

DESSERTS | 14

MOLTEN CHOCOLATE & CARAMEL **FONDANT**,
GINGERBREAD COOKIES, CARAMEL POPCORN,
CHOCOLATE ICE CREAM

CARAMEL CRUNCH **BROWNIE**, SALTED
HONEYCOMB, CHOCOLATE MOUSSE,
SHORTBREAD

WHITE CHOCOLATE & **MACADAMIA TART**,
GINGER CARAMEL, CARAMELISED CHOCOLATE,
GOLDEN SYRUP ICE CREAM

CHURROS WITH YOUR CHOICE OF SAUCE
BURNT BUTTERSCOTCH
WARM VANILLA CUSTARD
CHOCOLATE GANACHE

DESSERT WINES & FORTIFIED

PEDRO XIMENEZ | NV VALDESPINO,
EL CANDADO, JEREZ SP, 60ML | 12
TAWNY PORT | NV, MORRIS CLASSIC,
RUTHERGLEN VIC, 60ML | 10.5
CLASSIC MUSCAT | NV, MORRIS,
RUTHERGLEN, VIC 60ML | 11
CLASSIC TOPAQUE | NV, MORRIS,
RUTHERGLEN, VIC 60ML | 11
'RARE' MUSCAT | MORRIS,
RUTHERGLEN, VIC 45ML | 16.5
'RARE' TOPAQUE, | MORRIS,
RUTHERGLEN, VIC 45ML | 17.5

WEDNESDAY & THURSDAY ONLY

TWO COURSES | 40

TAPAS

CRISPY **CALAMARI**, CANDIED CHILLI,
CITRUS AIOLI (GF)(DF)

SWEET POTATO, SPINACH & MOZZARELLA
ARANCINI, ROASTED GARLIC AIOLI (V)

MOROCCAN **LAMB MEATBALLS**, ROCKET &
FETA SALAD, POMEGRANATE GLAZE (GF)

MISO & GINGER **FRIED CHICKEN**,
SWEET SOY MAYO (GF)(DF)

MAINS

TWICE COOKED **PORK BELLY**, CARAMELISED APPLES,
ESCHALLOTS, SWEET ONION PURÉE, BROCCOLINI &
APPLE CIDER JUS (GF)

CRISPY SKIN **SALMON**, LEEK PURÉE,
ROASTED CAULIFLOWER, ASPARAGUS,
HAZELNUT CRUMB & LEMON GARLIC SAUCE

POTATO **GNOCCHI**, SUN DRIED TOMATO PESTO,
CHERRY TOMATOES, GOATS CHEESE, ROCKET &
TOASTED ALMONDS (V)

PANCETTA & SAGE **CHICKEN ROULADE**, SWEET
CHARRED CORN, GARLIC BUTTER MASH, GREEN
BEANS & DEMI GLACÉ (GF)

DESSERT

CHURROS WITH YOUR CHOICE OF SAUCE
BURNT BUTTERSCOTCH
WARM VANILLA CUSTARD
CHOCOLATE GANACHE

AZOTEA

Restaurant

OPEN WEDNESDAY TO
SATURDAY NIGHTS FROM 5PM

WEDNESDAY & THURSDAY NIGHTS
TWO COURSES | \$40

AVAILABLE FOR PRIVATE
FUNCTIONS

ALBION HOTEL
593 DEAN STREET
ALBURY NSW 2640
(02) 6021 3377

functions@albionalbury.com.au

TAPAS

SPICED **LAMB CUTLETS**, KORMA SAUCE,
TOASTED ALMONDS | 15 (GF)

STICKY CHILLI **PORK BELLY BITES**, COCONUT &
APPLE SLAW | 13 (GF)

CORN, LIME & CORIANDER **CROQUETTES**,
SRIRACHA AIOLI | 12 (V)

MISO & GINGER **FRIED CHICKEN**,
SWEET SOY MAYO | 13 (GF)(DF)

TERIYAKI **SALMON BITES**, GLASS NOODLE
SALAD, CANDIED GINGER | 13 (DF)

HOMMUS, HONEY PUMPKIN & ROCKET
PESTO **CROSTINI** | 12 (V)(GF)

CRISPY **CALAMARI**, CANDIED CHILLI,
CITRUS AIOLI | 13 (GF)(DF)

BALINESE **CHICKEN SKEWERS**,
CORIANDER YOGHURT SAUCE | 13 (GF)

VIETNAMESE VEGETABLE **SPRING ROLLS**,
WARM PEANUT SAUCE | 12 (V)(DF)

SWEET POTATO, SPINACH & MOZZARELLA
ARANCINI, ROASTED GARLIC AIOLI | 12 (V)

ASIAN CARAMEL PULLED PORK, **SCALLION
PANCAKE**, CHARRED CORN SALSA | 13 (DF)

MOROCCAN **LAMB MEATBALLS**, ROCKET &
FETA SALAD, POMEGRANATE GLAZE | 12 (GF)

SEARED **SCALLOPS**, CARAMELISED CAULIFLOWER,
MAPLE BACON, WALNUTS | 14 (GF)

CRISPY **FRIED TOFU**, BROWN SUGAR & SOY GLAZE,
PINEAPPLE SALSA | 12 (V)(GF)(DF)

HOUSE MADE **TRIO OF DIPS**, WARM PITA BREAD
WITH GARLIC & CHIVE BUTTER | 13 (V)

SHARE PLATTER ANY 5 TAPAS | 65
CHEFS CHOICE OF 5 FAVOURITES | 60

MAINS

TWICE COOKED **PORK BELLY**, CARAMELISED
APPLES, ESCHALLOTS, SWEET ONION PURÉE,
BROCCOLINI & APPLE CIDER JUS | 32 (GF)

CRISPY SKIN **SALMON**, LEEK PURÉE,
ROASTED CAULIFLOWER, ASPARAGUS,
HAZELNUT CRUMB & LEMON GARLIC SAUCE | 34

POTATO **GNOCCHI**, SUN DRIED TOMATO PESTO,
CHERRY TOMATOES, GOATS CHEESE, ROCKET &
TOASTED ALMONDS | 30 (V)

EYE FILLET MEDALLIONS, POTATO ROSTI, HONEY
BABY CARROTS, SUGAR SNAP PEAS &
MUSCAT JUS | 42 (GF)

(V) VEGETARIAN | (GF) GLUTEN FREE | (DF) DAIRY FREE

PANCETTA & SAGE **CHICKEN ROULADE**, SWEET
CHARRED CORN, GARLIC BUTTER MASH,
GREEN BEANS & DEMI GLACÉ | 32 (GF)

SPANISH **PAELLA**, KING PRAWN, GREEN LIP
MUSSELS, SCALLOPS, PRAWN CUTLETS,
CALAMARI, CHICKEN, CHORIZO, FRESH PEAS,
MORETON BAY BUG, SPANISH ONION,
CAPSICUM, SAFFRON INFUSED RICE (GF)(DF)

PAELLA | 42 FOR 1 | 74 FOR 2 | 144 FOR 4

SIDES | 8

WARM BUTTERNUT **PUMPKIN SALAD**,
ROCKET, GOATS CHEESE, TOASTED PEPITAS,
POMEGRANATE DRESSING (V)(GF)

SEASONAL **GREEN VEGETABLES**,
GARLIC BUTTER (V)(GF)

CRISPY **ROAST POTATOES**, HERB SALT,
GARLIC AIOLI (V)(GF)(DF)