



THE ALBION HOTEL

Starters

Sourdough bread, St David Dairy butter (vo)	8
Fried prawn & ginger spring roll, peanut nam jim	22
Roasted beetroot, yoghurt, hazelnut, rocket (vo, gf)	18
Ham hock terrine, pickled carrot, mustard (gf)	20
Cured Tassie salmon, Tajin, avocado, soy	24
Classic Caesar salad (vo)	18

Mains

Risotto, 'carbonara' (vo, gfo)	29
Free range bacon schnitzel, turnip slaw, roast apple gravy	30
Market fish, brown butter, silverbeet, parsley (gf)	39
1/4 Nashville hot chicken, sour cream, dill pickles	30
Orechetti, broccoli, almond, smoked chilli (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

Hand cut chips, aioli (vo,gf)	12
Garden salad, lemon vinaigrette (vo, gf)	11

Dessert

Apple turnover, vanilla custard	18
Chocolate panna cotta, drunken plums (gf)	16

Feed Me Menu

Sourdough bread, St David Dairy butter (vo)	65
Ham hock terrine, pickled carrot, mustard (gf)	
Cured Tassie salmon, Tajin, avocado, soy	

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

Chocolate panna cotta, drunken plums (gf)	
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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 Specky Juice 3.5%	10 / 28
Bodridy 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	

Wines

Glass / Bottle

Sparkling	12 / 60
The Conversationalist Prosecco	14 / 70
Poggio Anima Pet Nat	
White	13 / Carafe 55
Little Reddie Chardonnay (On Tap)	16 / 80
Batard Langelier Discadelle Muscadet	
Pink / Amber	12 / Carafe 50
Alpha Box & Dice Rose (On Tap)	13 / Carafe 55
Alpha Box & Dice Italian Plastic Golden Semillon (On Tap)	12 / 50
Little Reddie Skinsky Pinot Gris (On Tap)	
Red	14 / Carafe 60
Elmore Carbonic Cab Sauv (On Tap)	16 / 80
Jaunt 'Bunches' Cab Franc Pinot (Chilled)	18 / 90
Osicka Selection Heathcote Shiraz	14 / 70
Skye Ridge Pinot Noir	12 / 50
Slurpy Boi Red Blend (Chilled)(On Tap)	

Cocktails

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