



## THE ALBION HOTEL

### *Snacks*

Marinated Mount Zero olives (v, gf)	9
Nashville hot chicken wings, sour cream	19
Toasted jaffles	
Ham & cheese or cheese & onion (v)	14/13
*chips +5	

### *To Share*

Sourdough bread, St David Dairy butter (vo)	8
Tempura prawns, peanut nam jim, lime (gfo)	21
Asparagus, free range egg mayonnaise, potato crisps (vo, gf)	21
Cured Tassie salmon, Tajin, avocado, soy	24
Roasted sweet & sour beetroot, toasted seasame, salad cress vo)	19

### *Mains*

Risotto, 'carbonara' (vo, gfo)	29
Classic chicken parmigiana, garden salad, hand cut chips	35
Free range chicken schnitzel, turnip slaw, Bodriggy stout gravy	31
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
Classic Caesar salad (vo)	18
*add grilled chicken +15	

### *Grass Fed Victorian Beef*

250g O'Connor rump cap (gf)	39
300g O'Connor Scotch fillet (gf)	56
Butcher's cut (gf)	MP
Served with hand cut chips, pepper sauce or chipotle butter (gf)	

### *Sides*

Garden peas, white onion, roasted garlic butter	11
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)		68pp
Asparagus, free range egg mayonnaise, potato crisps (vo, gf)		
Cured Tassie salmon, Tajin, avocado, soy		
O'Connor beef rump cap, pepper sauce		
Risotto 'carbonara' (vo, gf)		
Classic Ceaser salad		
Hand cut chips		
Sticky date pudding, salted caramel sauce		



## 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 Specky Juice 3.5%	10 / 28
Bodridy Cosmic Microwave NEIPA 6.2%	13 / 30
Bodriggy Stout 5.2%	12 / 33
Bodriggy IGGY Hard Pink Lemonade 5.0%	12 / 30
Napoleon Cloudy Apple Cider 4.7%	11 / 28

### *Guest Taps*

Good Land Brewing Super Cool Kolsh 4.6%	13
Mountain Culture What a Rush Oat Cream IPA 6.5%	14
La Sirene x Garage Project Duet Mixed-Ferment Wild Ale 6.2%	130ml 10

### *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
Boomtown Skin Contact Vermentino (On Tap)	13 / Carafe 55
Red	
Konpira Maru x Bodriggy 'Grande Rosso' Red Blend (Chilled)	12 / Carafe 50
Osicka Selection Heathcote Shiraz	18 / 90
Palmetto Pinot Noir (On Tap)	13 / 70
Alpha Box & Dice Grenache (On Tap)	14 / Carafe 50

### *Spritz*

Americano	16
Campari, House Aperitif	
Aperol Spritz	18
Aperol, Prosecco	
Club Spritz	16
Peach & Hibiscus, Prosecco	

### *Cocktails*

House Martini	10 / 20
Poor Tom's Vodka or Four Pillars Rare Dry Gin, House Aperitif	
Margarita	22
Tequila, Orange, Lime, Spicy on request	
Small Dinger	22
White Rum, Poor Tom's Vodka, House Grenadine, Lime	
Painkiller	24
Rum, Coconut, Orange, Pineapple, Lime	
Mint Julep	22
Bourbon, Mint	

10% surcharge on Sundays & 15% on public holidays