



THE ALBION HOTEL

Starters

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| Latin-American cheese bites, spiced salt, smoky spiced ketchup (V) (GF0) | 13 |
| Dominguez housemade chorizo, chimichurri (GF) | 16 |
| Arepa, capsicum, mushrooms, parmesan, confit garlic emulsion (V/GF) | 18 |
| Build your own tacos, grilled octopus, baked black eyed beans, pico de gallo, pickled onion, organic tortillas (VE0/GF) | 24 |
| Kingfish ceviche, tiger milk, jalapeno, onion, avocado & tostada (VE0/GF) | 26 |

Mains

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| Crispy chicken breast, moqueca sauce w/ a confit garlic dressed salad | 30 |
| 12hr beef brisket torta roll, spicy pickled onions, chimichurri, coriander, beef dipping broth, salad leaves | 28 |
| Adobo jackfruit torta, chimichurri, pickled onions, fresh coriander w/ salad (VE0) . | 26 |
| Cauliflower steak w/ cauliflower puree, florets, pickled onions, chimichurri (VE/GF) | 27 |
| Fish & chips, salad, potato fries, chilli & shallot mayonnaise | 30 |
| 300g Porterhouse, chipotle & coriander buttered carrots, chimichurri, salad (GF).... | 39 |

Sides

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| Potato fries, tomato sauce (VG/GF0) | 12 |
| Iceberg salad, orange & agave vinaigrette, pickled onions, feta cheese, avocado (V0) | 14 |
| Crispy Peruvian potatoes, chipotle butter, smoky spiced ketchup (V/GF0)..... | 14 |
| Roast carrots, chipotle & coriander butter (V/GF) | 14 |

Sauces

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| Crema de aji amarillo (Peruvian yellow pepper sauce) (V/GF) | 2.5 |
| Chimichurri (VE/GF) | 2.5 |
| Chilli & Shallot Mayonnaise (V)(GF)..... | 2.5 |
| Home-made hot sauce (Ask your waiter or bartender about it) | 2.5 |
| Home-made smoky spiced ketchup (VE/GF) | |
| Mayonnaise (V/GF) | |
| Tomato Sauce..... | free refill |

Desserts

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| Churros (V) | 8 |
| Churro ice cream sandwich (V) | 16 |
| Dulce de leche crème brulee (V)(GF) | 15 |

*Ask about our chefs "Feed Me" menu, minimum 2 people
\$65pp*



Time Well Spent

Tap

Schooner/Jugs

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| Albion Lager 4.2% | 10/28 |
| Stingrays Draught 4.5% | 10/28 |
| Stingrays XPA 4.0% | 11/30 |
| Bodriggy Utopia Pale Ale 4.8% | 11/30 |
| Bodriggy Fuzzy Dance Explosion Hazy Tropical Sour 4.0% | 11/32 |
| Bodriggy Speccy Juice 3.5% | 10/28 |
| Bodriddy Cosmic Microwave NEIPA 6.2% | 13/38 |
| Bodriggy Iggy Tropical Seltzer 4.2% | 11/28 |
| Bodriggy Stout 5.2% | 12/33 |
| Bridge Road Ginger Beer 4.0% | 13/41 |
| Napoleon Cloudy Apple Cider 4.7% | 11/28 |
| Guest & Limited Taps | See you at the bar |

Wine

Glass/Bottle

Sparkling

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

White

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

Pink / Amber

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

Red

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| Elmore Carbonic Cab Sauv (On Tap) | 14/Carafe 60 |
| Jaunt 'Bunches' Cab Franc Pinot (Chilled) | 16/80 |
| Osicka Selection Heathcote Shiraz | 18/90 |
| Skye Ridge Pinot Noir | 14/70 |

Cocktails

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| Thirsty Merc | 22 |
| Fig leaf Vodka, House Galliano, Orange, Gomme | |
| Woo Juice | 23 |
| Tequila, Creme de Peche, Cranberry, Mountain Marigold | |
| Paddling Pool | 23 |
| Vodka, Rhum Agricole, Blue Curacao, Lillet Blanc, Pineapple skin saline | |
| Bindii | 22 |
| Coconut cognac, White Creme de Menthe, Dill Tincture | |
| Le Grande Mort | 23 |
| Starward Twofold, Amaretto, Coffee Spirit, Creme de Cacao, Espresso, Vanilla, Whey | |

Classics On Request

Tinnies

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| 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

10% Sunday Surcharge applies