

SPARKLING

Yellowglen Yellow Brut Cuvée - 200ml <i>South Eastern Australia</i>	10.00
Lemon sherbet characters abound with a clean refreshing palate	
Yellowglen Pink Soft Rosé - 200ml <i>South Eastern Australia</i>	10.00
Strawberry notes mingle with a citrus lift. Luscious and creamy with a clean finish	
Rothbury Estate Sparkling Cuvée <i>South Eastern Australia</i>	7.50 27.00
Citrus characters with a light fresh palate	
T'Gallant Sparkling Prosecco <i>Victoria</i>	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 <i>South Eastern Australia</i>	7.50 27.00
Tropical fruits and citrus characters abound on the nose and palate. Crisp and clean.	
821 South Sauvignon Blanc <i>Marlborough, NZ</i>	8.50 32.00
821 South is crisp with ripe citrus and tropical fruits - a delicious cool-climate Sauvignon Blanc.	
Rothbury Estate Chardonnay <i>South Eastern Australia</i>	7.50 27.00
Stone fruits mixed with melon characters, medium bodied with a clean finish.	
Cape Schanck by T'Gallant Pinot Grigio <i>Mornington Peninsula, VIC</i>	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 <i>South Eastern Australia</i>	8.50 28.00
This Moscato is well balanced, light-bodied, and aromatic - a delicious drop!	

ROSÉ

Upside Down Refreshing Rosé <i>South Eastern Australia</i>	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 <i>South Eastern Australia</i>	7.50 27.00
Spiced red berries & a hint of plum. Full bodied & soft palate.	
Cape Schanck by T'Gallant Pinot Noir <i>Mornington Peninsula, VIC</i>	9.50 33.00
Strawberries and raspberries with subtle oak and spice that carries through to the palate. Soft and beautiful in texture.	
Rothbury Estate Cabernet Sauvignon Merlot <i>South Eastern Australia</i>	7.50 27.00
Dark red berries with a hint of chocolate. Palate is rich & soft.	
Pepperjack Shiraz <i>Barossa Valley, SA</i>	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 <i>Margaret River, WA</i>	9.50 33.00
Blackcurrant, violets and sandalwood with polished cherry and herb influence.	



MENU

BISTRO TRADING HOURS

LUNCH

DAILY FROM 12.00PM - 2.30 PM

DINNER

SUNDAY - THURSDAY

5.00 PM - 8.30 PM

FRIDAY & SATURDAY

5.00 PM - 9.00 PM

 ALBION DANDENONG

WWW.ALBIONHOTELDANDENONG.COM.AU

SMALLS

Garlic Bread (vo)
Add Cheese 2.0 | Add Cheese and Bacon 3.0

Soup of the Day (gfo)

Bowl of Chips (vo)
With garlic aioli & tomato sauce

Potato Wedges (vo)
With sweet chilli sauce & sour cream

Indonesian Chicken Satay (gfo)
With satay sauce

8 Cajun Beef Skewers (gfo) 16
Marinated beef with salsa verde

8 Spicy Buffalo Chicken Wings (10 pcs) 14
With a blue cheese sauce

10 Salt and Pepper Calamari 16
With garlic aioli

12 Veggie Spring Rolls (v) 13
With sweet chilli sauce

MAINS

Steak (gfo) 36
300gm porterhouse with mash and veg or chips & salad. Served with gravy, mushroom sauce, pepper sauce or garlic butter

Chicken Parma 28
Crumbed chicken topped with ham, cheese & napoli sauce, served with chips & salad

Eggplant Parma (v) 25
Crumbed eggplant topped with cheese & napoli sauce, served with chips & salad

Chicken Schnitzel 26
Served with chips, salad, lemon & gravy

Peri Peri Chicken Burger 25
Peri peri marinated chicken with American cheese, lettuce, & aioli, served with chips.

Bourbon Glazed Beef Burger 26
Beef patty with American cheese, lettuce, tomato, onion, & aioli, topped with onion rings & served with chips
Add Bacon 2.0 | Extra patty 6.0

Beef Brisket 28
Served with mash, veg & gravy

Fish and Chips 24
Flathead Battered or grilled served with lemon, tartare sauce & chips
Add Salad or Vegetables 3.0

Atlantic Salmon Fillet 29
With mash, veg & lemon butter sauce

Caesar Salad (gfo) 20
Baby cos lettuce, anchovies, croutons, bacon, shaved parmesan & a poached egg, tossed with house-made dressing
Add Chicken 5.0 | Add Prawns 6.0

Prawn Linguini 28
With garlic & chilli in a white wine sauce with fresh parsley

Pesto Penne Pasta (Veg | Chicken) 20 | 25
With garlic bread

Chinese Fried Rice 22
With soy sauce, egg, peas, spring onion & fried shallots
Add Chicken 5.0 | Add Prawns 6.0

Irish Pork Sausages 25
With bacon, mash, peas and gravy

DESSERTS

Cookies and Cream Cheesecake 9

Caramel Sticky Date Pudding 9

SENIORS MENU

ENTRÉE | 6

Soup of the Day
Garlic Bread

MAINS | 16

Brisket with Mash, Veg and Gravy
Chicken Parma with Chips and Salad
Chicken Schnitzel with Chips
Eggplant Parma with Chips and Salad
Fish and Chips
Pest Penne Pasta with Chicken

DESSERTS | 6

Cookies and Cream Cheese Cake
Caramel Sticky Date Pudding

KIDS MENU

12.0

Parma with Chips
Fish and Chips
Schnitzel and Chips
Cheeseburger with Chips
Pesto Pasta with Chicken
Nuggets and Chips

KIDS DESSERTS

7.0

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.