

ALBION ROOFTOP

ENTREES

Cauliflower Popcorn roast pumpkin hummus, fetta, pepita (V, VGO, GF, DFO, NFO)	16
Buttermilk Fried Chicken Tenders buffalo hot sauce, honey mustard sauce, pickle	16
Salt & Pepper Squid lime aioli, chilli (DF, GFO)	16
Whole Baked Camembert rhubarb chutney, house focaccia (V)	18
House Focaccia garlic butter (V, DFO, VGO)	15
Rustic Chips aioli (V)	12
Cheese Platter cheese from our local legends, fruit, quince paste, crackers, bread (V)	33

MAINS

Angus Burger chuck brisket patty, American cheese, pickles, caramelized onion, lettuce, tomato, relish, milk bun, rustic fries (GFO)	26
Salt & Pepper Squid chili, lemon, aioli, leaf salad, rustic chips (GFO)	24
Maple Glazed Pumpkin Salad kale, apple, pecan, vegan fetta, cranberries, apple cider dressing (V, VG, GF, DF, NFO)	23
Chicken Parmi basil, parmesan, leaf salad, rustic chips	28
Chicken Schnitty lemon, leaf salad, rustic chips <i>Your choice of sauce: bearnaise, peppercorn, dienne, garlic herb butter, or red wine jus</i>	27
Eggplant Parmi parmesan, leaf salad, rustic chips (V)	26

DESSERTS

Flourless Chocolate Cherry Cake chantilly cream (GF)	16
Grandma's Apple Crumble vanilla ice cream	16

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