



THE ALBION HOTEL

To Share

| | |
|--|----|
| Marinated Mount Zero olives (gf, v) | 9 |
| Sourdough bread, St David Dairy butter (vo) | 8 |
| Tempura prawns, peanut nam jim, lime (gfo) | 19 |
| Salmon ceviche, peruvian yellow chili, fried potato, lime leaf (gf) | 25 |
| Fried Jerusalem artichoke, radicchio, black garlic, orange vinegarette (v, gf) | 20 |

Mains

| | |
|--|----|
| Free range chicken schnitzel, turnip slaw, Bodriggy stout gravy | 31 |
| Roast pork belly, red cabbage & apple, mustard sauce (gf) | 37 |
| Orecchiette, butternut squash, feta, toasted pecans (vo) | 28 |
| Classic chicken parmigiana, hand cut chips, garden salad (vo) | 35 |
| Grass fed O'Conner beef, hand cut chips, pepper sauce or chipotle butter | |
| 250g rump cap | 39 |
| 300g scotch fillet | 56 |

Sides

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|--|----|
| Garden peas, white onion, roasted garlic butter (gf, vo) | 11 |
| Hand cut chips, aioli (gfo, vo) | 12 |
| Garden salad, lemon vinaigrette (gf, v) | 11 |
| Classic Caesar salad (gfo, vo) | 16 |
| *add grilled chicken +15 | |

Dessert

| | |
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| 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
Fried Jerusalem artichoke, radicchio, black garlic, orange vinegarette (v, gf)

Roast pork belly, red cabbage & apple, mustard sauce
Hand cut chips
Classic Caesar salad

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 / Pint / Jug |
|--|-----------------------|
| Albion Lager 4.2% | 10 / 13 / 28 |
| Stingrays Draught 4.5% | 10 / 13 / 28 |
| Stingrays XPA 4.0% | 11 / 15 / 30 |
| Bodriggy Utopia Pale Ale 4.8% | 11 / 14 / 30 |
| Bodriggy Fuzzy Dance Explosion Hazy Tropical Sour 4.0% | 11 / 15 / 32 |
| Bodriggy Specky Juice 3.5% | 10 / 13 / 28 |
| Bodridgy Cosmic Microwave NEIPA 6.2% | 13 / 18 / 38 |
| Bodriggy Stout 5.2% | 12 / 15 / 33 |
| Bodriggy IGGY Hard Pink Lemonade 5.0% | 12 / 14 / 30 |
| Napoleon Cloudy Apple Cider 4.7% | 10 / 13 / 28 |

Ask about our guest taps

Wines

| | Glass / Bottle |
|--|----------------|
| Sparkling | |
| Sometimes Always 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

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|-------------------------|----|
| American | |
| Campari, House Aperitif | 16 |
| Aperol Spritz | |
| Aperol, Prosecco | 18 |

Cocktails

| | |
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| 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 |