

KIDS MENU

\$10 with a soft drink

SPAGHETTI CARBONARA

8.00

SPAGHETTI BOLOGNAISE

8.00

CHICKEN TENDERLOINS

With chips and tomato sauce

8.00

CHICKEN NUGGETS

With chips and tomato sauce

8.00

CHICKEN SCHNITZEL

With chips and tomato sauce

8.00

CHICKEN PARMIGIANA

With chips and tomato sauce

8.00

BATTERED OR GRILLED FISH

With chips and tomato sauce

8.00

KIDS DESSERT

VANILLA ICE CREAM

Two scoops, with a choice of strawberry, chocolate, maple, or hundreds and thousands topping

3.00

FRUIT JELLY

With whipped cream, and chocolate wafer sticks

3.00

15.00 LUNCH MENU

(Available Monday to Friday Lunch only)

LUNCH CHICKEN SCHNITZEL WRAP

With iceberg lettuce, tomato and sweet chili aioli, wrapped in grilled tortilla bread + chips

LUNCH CHICKEN FAJITAS WRAP

Marinated chicken tenders, with mix lettuce, tomato, roasted red peppers, fajitas seasoning and aioli, wrapped in grilled tortilla bread + chips

LUNCH BANGERS AND MASH

Pork sausages, with mash potato, green peas and gravy

LUNCH RUMP STEAK

200Grams, with chips and salad or vegetables, with a sauce of your choice

LUNCH PESTO CHICKEN AND MUSHROOM RISOTTO

with spinach and parmesan cheese

LUNCH BEEF BURGER

On Turkish bun, with aioli, lettuce, caramelized onion, tomato, and sliced American cheese + chips

LUNCH CAJUN CALAMARI SALAD

Flash fried cajun spiced calamari strips, rocket leaf, cherry tomatoes, cucumber, Spanish onion, house dressing

SPARKLING

YELLOWGLEN YELLOW

BRUT CUVÉE - 200ML South Eastern Australia

Lemon sherbet characters abound with a clean refreshing palate.

9.00

YELLOWGLEN PINK

SOFT ROSÉ - 200ML South Eastern Australia

Strawberry notes mingle with a citrus lift.

Luscious and creamy with a clean finish.

9.00

ROTHBURY ESTATE

SPARKLING CUVÉE South Eastern Australia

Citrus characters with a light fresh palate.

6.50 23.00

T'GALLANT SPARKLING PROSECCO Victoria

Fresh and dry with aromas of citrus, apple and pear leading to a bright zesty finish..

8.50 27.00

WHITE WINE

ROTHBURY ESTATE

SAUVIGNON BLANC South Eastern Australia

Tropical fruits and citrus characters abound on the nose and palate. Crisp and clean.

6.50 23.00

821 SOUTH SAUVIGNON BLANC Marlborough, NZ

821 South is crisp with ripe citrus and tropical fruits

- a delicious cool-climate Sauvignon Blanc.

7.50 28.00

ROTHBURY ESTATE CHARDONNAY South Eastern Australia

Stone fruits mixed with melon characters, medium bodied with a clean finish.

6.50 23.00

T'GALLANT PINOT GRIGIO Victoria

Enjoy delicate aromas of nashi pear and passionfruit complemented by delicious citrus and pear flavours in this refreshing Pinot Grigio.

7.50 28.00

ROSEMOUNT ESTATE

ENCORE MOSCATO South Eastern Australia

Encore Moscato is well balanced, light-bodied and aromatic - a delicious drop!

7.00 24.00

ROSÉ WINE

UPSIDE DOWN ROSÉ South Eastern Australia

Fresh and fruity with aromas of cherry and strawberry.

A refreshing palate and crisp clean finish.

7.50 28.00

RED WINE

ROTHBURY ESTATE

SHIRAZ CABERNET South Eastern Australia

Spiced red berries & a hint of plum. Full bodied & soft palate.

6.50 23.00

CAPE SCHANCK BY

T'GALLANT PINOT NOIR Mornington Peninsula, VIC

Strawberries and raspberries with subtle oak and spice that carries through to the palate. Soft and beautiful in texture.

8.00 30.00

ROTHBURY ESTATE

CABERNET MERLOT South Eastern Australia

Dark red berries with a hint of chocolate. Palate is rich & soft.

6.50 23.00

WOLF BLASS BILYARA SHIRAZ South Eastern Australia

Dark red fruits with a hint of spice. Palate is generous & soft.

7.00 24.00

PEPPERJACK SHIRAZ South Eastern Australia

Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish.

9.50 38.00

ALBION HOTEL MENU

 ALBIONDANDENONG

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SOMETHING TO START WITH...

GARLIC COB LOAF (V)	6.00
ADD CHEESE (V)	7.50
SOUP OF THE DAY	7.00
Served with warm bread - (ask wait staff or refer to specials board for our soup of the day)	
WARM TOMATO BRUSCHETTA (V)	11.00
Turkish bread, topped with garlic, tomato, caramelized Spanish onion, pesto basil and feta cheese, finished with balsamic glaze and olive oil	
BEER BATTERED FRIES	7.00
With rosemary salt + aioli	
CAJUN SPICED WEDGES	7.00
With sour cream and sweet chili	
ENTRÉE SALT AND PEPPER CALAMARI SALAD	14.50
With rocket salad, cucumber, cherry tomato and feta cheese, house dressing	
MEAT AND PICKLE BOARD	13.00
A selection of cold meats and marinated vegetables, serves with a side of salad and breadsticks	
ARANCINI (3PCS) (V)	11.00
Cheese and mushroom arancini balls, with harissa sauce and feta crumbs	
DUO OF DIPS (Ask wait staff for today's dips) (V)	13.50
With warm Turkish bread, tortilla, and grissini stick	

SALAD

CAESAR SALAD (V) (GF)	17.50
Cos lettuce tossed with homemade caesar dressing, bacon, shaved parmesan, anchovies, croutons, and poached egg	
ADD CHICKEN	21.50
CRISPY CHICKEN SALAD	18.50
Crumbed chicken strips, tossed with cabbage, onions cucumber, carrots, and a citrus sweet chili mayonnaise	
WARM BEEF SALAD (GF)	19.50
Marinated beef strips, on mix Lettuce, tomato, onion, cucumber, crispy tortillas, roasted red peppers, and coriander, with house dressing	

ALBIONS PARMAS, BURGERS AND SANDWICHES

All chicken parmigiana is served with chips + salad

CHICKEN PARMIGIANA(S)	
TRADITIONAL	22.50
Virginia ham, napoli sauce, and mozzarella cheese	
OUTBACK	24.50
Smoky barbeque sauce, bacon rasher, egg, mozzarella cheese	
HAWAIIAN	22.50
Virginia ham, napoli sauce, pineapple, mozzarella cheese	
SPICY SALAMI	24.50
Salami, roasted red pepper, jalapenos, napoli sauce, mozzarella cheese	
BOURBON GLAZED BEEF BURGER	22.50
Homemade beef patties, basted with a bourbon bbq sauce, on Turkish bun, with lettuce, tomato, caramelized onion, tomato relish, beetroot aioli, bacon, egg, and American cheese, + chips	
THAI CHICKEN BURGER	20.50
Homemade spiced chicken mince patty, served on chili slaw, mayonnaise, tomato, cucumber, Spanish onion and fresh coriander, on Turkish bun + chips	
STEAK SANDWICH	19.50
Minute steak, on Turkish loaf, with bacon, egg, cheese, tomato, lettuce, tomato relish, and aioli + chips	
CHICKEN SCHNITZEL SANDWICH	19.50
Crumbed chicken breast, on Turkish loaf, with bacon, melted mozzarella cheese, tomato, lettuce, onion, and sweet chili mayonnaise + chips	

FROM THE PANS

HARISSA GNOCCHI (V)	18.50
With butternut pumpkin, onion, mushroom, capsicum, cream, harissa paste and parmesan cheese	
LINGUINE CARBONARA	18.50
With onion, bacon, mushroom, cream and parmesan cheese	
ADD CHICKEN	21.50
CALAMARI AND CHORIZO LINGUINE	19.50
Calamari strips and chorizo, with onion, garlic, cherry tomato, chili, parmesan cheese, and rocket leaves, tossed with extra virgin olive oil	
SPANISH PAELLA (GF)	22.50
Chicken, mussels, chorizo, squid, onion, and capsicum, tossed with rice, and poached in a tomato and saffron infused stock	
CAJUN CHICKEN RISOTTO (GF)	19.50
Pan fried marinated chicken strips, bacons, mushrooms, onions, cajun spices, cream and parmesan cheese	
PESTO VEGETABLE RISOTTO (V) (GF)	18.50
Roasted pumpkin, cherry tomatoes, red peppers, mushroom, onion, spinach, in a pesto cream sauce, topped with camembert cheese	
ADD CHICKEN	21.50

MAINS

ROAST OF THE DAY	19.00
(Ask wait staff or refer to specials board for our roast of the day)	
PIE OF THE DAY	19.00
(Ask wait staff or refer to specials board for our pie of the day)	
FISH AND CHIPS	22.50
Battered or grilled hake fillets + chips, lemon, salad & tartare sauce	
MAIN SALT AND PEPPER CALAMARI	22.50
With chips, salad, lemon and tartare sauce	
SALMON FILLET (GF)	26.50
Cooked medium, on roasted pesto vegetables and wilted rocket, topped with hollandaise sauce and tomato-capers salsa	
CHICKEN SCHNITZEL	19.00
With gravy, lemon + chips and salad	
INDONESIAN CHICKEN SATAY SKEWERS (GF)	21.50
On jasmine rice, sautéed garlic beans, pickled cucumber and onion, topped with spiced peanut sauce, fried shallots, and a side of chili	
CHICKEN KIEV	25.00
On rice, salad and a side of hollandaise sauce	
CHICKEN MIGNON (GF)	24.50
Chicken breast, rolled with bacon, stuffed with creamed leek and camembert cheese, on mash potato and wilted spinach, with garlic cream sauce	
SLOW-BRAISED LAMB SHOULDER (GF)	26.00
Braised with tomato, port wine, olives and herbs, served with mash potato and sautéed green beans	
SPICED STICKY PORK RIBS	33.00
With potato wedges, a side of salad and sour cream	
PORK SAUSAGES	19.50
With mash potato, buttered green peas, braised red cabbage, and caramelized onion gravy	
FROM THE GRILL	
300 GRAMS PORTERHOUSE	27.00
300 GRAMS SCOTCH FILLET	29.50
400 GRAMS RUMP	27.00
MIXED GRILL	33.00
Grilled lamb chop, pork sausage, chicken skewer, mini steak, onion rings, grilled tomato, egg and bacon	
SAUCES AVAILABLE	
Red wine gravy, creamy mushroom, pepper sauce, garlic & herb butter, creamy garlic sauce, hollandaise, tomato sauce, dijon mustard, and hot English mustard	

ADDITIONAL SIDES

EXTRA SAUCE	2.00
BATTERED ONION RINGS	4.00
FRIED EGG	2.00
BACON	5.00
GARDEN SALAD	7.50
MASHED POTATO	4.50
STEAMED VEGETABLES	4.50

DESSERT

BRANDY SNAP BASKET	7.50
With vanilla ice cream, mixed berry compote, raspberry coulis and wafer stick	
PAVLOVA	7.50
With double cream, fresh fruits and raspberry coulis	
WHITE CHOCOLATE BROWNIES	7.50
With vanilla ice cream	
STICKY DATE PUDDING	8.00
With butterscotch sauce and a scoop of vanilla ice cream	
BANANA FRITTERS	7.50
With vanilla ice cream, mixed berry compote, and maple syrup	

SENIORS MENU

ENTRÉE & MAIN	12.90
MAIN & DESSERT	14.90
THREE COURSES	16.90

ENTRÉES

SOUP OF THE DAY	4.00
(Ask wait staff or refer to specials board for our soup of the day)	
GARLIC COB LOAF	4.00

MAINS

CHICKEN PARMIGIANA	12.00
With chips and salad	
CHICKEN SCHNITZEL	12.00
With gravy, lemon + chips and salad	
BATTERED OR GRILLED HAKE FILLETS	12.00
with chips, lemon, salad & tartare sauce	
ROAST OF THE DAY	12.00
(Ask wait staff or refer to specials board for our roast of the day)	
LINGUINE CARBONARA	12.00
With onion, bacon, mushroom, cream and parmesan cheese	
SPAGHETTI BOLOGNAISE	12.00
Homemade Bolognese sauce, with parmesan cheese	
MINUTE STEAK	12.00
With chips, salad and your choice of sauce	
SALT AND PEPPER CALAMARI SALAD	12.00
With mix lettuce, cucumber, onion and tomato, house dressing	

DESSERTS

PAVLOVA	4.00
With double cream, fresh fruits and raspberry coulis	
VANILLA ICE CREAM	4.00
With raspberry coulis	
FRUIT JELLY	4.00
With whipped cream and chocolate sticks	