Road Ginger Beer 4.0%	14
Napoleon Cloudy Apple Cider 4.7%	11
Molly Rose Grapefruit Hazy Pale 3.5%	13

## Wine

Glass/Bottle

### Sparkling

The Conversationalist Prosecco	12/60
Poggio Anima Pet Nat	14/70

### White

Little Reddie Chardonnay (On Tap)	13/Carafe 55
Batard Langelier Polaris Muscadet	16/80
Rossi & Riccardo Pinot Grigio	15/75

### Pink / Amber

Alpha Box & Dice Rose (On Tap)	12/Carafe 50
Alpha Box & Dice Italian Plastic Golden Semillon (On Tap)	13/Carafe 55

### Red

Elmore Carbonic Cab Sauv (On Tap)	14/Carafe 60
Jaunt 'Bunches' Cab Franc Pinot (Chilled)	15/75
Marcel Joubert Beaujolais L'ancienne Gamay	17/85
Osika Selection Heathcote Shiraz	18/90
Skye Ridge Pinot Noir	14/70

## *Cocktails*

Pisco Punch	23
Pisco, Licor 43, Pineapple, Passion, Lime	
Marmalade Marg	24
Blanco Tequila, Mandarin, Sour Orange	
Purple Disco Machine	22
Dark & Jamaican Rum, Coconut, Yam, Guava	
Turbo Amaretto Sour	23
Amaretto, Bourbon, Plum Wine, Malt, Marzipan	
Albion Spritz	18
Natty White, Orange Blossom, Citus & Soda	
Rojo Rolla	20
Vodka, Rhubarb, Raspberry & Soda	

*Classics On Request*

## Tinnies

Two Bays Pale (GF)	11
Two Bays Lager (GF)	11
Heaps Normal (Non-Alc)	11

*Please order at the bar if not seated in the dining room*