

## KIDS MENU

SPAGHETTI CARBONARA	9.00
CHICKEN NUGGETS With chips and tomato sauce	9.00
CHICKEN SCHNITZEL With chips and tomato sauce	9.00
CHICKEN PARMIGIANA With chips and tomato sauce	9.00
BATTERED OR GRILLED FISH With chips and tomato sauce	9.00
LEMON PEPPER CALAMARI With chips and tomato sauce	9.00

## KIDS DESSERT

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

## \$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 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

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

## 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	6.80	24.00
Citrus characters with a light fresh palate.		
T'GALLANT SPARKLING PROSECCO Victoria	8.80	28.00
Fresh and dry with aromas of citrus, apple and pear leading to a bright zesty finish..		

## WHITE WINE

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

## ROSÉ

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

## RED WINE

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



## 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

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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 CHIPS With aioli (V)	8.50
CAJUN SPICED WEDGES With sour cream and sweet chilli (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	
CHILLI CHICKEN DRUMETTES	14.50
PORK BELLY SLIDERS (3pcs)	15.50
On brioche bun, with Asian slaw and green chilli aioli	

## 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 Kent 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)	
GREEK SALAD (GF)	17.00
Iceberg lettuce, with kalamata olives, cherry tomatoes, feta cheese, roasted capsicum, cucumber, red onion, drizzled with lemon oregano dressing (V) (GF)	
ADD CHICKEN	4.00

## PARMIGIANAS & BURGERS

CHICKEN PARMIGIANAS	
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	
MEXICAN	23.50
Chilli Napoli, crispy corn tortillas, guacamole, sour cream, 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	
PULLED LAMB BURGER	21.50
Slow cooked lamb shoulder, tossed with barbecue sauce, on Turkish bun, with lettuce, tomatoes, Spanish onion, cheese, and mint yoghurt dressing + chips	
SOUTHERN FRIED CHICKEN BURGER	21.50
Crispy spiced chicken breast fillet, on Turkish bun, with coleslaw, cheese, Spanish onion, tomato, guacamole, and aioli + chips	
VEGETARIAN BURGER	20.50
House made vegetable patty, with cheese, tomato, cucumber, red onion, mixed lettuce, guacamole and aioli on Turkish roll + chips (V)	

## FROM THE PANS

SEAFOOD LINGUINE	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 CARBONARA	19.50
With, onion, bacon, mushroom, cream and parmesan cheese	
COCONUT SEAFOOD CURRY	23.50
Clams, prawns, shrimps, fish, squid, cooked with vegetables, in a homemade spiced coconut sauce, with a side of steamed rice, grilled flatbread, and a side of pineapple chutney (GF)	
PESTO VEGETABLE RISOTTO	20.00
Mushroom, green beans, peas, red peppers, onion, cherry tomatoes, rocket leafs, in a pesto cream sauce, topped with camembert cheese (V) (GF)	
ADD CHICKEN	4.00
CAJUN CHICKEN, CHORIZO & MUSHROOM RISOTTO	21.50
Pan fried chicken, chorizo, mushroom, onion, and green peas, tossed, with Cajun spices, in a creamy saffron sauce, finished with parmesan cheese	

## 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 barramundi fillets + chips, lemon, salad & tartare sauce	
MAIN SALT AND PEPPER CALAMARI	23.50
With chips, salad, lemon and tartare sauce	
DUKKAH CRUSTED SALMON FILLET	27.50
On crushed Kipfler potatoes, blistered cherry tomatoes, saffron butter Sauce, fried capers (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 MIGNON	24.50
Chicken breast, rolled with bacon, stuffed with caramelized onion, semi-dried tomato, and camembert cheese, served with crushed garlic potatoes, wilted spinach and burnt sage butter (GF)	
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, served with mash potato, broad beans, and honey-roasted carrots, glazed with pan 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, bourbon barbecue sauce, garlic & herb butter, creamy garlic sauce, hollandaise, tomato sauce, Dijon mustard, and hot English mustard	

## ADDITIONAL SIDES

EXTRA SAUCE	2.50
FRIED EGG	2.50
BACON	5.00
GREEK SALAD	7.50
MASHED POTATO	4.50
STEAMED VEGETABLES	4.50
STEAMED RICE	3.50

## DESSERT

CHOCOLATE LAVA CAKE	8.50
With oreo crumbs, and vanilla ice cream	
VANILLA PANNA COTTA	8.50
With berry coulis, chocolate soil, strawberries, and fairy floss	
ETON MESS TRIFLE	8.50
With meringue, double cream, fruit jelly, poached strawberries, vanilla custard, and wafer sticks	
STRAWBERRY CHEESECAKE	8.50
With whipped cream	

## 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 BARRAMUNDI 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	
200 GRAM RUMP STEAK	12.50
With chips, salad and your choice of sauce	
GREEK SALAD WITH CHICKEN	12.50
Iceberg lettuce, with kalamata olives, cherry tomatoes, feta cheese, roasted capsicum, cucumber, red onion, drizzled with lemon oregano dressing (V) (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 strawberry compote	