

## 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 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 CRISPY CHICKEN SALAD Crumbed chicken strips, tossed with cabbage, onions cucumber, carrots, and a citrus sweet chili mayonnaise

(V) VEGETARIAN OPTIONS AVAILABLE (GF) GLUTEN FREE OPTIONS AVAILABLE

## 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
HARTOG'S PLATE MOSCATO South Eastern Australia This 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
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## RED WINE

ROTHBURY ESTATE SHIRAZ CABERNET South Eastern Australia Spiced red berries & a hint of plum. Full bodied & soft palate.	6.50 23.00
SAMUEL WYNN & CO CABERNET SAUVIGNON South Eastern Australia Deep red Cabernet with a medium to full bodied weight, balanced with natural fruit sweetness and spiciness from a clever use of oak.	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
SEPPELT THE GREAT ENTERTAINER SHIRAZ Victoria Vibrant and velvety, this Victorian Shiraz features a lingering cherry chocolate on the finish.	7.50 28.00
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

### BISTRO TRADING HOURS

LUNCH  
DAILY FROM 11.30 AM - 2.30 PM

DINNER  
SUNDAY - THURSDAY : 5.30 PM - 8.30 PM  
FRIDAY & SATURDAY : 5.30 PM - 9.00 PM

 ALBIONDANDENONG

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## SOMETHING TO START WITH...

GARLIC COB LOAF (V)	6.50
ADD CHEESE (V)	8.00
SOUP OF THE DAY	8.00
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 With rosemary salt + aioli	7.50
CAJUN SPICED WEDGES With sour cream and sweet chili	7.50
ENTRÉE SALT AND PEPPER CALAMARI SALAD	14.50
With rocket salad, cucumber, cherry tomato and feta cheese, house dressing	
PERI PERI CHICKEN DRUMETTES	14.00
Tossed in our homemade peri peri sauce, with a side of salad	
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	

## SALAD

CAESAR SALAD (V) (GF)	17.50
Cos lettuce tossed with homemade caesar dressing, bacon, shaved parmesan, anchovies, croutons, and poached egg	
ADD CHICKEN	3.00
ROASTED PUMPKIN SALAD (V) (GF)	18.00
Spiced roasted Jarrahdale pumpkin wedges, with a salad of Israeli couscous, rocket, feta cheese, cherry tomatoes, cucumbers, carrots, spanish onion and pumpkin seeds, tossed with house dressing, finished with balsamic glaze	
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	

## ALBION'S 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	
BOLOGNESE	22.50
Meat 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, 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

LINGUINE CARBONARA	18.50
With onion, bacon, mushroom, cream and parmesan cheese	
ADD CHICKEN	3.00
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	
BARRAMUNDI RISOTTO (GF)	22.50
Grilled barramundi fillet, on a risotto with creamed leek, cherry tomato, rocket and parmesan cheese, in a saffron cream sauce	
CAJUN CHICKEN RISOTTO (GF)	20.00
Pan fried marinated chicken strips, bacon, mushrooms, onions, Cajun spices, cream and parmesan cheese	
PESTO VEGETABLE RISOTTO (V) (GF)	18.50
Roasted pumpkin, cherry tomato, red peppers, mushrooms, onion, spinach, in a pesto cream sauce, topped with camembert cheese	
ADD CHICKEN	3.00

## MAINS

ROAST OF THE DAY	19.00
(Ask wait staff or refer to specials board for our roast of the day)	
ROASTED HARISSA VEGETABLES PARCEL (V)	22.50
Mixed roasted harissa spiced vegetables, encased in puff pastry, on potato rosti, topped with Lemon butter sauce	
GUINNESS BEEF PIE	19.00
With mash potato, buttered vegetables, and a side of gravy	
FISH AND CHIPS	22.50
Battered or grilled hake fillets + chips, lemon, salad & tartare sauce	
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)	21.00
Topped with spicy peanut sauce and fried shallots, with a side of chilli	
CHICKEN KIEV	24.00
On rice, with salad and a side of hollandaise	
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	
PORK & FENNEL SAUSAGES	19.50
With mash potato, buttered green peas, braised red cabbage, and onion jam gravy	
PORK BELLY (GF)	25.50
Braised in aromatic stock, served with pan-fried chat potato, caramelized red peppers, roasted apple, and port wine jus	

## FROM THE GRILL

300 GRAM PORTERHOUSE	27.00
300 GRAM SCOTCH FILLET	29.50
400 GRAM RUMP	27.00
SAUCES AVAILABLE	
Red wine gravy, creamy mushroom, pepper sauce, garlic & herb butter, creamy garlic sauce, hollandaise, tomato sauce, Dijon mustard, and hot English mustard	

(V) VEGETARIAN OPTIONS AVAILABLE (GF) GLUTEN FREE OPTIONS AVAILABLE

## 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

STICKY DATE PUDDING	8.50
With butterscotch sauce and a scoop of vanilla ice cream	
PAVLOVA	7.50
With double cream, fresh fruits and raspberry coulis	
WHITE CHOCOLATE BROWNIES	7.50
With vanilla ice cream	
BAKED APPLE DANISH	7.50
With berry compote, maple syrup, and a scoop of vanilla ice cream	
CHEESE CAKE	7.50
With double cream and mixed berries	

## SENIORS MENU

ENTRÉE & MAIN OR MAIN & DESSERT	13.90
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	
SALT AND PEPPER CALAMARI	12.00
With chips, salad, lemon and 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	
WARM BEEF SALAD (GF)	12.00
On mix Lettuce, tomato, onion, cucumber, crispy tortillas, roasted red peppers, and coriander, with 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	