



THE ALBION HOTEL

Starters

Sourdough bread, St David Dairy butter (vo)	8
Fried prawn & ginger spring roll, peanut nam jim	22
Nashville hot chicken wings, sour cream	19
Asparagus, free range egg mayonnaise, potato crisps (vo, gf)	21
Cured Tassie salmon, Tajin, avocado, soy	24
Classic Caesar salad (vo)	18
*add grilled chicken +15	

Mains

Risotto, 'carbonara' (vo, gfo)	29
Free range bacon schnitzel, turnip slaw, roast apple gravy	30
Market fish, brown butter, silverbeet, parsley (gf)	39
1/2 roast chicken, jalapeno salsa verde, garden peas, gravy	35
Cavatelli, broccoli, almond, smoked chili (vo)	27

Grass Fed Victorian Beef

250g O'Connor rump cap (gf)	39
300g O'Connor Scotch fillet (gf)	56
400g Dry aged O'Connor beef club steak (gf)	65

Served with hand cut chips, pepper sauce or chipotle butter (gf)

Sides

Roasted beetroot, yogurt, toasted hazelnut (vo, gf)	14
Hand cut chips, aioli (vo, gf)	12
Garden salad, lemon vinaigrette (vo, gf)	11

Dessert

Marcel petite Comté, dried fruit, burnt honey	18
Sticky date pudding, salted caramel sauce	17

Feed Me Menu

Sourdough bread, St David Dairy butter (vo)	65
Asparagus, free range egg mayonnaise, potato crisps (vo, gf)	
Cured Tassie salmon, Tajin, avocado, soy	

O'Connor beef rump cap, pepper sauce (gf)
Risotto 'carbonara' (vo, gf)
Hand cut chips, garlic aioli (vo, gf)

Sticky date pudding, salted caramel sauce

Kids options available on request

vo = vegetarian/vegan gf= gluten free - 10% surcharge on Sundays & 15% on public holidays



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 Utropia Pale Ale 4.8%	11 / 30
Bodriggy Fuzzy Dance Explosion Hazy Tropical Sour 4.0%	11 / 32
Bodriggy Speccy Juice 3.5%	10 / 28
Bodridy Cosmic Microwave Hazy IPA 6.2%	30 / 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	Ask our staff

Wines

Glass / Bottle

Sparkling	
The Conversationalist Prosecco	12 / 60
Poggio Anima Pet Nat	14 / 70
White	
Little Reddie Pinot Gris (On Tap)	12 / Carafe 60
Koehler-Rupercht Riesling	18 / 85
Patrick Sullivan Chardonnay	16 / 80
Pink / Amber	
Alpha Box & Dice Rose (On Tap)	12 / Carafe 50
Little Reddie Skinsy Pinot Gris (On Tap)	12 / Carafe 50
Red	
Konpira Maru x Bodriggy 'Grande Rosso' Red Blend (Chilled)	12 / Carafe 50
Osicka Selection Heathcote Shiraz	18 / 90
Skye Ridge Pinot Noir	14 / 70
Alpha Box & Dice Grencahe	13 / Carafe 55

Cocktails

House Martini	10 / 20
Poor Tom's Vodka or Gin, House Aperitif	
Margarita	
Tequila, Orange, Lime - Mango & Habanero on request	22
Espresso	
Vodka, Coffee	22
Amaretto Sour	
Amaretto, Bourbon, Lemon	22
Negroni	
Poor Tom's Gin, Bitter, Native Aperitif	22