

ALBION HOTEL

Dinner available between 6pm & 9pm

ENTREE

HERB & CHEESE COB LOAF <i>herb butter & tasty cheese</i>	\$9.9
GARLIC & PARMESAN COB LOAF <i>garlic butter & parmesan</i>	\$9.9
BACON & CHEESE COB LOAF <i>bacon, onion & cream cheese</i>	\$11.9
ITALIAN BRUSCHETTA <i>Spanish onion, basil, parmesan, tomato & balsamic glaze (6 pcs)</i>	\$9.9
CHORIZO, SEMI SUNDRIED TOMATO & FETA BRUSCHETTA	\$10.9
FISH TACOS <i>avocado, capsicum, salsa, rocket & feta (2 pcs)</i>	\$12.9
FOUR CHEESE & CHORIZO ARANCINI <i>chorizo, tasty cheese, parmesan, blue vein, mozzarella & garlic aioli (3 pcs)</i>	\$12.9
CHICKEN SPRING ROLLS <i>onion, cabbage, carrot, shallots, chicken & spicy plum dipping sauce (3 pcs)</i>	\$12.9
PORK SKEWERS <i>marinated in honey, soy & sweet chilli (GF)(2pcs)</i>	\$12.9
VEGETARIAN TARTLETS <i>roast sweet potato, roast beetroot, chargrilled capsicum & feta (2 pcs) (V)</i>	\$12.9
GARLIC PRAWNS <i>rice & salad (GF)</i>	ENTREE (6PCS) \$18.9
SALT & PEPPER CALAMARI <i>salad, chips, lemon wedge & aioli (GF)</i>	MAIN (12PCS) \$30.9
	ENTREE \$15.9
	MAIN \$21.9

CHICKEN SCHNITZELS

SERVED WITH YOUR CHOICE OF TWO SIDES

CHICKEN SCHNITZEL <i>your choice of sauce</i>	\$20.9
CHICKEN PARMIGIANA <i>ham, napoli sauce & cheese</i>	\$23.9
HAWAIIAN PARMIGIANA <i>ham, napoli sauce, pineapple & cheese</i>	\$25.9
MEAT LOVERS PARMIGIANA <i>bacon, salami, ham, chorizo & bbq sauce</i>	\$27.9

EXTRAS

CHIPS & GRAVY	S \$6.9 L \$8.9
WEDGES WITH SWEET CHILLI MAYO	S \$7.9 L \$9.9
SEASONAL VEGETABLES	\$6.9
CHEF'S SALAD	\$6.9

HOUSE SPECIALS

CHEESE NACHOS <i>corn chips, tasty cheese, mozzarella, mexican salsa, flour tortilla bowl, sweet chilli sauce, sour cream & guacamole (V) (MGF)</i>	\$16.9
ADD chilli beef	\$2.0
BEER BATTERED FLATHEAD <i>chips, salad, lemon wedge, tartare sauce (MGF)</i>	\$18.9
BUTTER CHICKEN <i>steamed rice & papadum (GF)</i>	\$18.9
RUSTIC CHICKPEA SALAD <i>spiced chickpeas, roasted cherry tomatoes, baby spinach, avocado, mint, parsley, basil & feta (GF)</i>	\$18.9
ADD chicken	\$3.0
RISOTTO <i>roasted beetroot, walnut & goats cheese (V)</i>	\$19.9
LAMB BACKSTRAP SALAD <i>rocket, baby spinach, roasted butternut pumpkin, onion, fresh asparagus spears, feta & balsamic glaze (GF)</i>	\$21.9
MISO GRILLED SALMON SALAD <i>hokkien noodles, carrot, shallots, brocollini, snow peas, soy & miso</i>	\$21.9
HERB CHICKEN BREAST <i>cream cheese, sage & thyme filled chicken wrapped in bacon, potato of the day, vegetables, pink peppercorn & seeded mustard sauce</i>	\$23.9
PORK RIB EYE <i>mash, vegetables, ginger, soy & sweet chilli sauce</i>	\$23.9
DUKKAH CRUSTED LAMB CUTLETS <i>mash, sauteed beans, snowpeas, mini roma tomatoes & red wine jus</i>	\$27.9

STEAKS

Chargrilled to your liking and served with your choice of sauce & sides (MGF)

PORTERHOUSE 300G	\$32.9
SCOTCH FILLET 300G	\$36.9
EYE FILLET 250G	\$39.9
SURF N TURF 300G <i>Black Angus Porterhouse, prawns, calamari, scallops & creamy garlic sauce</i>	\$39.9

SAUCES | mushroom | pepper | diane | gravy | garlic butter | kilpatrick bacon | sweet chilli mayonnaise | creamy garlic & seeded mustard | Extra Sauce \$3.0

SIDES | chips | potato of the day | chef's salad | seasonal vegetables

DESSERT \$10.9

CHOCOLATE CAKE <i>chocolate ganache & vanilla ice cream (GF)</i>
WAFFLES <i>vanilla ice cream, warm caramel sauce</i>
BERRY SWIRL CHEESECAKE <i>vanilla ice cream & berry coulis</i>

(V) Vegetarian (GF) Gluten free (MGF) Can be modified to gluten free