



THE ALBION HOTEL

Starters

Latin-American cheese croquettes, spiced salt, house-made spicy ketchup (v)	13
Dominguez housemade chorizo, chimichurri	16
Arepa, capsicum, mushrooms, parmesan, confit garlic emulsion (v)	18
Build your own Tacos, grilled octopus, baked black eyed beans, pico de gallo, pickled onion, organic tortillas (VEO)(G)	24
Kingfish ceviche, tiger milk, jalapeno, onion, avocado & tostada (VEO)	26

Mains

Crispy Chicken breast, moqueca sauce w/ pea tendrils and confit garlic dressing, cucumber, red onions, jalapeno (G)	29
12hr beef brisket torta roll, spicy pickled onions, chimichurri, coriander, beef dipping broth, salad leaves (G)	27
Adobo jackfruit torta, chimichurri, pickled onions, fresh coriander w/ salad (VEO) ..	25
Cauliflower steak w/ cauliflower puree, florets, pickled onions, chimichurri (VE) ..	26
Fish & chips, salad, potato fries, chilli & shallot mayonnaise (G)	29
300g Portherhouse, chipotle & coriander buttered carrots, chimichurri, salad	39

Sides

Potato fries, home-made spicy ketchup (v)	12
Iceberg salad, orange & agave vinaigrette, pickled onions, feta cheese, avocado (vO) ..	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)	15

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 4.2%	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
Bridge Road Ginger Beer 4.0%	13
Napoleon Cloudy Apple Cider 4.7%	11
Molly Rose Grapefruit Hazy Pale 3.5%	13
Guest & Limited Taps	See you at the bar

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)	16/80
Marcel Joubert Beaujolais L'ancienne Gamay	18/90
Osicka 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

Happy Hour

3-6pm Monday to Thursday

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