



THE ALBION HOTEL

Starters

Latin-American cheese bites, spiced salt, smoky spiced ketchup (V) (GFO)	13
Dominguez housemade chorizo, chimichurri (GF)	16
Arepa, capsicum, mushrooms, parmesan, confit garlic emulsion (V/GF)	18
Pulled pork quesadilla w/ pico de gallo and crema de aji amarillo	18
Chipotle mushroom quesadilla w/ Spiced Ketchup and crema de aji amarillo (v).....	16
Kingfish ceviche, tiger milk, jalapeno, onion, avocado & tostada (VEO/GF)	26

Mains

Chicken Schnitzel w/ gravy, cabbage slaw and fries	30
12hr beef brisket torta roll, spicy pickled onions, chimichurri, coriander, beef dipping broth, salad leaves	28
Cauliflower steak w/ cauliflower puree, florets, pickled onions, chimichurri (VE/GF)	27
Fish & chips, salad, potato fries, chilli & shallot mayonnaise	30
300g Porterhouse, Crispy Peruvian Potatoes, chimichurri, salad (GF)	39

Sides

Potato fries, tomato sauce (VG/GFO)	12
Iceberg salad, orange & agave vinaigrette, pickled onions, feta cheese, avocado (VO)	14
Crispy Peruvian potatoes, chipotle butter, smoky spiced ketchup (V/GFO).....	14
Warm beetroot, feta and smoked almond salad (V/GF)	13

Sauces

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)	2.5
Mayonnaise (V/GF)	free refill
Tomato Sauce.....	free refill

Desserts

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*



THE ALBION HOTEL

Tap

Schooner/Jugs

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
Bodridgy Cosmic Microwave NEIPA 6.2%	10/30
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

Little Reddie Chardonnay (On Tap)	13/Carafe 55
Batard Langelier Discadelle Muscadet	16/80

Pink / Amber

Alpha Box & Dice Rose (On Tap)	12/Carafe 50
Alpha Box & Dice Italian Plastic Golden Semillon (On Tap)	13/Carafe 55
Little Reddie Skinsy Pinot Gris (On Tap)	12/50

Red

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
Slurpy Boi Red Blend (Chilled)(On Tap)	12/50

Cocktails

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

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