

## KIDS MENU

KIDS CHICKEN NUGGETS & CHIPS	10.00
KIDS CHICKEN SCHNITZEL & CHIPS	10.00
KIDS CHICKEN PARMIGIANA & CHIPS	10.00
KIDS GRILLED CHICKEN & CHIPS	10.00
KIDS LEMON PEPPER CALAMARI & CHIPS	10.00
KIDS BATTERED FISH & CHIPS	10.00
KIDS GRILLED FISH & CHIPS	10.00
KIDS LINGUINE CARBONARA	10.00

## KIDS DESSERT

VANILLA ICE CREAM Two scoops, with a choice of strawberry, chocolate, maple, or hundreds & thousands topping	4.00
FRUIT JELLY With whipped cream, & chocolate wafer sticks	4.00

## \$15 LUNCH MENU

(AVAILABLE MONDAY TO FRIDAY LUNCH ONLY)

### LUNCH CHICKEN SCHNITZEL WRAP

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

### LUNCH BEEF FAJITAS WRAP

With lettuce, roasted red peppers, onion, tomato, cheese & aioli, wrapped in grilled tortilla bread + chips

### LUNCH CHICKEN FAJITAS WRAP

With lettuce, roasted red peppers, onion, tomato, cheese & aioli, wrapped in grilled tortilla bread + chips

### LUNCH CHICKEN BURGER

With guacamole, aioli, lettuce, tomato, & sliced cheddar cheese + chips

### LUNCH VEGETARIAN BURGER

With guacamole, aioli, lettuce, tomato, & sliced cheddar cheese + chips

### LUNCH FISH & CHIPS

with lemon, tartare sauce & chips

### LUNCH PESTO VEGETARIAN RISOTTO

With onion, mushroom, capsicum, green beans, fresh tomatoes, peas & spinach, in a pesto cream sauce, topped with parmesan cheese

### LUNCH LINGUINI CARBONARA

With, onion, bacon, mushroom, cream & parmesan cheese

### LUNCH BANGERS AND MASH

Beef Sausages, with mash potato, peas, & caramelized onion gravy

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

## WHITE WINE

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

## ROSÉ

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

## RED WINE

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

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

PLEASE INFORM STAFF OF DIETARY REQUIREMENTS WHEN ORDERING AS DISHES MAY NEED TO BE ALTERED



# 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

WWW.ALBIONHOTELDANDENONG.COM.AU

## SOMETHING TO START WITH...

GARLIC COB LOAF (V)	8.00
ADD CHEESE (V)	9.00
SOUP OF THE DAY	8.50
<small>(Ask wait staff or refer to specials board for our soup of the day)</small>	
BEER BATTERED CHIPS With tomato sauce (V)	8.50
CAJUN SPICED WEDGES With sour cream & sweet chilli (V)	8.50
CHORIZO, CHEESE & JALAPENO CROQUETTES (3pcs)	14.50
<small>With aioli</small>	
NACHOS	13.50
<small>Melted mozzarella cheese, corn chips, sour cream, guacamole, tomato salsa, spring onions (V)</small>	
ADD SALAMI	2.00
HOT CHILLI CHICKEN DRUMETTES	14.50
<small>Tossed in our house made spicy chili sauce</small>	
PORK BELLY SLIDERS (3pcs)	15.50
<small>With coleslaw, coriander, &amp; green chili mayonnaise</small>	

## SALAD

CRISPY CHICKEN SALAD	21.50
<small>Crumbed chicken strips, on a salad of coleslaw, drizzled with citrus sweet chili mayonnaise</small>	
THAI BEEF & VERMICELLI SALAD	23.50
<small>Marinated pan fried beef strips, served on a salad of mixed lettuce, tomato, cucumber, carrot, red onion, capsicum, vermicelli noodle, crushed peanuts, fresh coriander, fried shallots, drizzled with nam jim dressing (V)</small>	
CALAMARI, COUSCOUS & FETA SALAD	23.50
<small>With rocket leaves, cucumber, Spanish onion, carrot, pearl couscous, preserved lemon, cherry tomatoes &amp; feta cheese, topped with mint yoghurt dressing</small>	

## CHICKEN PARMIGIANAS

(Served with a choice of chips, or salad, or vegetables)

NAKED	21.00
<small>Chicken schnitzel, with gravy</small>	
TRADITIONAL	23.50
<small>Napoli sauce, Virginia ham &amp; mozzarella cheese</small>	
HAWAIIAN	23.50
<small>Pineapple, Virginia ham, Napoli sauce, mozzarella cheese</small>	
MEXICAN	23.50
<small>Napoli, chili sauce, jalapenos, crispy corn tortillas, guacamole, sour cream, mozzarella cheese</small>	
OUTBACK	25.50
<small>Smoky barbeque sauce, bacon rasher, egg, mozzarella cheese</small>	
SPICY SALAMI	25.50
<small>Salami, roasted red pepper, jalapenos, napoli sauce, mozzarella cheese</small>	

## BURGERS

(All burgers comes with a side of chips, unless requested otherwise)

VEGETARIAN BURGER	20.50
<small>House made vegetable patty, with cheese, tomato, red onion, pickles, lettuce, alfalfa sprouts, guacamole &amp; aioli (V)</small>	
BEEF BURGER	21.50
<small>House made beef patty, sliced cheddar cheese, lettuce, tomato, caramelized onion, &amp; smothered with our homemade burger sauce</small>	
ADD EGG & BACON	3.00
SOUTHERN FRIED CHICKEN BURGER	21.50
<small>Crispy spiced chicken breast fillet, with coleslaw, cheese, Spanish onion, tomato, guacamole, &amp; aioli</small>	
CHICKEN SCHNITZEL SANDWICH	21.50
<small>Crumbed chicken breast, with melted mozzarella cheese, tomato, rocket leaf, Spanish onion, maple aioli</small>	
PULLED LAMB BURGER	22.50
<small>Slow cooked tender lamb, tossed with barbecue sauce, with lettuce, tomato, Spanish onion, cheese, aioli, topped with mint yoghurt</small>	

## FROM THE PANS

VEGETARIAN LINGUINE	18.50
<small>Olive oil based sauce, with mushroom, onion, garlic, capsicum, olives, fresh tomatoes, fresh herbs, &amp; spinach, with a touch of chili &amp; finished with parmesan cheese (V)</small>	
ADD CHICKEN	4.00
ADD CALAMARI	6.00
PESTO CHICKEN, MUSHROOM & CAMEMBERT RISOTTO	21.50
<small>Pan fried chicken, mushroom, onion, spinach, &amp; green peas, in a pesto cream sauce, finished with parmesan cheese &amp; camembert pieces</small>	
COCONUT SEAFOOD CURRY	23.50
<small>Prawns, pipis, shrimps, fish, squid, cooked with vegetables, in a homemade spiced coconut sauce, with a side of steamed rice &amp; a side of pineapple chutney (GF)</small>	
ADD GRILLED FLATBREAD	2.00
SEAFOOD LINGUINE	25.50
<small>Mussels, clams, prawns, shrimps, fish, squid, anchovies, with onion, fresh tomatoes, chili, &amp; garlic, tossed with olive oil &amp; toasted lemon herbs breadcrumbs, finished with parmesan cheese</small>	
<b>MAINS</b>	
ROAST OF THE DAY	21.50
<small>(Ask wait staff or refer to specials board for our Roast of the day)</small>	
GUINNESS BEEF PIE	22.50
<small>With mash potato, green peas, &amp; a side of gravy</small>	
ROASTED VEGETABLES FILO PARCEL	22.00
<small>Mixed roasted vegetables, encased in filo pastry, topped with lemon butter sauce, with rocket, tomatoes &amp; parmesan salad (V)</small>	
FISH & CHIPS	23.50
<small>Battered or grilled barramundi fillets + chips, lemon &amp; tartare sauce</small>	
SALT & PEPPER CALAMARI + CHIPS	23.50
<small>With chips, lemon &amp; tartare sauce</small>	
DUKKAH CRUSTED SALMON FILLET	27.50
<small>On crushed Kipfler potatoes, blistered cherry tomatoes, lemon hollandaise, fried capers (GF)</small>	
CHICKEN KIEV	25.00
<small>With rice &amp; sautéed garlic beans</small>	
CHICKEN MIGNON	25.00
<small>Chicken breast, rolled with bacon, stuffed with caramelized onion, sun-dried tomato, &amp; camembert cheese, served with crushed garlic potato, wilted spinach &amp; burnt sage butter (GF)</small>	
PORK BELLY	26.50
<small>Braised in aromatic stock, served with mash potato, broad beans, &amp; honey-roasted carrots, glazed with pan jus</small>	
BEEF SAUSAGES	20.50
<small>With mash potato, braised red cabbage, green peas &amp; caramelized onion gravy</small>	
MIXED GRILL	34.50
<small>200 grams rump, beef sausage, chicken breast, bacon and egg, with a choice of chips or salad or vegetables, and a sauce of your choice</small>	
300 GRAMS PORTERHOUSE	30.00
<small>Served with a side of chips or salad or vegetables, and a sauce of your choice</small>	
400 GRAMS RUMP	30.00
<small>Served with a side of chips or salad or vegetables, and a sauce of your choice</small>	

## SIDES

EXTRA SAUCE	2.50
<small>Red wine gravy, creamy mushroom, pepper sauce, garlic &amp; herb butter, creamy garlic sauce, hollandaise, tomato sauce, aioli, Dijon mustard, and hot English mustard</small>	
FRIED EGG	1.50
SIDE CHIPS	2.50
SIDE POTATO WEDGES	2.50
SIDE SALAD	(S) 2.50 (L) 5.00
SIDE STEAMED VEGETABLES	(S) 2.50 (L) 5.00
MASHED POTATO	4.50

## DESSERT

VANILLA PANNA COTTA	9.00
<small>With berry coulis, chocolate soil, poached strawberries, &amp; fairy floss</small>	
ETON MESS TRIFLE	9.00
<small>With meringue, double cream, fruit jelly, poached strawberries, vanilla custard, &amp; wafer sticks</small>	
STRAWBERRY CHEESECAKE	9.50
<small>With whipped cream</small>	
CHOCOLATE LAVA CAKE	10.00
<small>With oreo crumbs, &amp; vanilla ice cream</small>	

## SENIORS MENU

ENTRÉE & MAIN OR MAIN & DESSERT	15.00
THREE COURSES	18.00
<b>SENIOR ENTRÉES</b>	
SOUP OF THE DAY	4.50
<small>(Ask wait staff or refer to specials board for our soup of the day)</small>	
GARLIC COB LOAF	4.50
<b>SENIOR MAINS</b>	
CHICKEN PARMIGIANA	13.00
<small>With chips</small>	
CHICKEN SCHNITZEL	13.00
<small>With gravy, lemon + chips</small>	
BATTERED OR GRILLED FISH	13.00
<small>With chips, lemon &amp; tartare sauce</small>	
SALT & PEPPER CALAMARI + CHIPS	13.00
<small>With chips, lemon &amp; tartare sauce</small>	
ROAST OF THE DAY	13.00
<small>(Ask wait staff or refer to specials board for our Roast of the day)</small>	
LINGUINE CARBONARA	13.00
<small>With onion, bacon, mushroom, cream &amp; parmesan cheese</small>	
200 GRAM RUMP STEAK	13.00
<small>With chips, or salad, or vegetable &amp; your choice of sauce</small>	
CALAMARI & FETA SALAD	13.00
<small>With rocket leaves, cherry tomatoes, cucumber, &amp; feta cheese, house dressing</small>	
<b>SENIOR DESSERTS</b>	
VANILLA ICE CREAM	4.50
<small>With raspberry coulis</small>	
FRUIT JELLY	4.50
<small>With whipped cream &amp; chocolate sticks</small>	
VANILLA PANNA COTTA	4.50
<small>With strawberry compote</small>	