

KIDS MENU

\$10 with a soft drink

SPAGHETTI CARBONARA	9.00
SPAGHETTI BOLOGNESE	9.00
CHICKEN TENDERLOINS	9.00
<small>With chips and tomato sauce</small>	
CHICKEN NUGGETS	9.00
<small>With chips and tomato sauce</small>	
CHICKEN SCHNITZEL	9.00
<small>With chips and tomato sauce</small>	
CHICKEN PARMIGIANA	9.00
<small>With chips and tomato sauce</small>	
BATTERED OR GRILLED FISH	9.00
<small>With chips and tomato sauce</small>	

KIDS DESSERT

VANILLA ICE CREAM	3.50
<small>Two scoops, with a choice of strawberry, chocolate, maple, or hundreds and thousands topping</small>	
FRUIT JELLY	3.50
<small>With whipped cream, and chocolate wafer sticks</small>	

\$15 LUNCH MENU

(Available Monday to Friday Lunch only)

LUNCH CHICKEN SCHNITZEL WRAP

With lettuce, tomato, cheese and aioli, wrapped in grilled tortilla bread + chips

LUNCH RUMP STEAK

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

LUNCH PESTO CHICKEN AND MUSHROOM RISOTTO

With spinach and parmesan cheese

LUNCH LINGUINE CARBONARA

With bacon, mushroom, cream and parmesan cheese

LUNCH CHICKEN BURGER

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

LUNCH BEEF BURGER

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

LUNCH STEAK SANDWICH

150gr porterhouse steak, on Turkish loaf, with bacon, cheese, tomato, lettuce, tomato relish, and aioli + chips

SPARKLING

YELLOWGLEN YELLOW BRUT CUVÉE - 200ML South Eastern Australia	9.00
<small>Lemon sherbet characters abound with a clean refreshing palate.</small>	
YELLOWGLEN PINK SOFT ROSÉ - 200ML South Eastern Australia	9.00
<small>Strawberry notes mingle with a citrus lift. Luscious and creamy with a clean finish.</small>	
ROTHBURY ESTATE SPARKLING CUVÉE South Eastern Australia	6.80 24.00
<small>Citrus characters with a light fresh palate.</small>	
T'GALLANT SPARKLING PROSECCO Victoria	8.80 28.00
<small>Fresh and dry with aromas of citrus, apple and pear leading to a bright zesty finish..</small>	

WHITE WINE

ROTHBURY ESTATE SAUVIGNON BLANC South Eastern Australia	6.80 24.00
<small>Tropical fruits and citrus characters abound on the nose and palate. Crisp and clean.</small>	
821 SOUTH SAUVIGNON BLANC Marlborough, NZ	7.80 29.00
<small>821 South is crisp with ripe citrus and tropical fruits - a delicious cool-climate Sauvignon Blanc.</small>	
ROTHBURY ESTATE CHARDONNAY South Eastern Australia	6.80 24.00
<small>Stone fruits mixed with melon characters, medium bodied with a clean finish.</small>	
LITTLE BERRY PINOT GRIGIO Padthaway, SA	7.80 29.00
<small>Classic varietal elements of nash pear, spicy citrus with succulent acidity.</small>	
HARTOG'S PLATE MOSCATO South Eastern Australia	7.30 25.00
<small>This Moscato is well balanced, light-bodied, and aromatic - a delicious drop!</small>	

ROSÉ WINE

UPSIDE DOWN ROSÉ South Eastern Australia	7.80 29.00
<small>Fresh and fruity with aromas of cherry and strawberry. A refreshing palate and crisp clean finish.</small>	

RED WINE

ROTHBURY ESTATE SHIRAZ CABERNET South Eastern Australia	6.80 24.00
<small>Spiced red berries & a hint of plum. Full bodied & soft palate.</small>	
WOLF BLOSS MAKERS' PROJECT PINOT NOIR	8.30 30.00
<small>Smooth, silky and softly textured, the palate is decadent and rich in flavour, bursting with berry fruit characters.</small>	
ROTHBURY ESTATE CABERNET MERLOT South Eastern Australia	6.80 24.00
<small>Dark red berries with a hint of chocolate. Palate is rich & soft.</small>	
PEPPERJACK SHIRAZ South Eastern Australia	9.50 38.00
<small>Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish.</small>	
LITTLE BERRY CABERNET SAUVIGNON Langhorne Creek, SA	7.80 29.00
<small>Elements of blackcurrant, chocolate and fine grained tannins, a well balanced line with great length.</small>	

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)	7.50
ADD CHEESE (V)	8.50
SOUP OF THE DAY	8.50
Served with warm bread - (Ask wait staff or refer to specials board for our soup of the day)	
BEER BATTERED FRIES With rosemary salt + aioli (V)	8.50
CAJUN SPICED WEDGES With sour cream and sweet chili (V)	8.50
ENTRÉE SALT AND PEPPER CALAMARI SALAD	15.50
With rocket leaves, cucumber, cherry tomato and feta cheese, house dressing	
CHORIZO, CHEESE AND JALAPENO CROQUETTES (3pcs)	14.00
With aioli	
HONEY & CHILLI CHICKEN DRUMETTES	14.50
With a side of salad	
PORK BELLY SLIDERS (3pcs)	15.50
On brioche bun, with Asian slaw and green chili aioli	
MEAT AND PICKLE BOARD	14.00
A selection of cold meats and marinated vegetables, served with a side of salad, warm bread, and grissini sticks (GF)	

SALAD

PULLED LAMB AND LENTIL SALAD	21.50
Pulled slow cooked lamb shoulder, tossed with oregano and lemon, on a salad of warm lentil, spinach, olives, red onion, cucumber, carrot, tomato, finished with mint-yoghurt dressing (GF)	
ROASTED PUMPKIN SALAD (V) (GF)	19.00
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 (V) (GF)	
FAJITAS BEEF SALAD (GF)	20.50
Beef strips, cooked with fajitas seasoning, on a salad of cos lettuce, tomato, carrot, cucumber, onion, red peppers, crispy tortillas, and coriander, with house dressing (GF)	
CAESAR SALAD (V) (GF)	18.50
Cos lettuce tossed with homemade caesar dressing, bacon, shaved parmesan, anchovies, croutons, and poached egg	
ADD CHICKEN	4.00

PARMIGIANAS & BURGERS

All chicken parmigiana is served with chips + salad

CHICKEN PARMIGIANA(S)	
TRADITIONAL	23.50
Virginia ham, napoli sauce, and mozzarella cheese	
OUTBACK	25.50
Smoky barbeque sauce, bacon rasher, egg, mozzarella cheese	
HAWAIIAN	23.50
Virginia ham, napoli sauce, pineapple, mozzarella cheese	
SPICY SALAMI	25.50
Salami, roasted red pepper, jalapenos, napoli sauce, mozzarella cheese	
BOLOGNESE	23.50
Meat sauce, mozzarella cheese	
BOURBON GLAZED BEEF BURGER	23.50
House made beef patty, basted with a bourbon barbecue sauce, on Turkish bun, with lettuce, tomato, caramelized onion, tomato relish, aioli, bacon, egg, and American cheese, + chips	
JALAPENO CHICKEN BURGER	21.50
Grilled chicken breast fillet, on Turkish bun, with jalapeno, cheese, cucumber, tomato, mixed lettuce, guacamole, and aioli + chips	
BARRAMUNDI BURGER	22.00
House crumbed barramundi fillet, on Turkish bun, with rocket leaves, tomato, cheese, dill cucumber, capers and mayonnaise + chips	
VEGETARIAN BURGER	20.50
House made vegetable patty, with cheese, tomato, cucumber, red onion, mixed lettuce, guacamole, aioli, and snow pea sprouts, on Turkish roll + chips (V)	

FROM THE PANS

SEAFOOD LINGUINE WITH PANGRATTATO	24.50
Clams, shrimps, fish, mussels, squid, anchovies, with onion, cherry tomato, chili, and garlic, tossed with olive oil and toasted lemon herbs breadcrumbs, finished with parmesan cheese	
SPAGHETTI BOLOGNESE	19.50
Traditional sauce of ground beef, simmered with tomatoes, vegetables, wine, and herbs. Finished with parmesan cheese	
BARRAMUNDI RISOTTO	23.50
Grilled barramundi fillet, on a risotto with creamed leek, cherry tomatoes, rocket and parmesan cheese, in a saffron cream sauce (GF)	
CAJUN CHICKEN RISOTTO	21.00
Pan fried marinated chicken strips, bacons, mushrooms, onions, Cajun spices, cream and parmesan cheese (GF)	
PESTO VEGETABLE RISOTTO	20.00
Roasted pumpkin, cherry tomatoes, red peppers, mushrooms, onion, spinach, in a pesto cream sauce, topped with camembert cheese (V) (GF)	
ADD CHICKEN	4.00
SEAFOOD AND CHORIZO PAELLA	23.50
Chorizo, clams, shrimps, fish, mussels, squid, onion, peas and capsicum, tossed with rice, and poached in a tomato and saffron infused stock (GF)	

MAINS

ROAST OF THE DAY	20.00
(Ask wait staff or refer to specials board for our Roast of the day)	
ROASTED VEGETABLES PARCEL	22.50
Mixed roasted vegetables, encased in puff pastry, topped with lemon butter sauce, served with a side of salad (V)	
GUINNESS BEEF PIE	21.00
With mash potato, buttered vegetables, and a side of gravy	
FISH AND CHIPS	23.50
Battered or grilled hake fillets + chips, lemon, salad & tartare sauce	
MAIN SALT AND PEPPER CALAMARI	23.50
With chips, salad, lemon and tartare sauce	
SALMON FILLET	27.50
Cooked medium, on pan-fried pesto vegetables and wilted rocket, topped with hollandaise sauce and tomato-capers salsa (GF)	
CHICKEN SCHNITZEL	20.00
With gravy, lemon + chips and salad	
CHICKEN KIEV	25.00
On rice, salad and a side of hollandaise sauce	
CHICKEN SCALLOPINI	24.50
Grilled chicken breast fillet served with mash potato and wilted spinach, topped with mushroom sauce and crispy prosciutto	
LAMB AND ROSEMARY SAUSAGES	20.50
With mash potato, braised red cabbage, green peas and caramelized onion gravy	
PORK BELLY	26.50
Braised in aromatic stock, with crushed kipfler potatoes, sautéed white beans, apple and red pepper compote, finished with port wine jus	

FROM THE GRILL

300 GRAM PORTERHOUSE	28.00
300 GRAM SCOTCH FILLET	30.50
400 GRAM RUMP	28.00
SAUCES AVAILABLE	
Red wine gravy, creamy mushroom, pepper sauce, garlic & herb butter, creamy garlic sauce, hollandaise, tomato sauce, barbecue sauce, Dijon mustard, and hot English mustard	

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

ADDITIONAL SIDES

EXTRA SAUCE	2.50
BATTERED ONION RINGS	5.00
FRIED EGG	2.50
BACON	5.00
GARDEN SALAD	7.50
MASHED POTATO	5.00
STEAMED VEGETABLES	4.50

DESSERT

STICKY DATE PUDDING	9.50
With butterscotch sauce and a scoop of vanilla ice cream	
VANILLA PANNA COTTA	8.50
With berry coulis, chocolate soil, mixed berries, and fairy floss	
ETON MESS TRIFFLE	8.50
With meringue, double cream, fruit jelly, mixed berries, vanilla custard, and wafer sticks	
CHEESE CAKE	8.50
With a scoop of vanilla ice cream and mixed berries	

SENIORS MENU

ENTRÉE & MAIN OR MAIN & DESSERT	14.00
THREE COURSES	17.00
ENTRÉES	
SOUP OF THE DAY	4.50
(Ask wait staff or refer to specials board for our soup of the day)	
GARLIC COB LOAF	4.50
MAINS	
CHICKEN PARMIGIANA	12.50
With chips and salad	
CHICKEN SCHNITZEL	12.50
With gravy, lemon + chips and salad	
BATTERED OR GRILLED HAKE FILLETS	12.50
With chips, lemon, salad & tartare sauce	
SALT AND PEPPER CALAMARI	12.50
With chips, salad, lemon and tartare sauce	
ROAST OF THE DAY	12.50
(Ask wait staff or refer to specials board for our Roast of the day)	
LINGUINE CARBONARA	12.50
With onion, bacon, mushroom, cream and parmesan cheese	
SPAGHETTI BOLOGNESE	12.50
Homemade Bolognese sauce, with parmesan cheese	
200 GRAMS RUMP STEAK	12.50
With chips, salad and your choice of sauce	
FAJITAS BEEF SALAD	12.50
Beef strips, cooked with fajitas seasoning, on a salad of cos lettuce, tomato, onion, cucumber, carrot, crispy tortillas, red peppers, and coriander, with house dressing (GF)	
DESSERTS	
VANILLA ICE CREAM	4.50
With raspberry coulis	
FRUIT JELLY	4.50
With whipped cream and chocolate sticks	
VANILLA PANNA COTTA	4.50
With berry compote	