



## THE ALBION HOTEL

### *To Share*

Marinated Mount Zero olives (gf, v)	9
Sourdough bread, St David Dairy butter (vo)	8
Nashville hot chicken wings, sour cream	19
Tempura prawns, peanut nam jim, lime (gfo)	19
Salmon ceviche, peruvian yellow chili, fried potato, lime leaf (gf)	25
Roasted sweet & sour beetroot, toasted sesame, salad cress (gf, v)	21

### *Mains*

Free range chicken schnitzel, turnip slaw, Bodriggy stout gravy	31
Classic chicken parmigiana, hand cut chips, garden salad (vo)	35
300g Lamb chops, tzatziki, lemon (gf)	43
1/2 roast chicken, jalapeno salsa verde, garden peas, gravy (gf)	35
Classic Caesar salad (gfo, vo)	18
*add grilled chicken +15	
Daily Specials - see board	
Risotto	MP
Market Fish	MP
Pasta	MP

### *Grass Fed Victorian Beef*

250g O'Connor rump cap	39
300g O'Connor scotch fillet	56
400g O'Conner club steak	65

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

### *Sides*

Greek salad, ox heart tomato, feta, bullhorn pepper, oregano (gf, vo)	15
Garden peas, white onion, roasted garlic butter (gf, vo)	11
Hand cut chips, aioli (gfo, vo)	12
Garden salad, lemon vinaigrette (gf, v)	11

### *Dessert*

Sticky date pudding, salted caramel sauce	17
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### *Feed Me Menu*

68pp

Sourdough bread, St David Dairy butter  
Salmon ceviche, peruvian yellow chili, fried potato, lime leaf  
Roasted sweet & sour beetroot, toasted sesame, salad cress

O'Connor scotch fillet, pepper sauce  
Hand cut chips  
Greek salad, ox heart tomato, feta, bullhorn pepper, oregano

Sticky date pudding, salted caramel sauce

Kids options available on request

v = 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 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
Bodriddy Cosmic Microwave NEIPA 6.2%	13 / 38
Bodriggy Friday is the New Friday Cali Pilsner 5.8%	12 / 33
Bodriggy Stout 5.2%	12 / 33
Bodriggy IGGY Hard Pink Lemonade 5.0%	12 / 30
Napoleon Cloudy Apple Cider 4.7%	11 / 28

*Ask about our guest taps*

### Wines

	Glass / Bottle
Sparkling	
The Conversationalist Prosecco	12 / 60
Poggio Anima Pet Nat	14 / 70
White	
Alpha Box & Dice Pinot Grigio (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
Alles Klar Skin Contact Arinto (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 Campari, House Aperitif	16
Aperol Spritz Aperol, Prosecco	18

### Cocktails

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