

ALBION HOTEL

SNACKS

Rustic chips (DF)(V)(GF)	9
+ Add peppercorn sauce	3
Crispy halloumi, blackberry, Archie rose gin, pepper (GF) (V)	15
Salt & pink pepper squid, green onions, chilli, aioli, lemon (DF)(GFO)	16
Warm olives, chilli, rosemary (V)(DF)(GF)(VGO)	8
Fried popcorn chicken, smoked hot sauce, blue cheese sauce	14
Charred chorizo, lemon, parsley (GF)(DF)	13
Smoked pumpkin arancini, 3 cheeses, vinegar pumpkin seeds (V)	12
Crispy tofu, Chinese spice, slaw, nam jim, pickles, miso aioli (VG)(DF)(GFO)	16

SHARE

Grazing board, cured and smoked meats, smoked cheese, olives, sourdough (GFO)	32
Cheese platter, variety of cheeses, fruit, quince paste, crackers, sourdough (V)	33
Flat bread & dip, hummus, smoky eggplant, fried chickpeas, seeds, herbs (VG)(DF)(GFO) .	14

CLASSICS

Chicken Parma, basil, parmesan, leaf salad, rustic chips	25
Eggplant parma, basil, mozza, leaf salad, rustic chips (V)(VGO)	23
Beer battered barramundi, mushy peas, yoghurt tartare, rustic chips, lemon (DFO).....	26
Cheeseburger, chuck brisket patty, cheese, pickles, salad, rustic fries, onion ring (GFO)	23
Plant based burger, plant based patty, pickles, salad, rustic chips, onion ring (V)(GFO)	24

(V) Vegetarian

(VG) Vegan

(GF) Gluten friendly

(DF) Dairy friendly

(VO) Vegetarian option

(VGO) Vegan option

(GFO) Gluten friendly option

(DFO) Dairy friendly option

LARGE PLATES

Gnocchi, smoked tomato sugo, basil, torn mozzarella, garlic breadcrumbs, Verdi (V)(VGO)(DFO)	24
Braised lamb, baby peas, zucchini, potato, beans, gremolata, fried onions, lamb sauce, mint (GF)(DFO)	31
Slow cooked pork belly, apple sauce, crackle, apple & radish salad (GF)(DF)	32
Market fish, ask for today's special	MP
Quinoa salad, crispy tofu, mixed leaf, tomato pickled onion, greens, sherry dressing (VG)(DF)(GF)	24
+ Add haloumi	3

GRILL

250gm Rump	32
280gm Porterhouse	36
350gm Rib eye	42

*All steaks come with pepper sauce, béarnaise
butter, rustic chips & leaf salad (DFO)(GFO)*

SIDES

Rustic chips, aioli (V)(VGO)(DF)	9
Buttered greens (V)(VGO)(DFO)(GF)	10
Mixed leaf salad, house olives, pickles, house dressing (VG)(DF)(GF)	8

DESSERTS — ALL \$13

Choc fondant, salted caramel ice cream, honeycomb (V)	
Banana split, coconut ice cream, coconut cream, brûlée banana, cherry, vegan choc sauce (VG)(GF) (DF)	
Mango parfait, crème Chantilly, macerated berries, shortbread crumb (V)(GFO)	

All card transactions incur a service fee: VISA 0.9%, Mastercard 1.1%,
American Express 1.3%

Mr Yum mobile ordering fee free. 10% surcharge on public holidays.

*The Albion is pleased to offer a variety of gluten friendly (i.e low gluten) options but we are not a
gluten-free venue and cannot ensure that there will not be traces of gluten. These options would not
be suitable if you suffer from a related allergy*