

# LUNCH MENU

18.0

Available Monday to Friday  
Lunch Only

### Chicken Schitchnel Wrap

Schnitzel strips, Asian coleslaw, sour cream and sweet chilli sauce  
s/w chips and aioli

### Vegetarian Burger

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

### Bangers & Mash

Beef sausages with mash potato, peas and  
caramelised onion gravy

### Fish & Chips

With lemon, tartare sauce and chips

### Traditional Parmigiana

Ham, Napoli sauce and cheese

## SPARKLING

**Yellowglen Yellow Brut Cuvée - 200ml** *South Eastern Australia* 10.00

Lemon sherbet characters abound with a clean refreshing palate

**Yellowglen Pink Soft Rosé - 200ml** *South Eastern Australia* 10.00

Strawberry notes mingle with a citrus lift. Luscious and creamy  
with a clean finish

**Rothbury Estate Sparkling Cuvée** *South Eastern Australia* 7.50 27.00

Citrus characters with a light fresh palate

**T'Gallant Sparkling Prosecco** *Victoria* 9.50 31.00

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* 7.50 27.00

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

**821 South Sauvignon Blanc** *Marlborough, NZ* 8.50 32.00

821 South is crisp with ripe citrus and tropical fruits - a delicious  
cool-climate Sauvignon Blanc.

**Rothbury Estate Chardonnay** *South Eastern Australia* 7.50 27.00

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

**Cape Schanck by T'Gallant Pinot Grigio** *Mornington Peninsula, VIC* 9.50 33.00

Lovely spiced pear aromas mix with a racy red apple acidity on  
the palate. A great crisp drink.

**Hartog's Plate Moscato** *South Eastern Australia* 8.50 28.00

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

## ROSÉ

**Upside Down Refreshing Rosé** *South Eastern Australia* 8.50 32.00

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* 7.50 27.00

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

**Cape Schanck by T'Gallant Pinot Noir** *Mornington Peninsula, VIC* 9.50 33.00

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

**Rothbury Estate Cabernet Sauvignon Merlot** *South Eastern Australia* 7.50 27.00

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

**Pepperjack Shiraz** *Barossa Valley, SA* 10.00 41.00

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

**Devil's Lair Cheeky Devil Cabernet Sauvignon** *Margaret River, WA* 9.50 33.00

Blackcurrant, violets and sandalwood with polished cherry and  
herb influence.



# 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

 ALBION DANDENONG

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# STARTERS

**Soup of the Day (gfo)**

**Garlic Bread (vo)**

Add Cheese 1.5 | Add Cheese and Bacon 3.0

**Bowl of Chips (vo)**

With garlic aioli and tomato sauce

**Indonesian Chicken Satay 5 pcs (gfo)**

With satay sauce and sautéed garlic beans

**Mushroom Stack**

Tempura flat mushroom, avocado mash and corn fritters

**Cajun Coated Calamari**

With garlic aioli

**Nachos (vo)**

Sour cream, jalapeños, guacamole with spring onion, tomato salsa

Add Bacon 5.0 | Add Chicken 5.0 | Add Bolognese Sauce 6.0

# SALADS

**Caesar Salad (gfo)**

Baby cos lettuce, anchovies, croutons, bacon, shaved parmesan and a poached egg, tossed with house-made dressing

Add Chicken 5.0 | Add Cajun Calamari 6.0 | Add Prawns 8.0

**Thai Beef Salad (vo)**

Asian salad of tomato, onion, cucumber, capsicum and pineapple with crushed peanuts, coriander and tamarind chilli dressing

# BURGERS AND WRAPS

**Schnitzel Wrap**

Schnitzel strips, Asian coleslaw, sour cream and sweet chilli sauce s/w chips and aioli

**Bourbon Beef Burger**

Bourbon BBQ sauce, cheese, egg, bacon, lettuce and tempura onions, served in a brioche bun with aioli and chips

**Chipotle Chicken Burger**

Marinated grilled chicken breast and American cheese in a brioche bun with lettuce, tempura onions and gherkin s/w chipotle mayo and chips

# PANS

**Nasi Goreng (gfo) (vo)**

Indonesian style fried rice with fried egg, cabbage, carrots, coriander, spring onion and a side of cassava crackers and dried shallots (contains chilli & sesame oil)

Add Chicken or Shrimps 5.0

**Mushroom Risotto**

Sauteed Mushroom in a herbed broth with Moroccan spices and a hint of coconut cream

Add Chicken or Shrimps 5.0

**Tiger Prawn Spaghetti**

Sautéed with olive oil, garlic, seafood paste, chilli flakes, parsley, finished with lemon juice and grated Grana Padano cheese

**Spaghetti Bolognese**

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# MAINS

**Roast of the Day (gfo)**

See staff

**Fish & Chips**

Battered or grilled s/w lemon, tartare sauce and chips

Add Salad or Vegetables 3.0

**Cajun Coated Fried Calamari**

With aioli sauce and chips

Add Salad or Vegetables 3.0

**Indonesian Chicken Satay (8 pcs) (gfo)**

Marinated chicken skewers, steamed Jasmine rice, garlic green beans and satay sauce

**Chicken Scaloppini (gf)**

Mushrooms, bacon, and mixed herbs, in a white cream sauce s/w mash potato and poached Dutch carrots

**Atlantic Salmon Fillet (gf)**

With Pumpkin risotto, sautéed silver beet and tomato beurre blanc sauce

**Chinese Pork Belly**

Braised in Chinese cooking wine s/w Asian green vegetables, rice and shallots

# FROM THE GRILL

**Porterhouse 300gm**

s/w chips & salad or mash potatoes & veg and your choice of sauce; mushroom, pepper or garlic butter

Add Salad or Vegetables 3.0 | Add Bacon 3.0

# PARMAS

**Served with chips & salad | Add Vegetables 3.0**

**Chicken Schnitzel**

**Traditional Parmigiana**

Ham, Napoli sauce and cheese

**Hawaiian Parmigiana**

Ham, Napoli sauce, cheese and pineapple

**Italian Parmigiana**

Bolognese sauce and cheese

**Adobo Parmigiana**

Adobo chilli sauce, salami, chorizo and cheese

**Velouté Parmigiana**

Mushroom sauce, Swiss button mushrooms and cheese

**Aussie Parmigiana**

Bacon, egg, cheese and BBQ Napoli sauce

**Meat Lovers Parmigiana**

Salami, ham, Bolognese and cheese

**Mexican Parmigiana**

Corn chips, cheese, jalapenos, guacamole, tomato salsa and sour cream

# DESSERTS

**Vanilla Panna Cotta with Berry Coulis**

**Chocolate Mousse with Cream and Strawberries**

**Cheesecake of the Day**

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# SENIORS MENU

## ENTRÉE | 6

Soup of the Day Or Garlic Bread

## MAINS | 16

Roast of the Day  
Chicken Parmigiana  
Fish & Chips  
Spaghetti Bolognese  
Thai Beef Salad

Caesar Salad with Chicken  
Chicken Schnitzel  
Cajun Calamari  
Indonesian Chicken Satay

## DESSERTS | 7

Vanilla Panna Cotta with Berry Coulis  
Chocolate Mousse with Cream and Strawberries  
Cheesecake of the Day

# KIDS MENU

11.0

Chicken Tenders & Chips  
Fish & Chips  
Schnitzel & Chips  
Roast of the Day  
Chicken Parma & Chips  
Cheeseburger & Chips  
Nuggets & Chips  
Spaghetti Bolognese

# KIDS DESSERTS

6.0

Chocolate Mousse with Cream  
Vanilla Ice Cream with toppings

V – Vegetarian • VO – Vegan option available • GF – Gluten Free • GFO - Gluten Free Option Available  
Please Note: The Albion Hotel is not able to guarantee full Coeliac requirements, please alert our team members of any allergy concerns.  
Most menu items can be modified to suit individual dietary requirements, we will endeavour to do our best for you.  
Please ask staff for any further dietary options.