

\$18 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 9.00
BRUT CUVÉE - 200ML South Eastern Australia
Lemon sherbet characters abound with a clean refreshing palate.

YELLOWGLEN PINK 9.00
SOFT ROSÉ - 200ML South Eastern Australia
Strawberry notes mingle with a citrus lift.
Luscious and creamy with a clean finish.

ROTHBURY ESTATE 7.00 26.00
SPARKLING CUVÉE South Eastern Australia
Citrus characters with a light fresh palate.

T'GALLANT SPARKLING PROSECCO Victoria 9.00 30.00
Fresh and dry with aromas of citrus, apple and pear leading to a bright zesty finish.

WHITE WINE

ROTHBURY ESTATE 7.00 26.00
SAUVIGNON BLANC South Eastern Australia
Tropical fruits and citrus characters abound on the nose and palate. Crisp and clean.

821 SOUTH SAUVIGNON BLANC Marlborough, NZ 8.00 31.00
821 South is crisp with ripe citrus and tropical fruits - a delicious cool-climate Sauvignon Blanc.

ROTHBURY ESTATE CHARDONNAY South Eastern Australia 7.00 26.00
Stone fruits mixed with melon characters, medium bodied with a clean finish.

CAPE SCHANCK BY T'GALLANT 9.00 32.00
PINOT GRIGIO Mornington Peninsula, VIC
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 8.00 27.00
This Moscato is well balanced, light-bodied, and aromatic - a delicious drop!

ROSÉ

UPSIDE DOWN REFRESHING ROSÉ South Eastern Australia 8.00 31.00
Fresh and fruity with aromas of cherry and strawberry. A refreshing palate and crisp clean finish.

RED WINE

ROTHBURY ESTATE 7.00 26.00
SHIRAZ CABERNET South Eastern Australia
Spiced red berries & a hint of plum. Full bodied & soft palate.

CAPE SCHANCK BY T'GALLANT 9.00 32.00
PINOT NOIR Mornington Peninsula, VIC
Strawberries and raspberries with subtle oak and spice that carries through to the palate. Soft and beautiful in texture.

ROTHBURY ESTATE 7.00 26.00
CABERNET SAUVIGNON MERLOT South Eastern Australia
Dark red berries with a hint of chocolate. Palate is rich & soft.

PEPPERJACK SHIRAZ Barossa Valley, SA 9.50 40.00
Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish.

DEVIL'S LAIR CHEEKY DEVIL 9.00 32.00
CABERNET SAUVIGNON Margaret River, WA
Blackcurrant, violets and sandalwood with polished cherry and herb influence.

(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**

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STARTERS

SOUP OF THE DAY <small>(Ask wait staff or refer to specials board for our soup of the day)</small>	8.50
GARLIC BREAD	8.00
GARLIC CHEESE BREAD	9.00
BEER BATTERED CHIPS WITH AIOLI	9.00
LOADED POTATO WEDGES (VO) <small>With bacon, cheese, Spanish onion and sour cream</small>	14.00
INDONESIAN CHICKEN SATAY (GFO) <small>With garlic, green beans and satay sauce.</small>	15.00
SALT AND PEPPER CALAMARI <small>With garlic aioli.</small>	16.00
NACHOS (VO) <small>Sour cream, jalapenos, spring onion, tomato salsa and guacamole</small>	15.00

SALADS

CAESAR SALAD (GFO) (VO) <small>Baby cos lettuce, anchovies, croutons, bacon, shaved parmesan and a poached egg, tossed with house-made dressing.</small>	18.00
ADD CHICKEN 5.00 ADD CALAMARI 6.00 ADD PRAWNS 7.00	
THAI BEEF SALAD (VO) <small>Asian salad of tomato, onion, cucumber, capsicum and pineapple, with crushed peanuts and coriander, tamarind chili dressing and rice noodles.</small>	24.00

VEGAN

VEGETABLE STACK (GFO) <small>Crispy mushroom, capsicum, zucchini, and sweet potato, topped with pesto and tomato puree served with chips and herbed coleslaw.</small>	25.00
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PANS

NASI GORENG (GFO) (VO) <small>Indonesian style fried rice with fried egg, cabbage, carrots, coriander, spring onion, with cassava crackers and dried shallots.</small>	22.00
ADD CHICKEN 5.00 ADD CALAMARI 6.00 ADD PRAWNS 7.00	
BAKED PUMPKIN AND PESTO RISOTTO (GFO) (VO) <small>Spinach, pine nuts, baked cherry tomatoes, camembert and shaved parmesan cheese.</small>	22.00
ADD CHICKEN 5.00 ADD PRAWNS 7.00	
SPAGHETTI MARINARA <small>Chef's selection of seafood tossed with preserved lemon, tomato, olives, mixed herbs, garlic and chili, folded with grated parmesan and olive oil.</small>	29.00

BURGERS & WRAPS

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

SCHNITZEL WRAP <small>Schnitzel strips, Asian coleslaw, sour cream and sweet chili sauce, served with chips and aioli.</small>	22.50
AUSSIE BEEF BURGER <small>BBQ sauce, cheese, bacon, egg, lettuce, tomato, onion, and beetroot, served on a brioche bun with aioli and chips.</small>	25.50
BOURBON GLAZE BURGER <small>2 patties with double bacon and egg, on a brioche bun with lettuce, onions, tomato and chips.</small>	26.50
VEGETARIAN BURGER <small>Homemade vegetable pattie with cheese, tomato, cucumber, mixed lettuce, guacamole and aioli, on a brioche bun.</small>	23.00

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FROM THE GRILL

(Served with chips & salad or potato & vegetables)

350G ANGUS RUMP (GFO)	32.00
300G PORTERHOUSE (GFO)	34.00

SAUCES (GFO)

Mushroom, pepper, red wine jus, hollandaise or garlic butter.

(GFO) Gluten Free option & (VO) Vegetarian Options:

Please inform staff when ordering as dishes may need to be altered.

PARMAS

(Served with chips & salad)

TRADITIONAL PARMIGIANA <small>Ham, Napoli sauce and cheese.</small>	25.00
HAWAIIAN PARMIGIANA <small>Ham, Napoli sauce, cheese and pineapple.</small>	26.00
ITALIAN PARMIGIANA <small>Bolognese sauce and cheese.</small>	26.00
MUSHROOM PARMIGIANA <small>Velouté Swiss mushroom sauce, button mushrooms and cheese.</small>	26.00
AUSSIE PARMIGIANA <small>Bacon, ham, egg, cheese, BBQ & Napoli sauce.</small>	27.00
MEXICAN PARMIGIANA <small>Nachos with cheese, jalapenos, guacamole, and tomato salsa.</small>	27.00

MAINS

ROAST OF THE DAY (GFO) <small>See staff</small>	23.00
FISH AND CHIPS <small>Battered or grilled fish with lemon and tartare sauce, chips and salad.</small>	25.00
CHICKEN SCHNITZEL	23.00
SALT AND PEPPER CALAMARI <small>With aioli, chips and salad.</small>	25.00
INDONESIAN CHICKEN SATAY <small>Marinated chicken skewers steamed Jasmine rice, garlic green beans and satay sauce.</small>	25.50
CHICKEN SCALOPPINI (GFO) <small>Mushrooms, bacon and mixed herbs in a cream sauce, served with mash potato and broccolini parcel.</small>	27.50
ATLANTIC SALMON FILLET (GFO) <small>With pumpkin risotto, wilted spinach and a capers cream sauce.</small>	28.50
CHICKEN KIEV <small>Filled with garlic butter, served with scalloped potatoes and vegetables.</small>	27.00
COCONUT SEAFOOD CURRY (GF) <small>Mixture of seasonal seafood with lemon grass coconut broth, carrots and beans served with steamed Jasmine rice.</small>	28.00

DESSERTS

VANILLA PANNA COTTA WITH BERRY COULIS	9.00
CHOCOLATE MOUSSE WITH CREAM & STRAWBERRIES	9.00
CHEESECAKE OF THE DAY	9.00

KIDS MEALS

CHICKEN TENDERS AND CHIPS	9.00
FISH AND CHIPS	9.00
NUGGETS AND CHIPS	9.00
SCHNITZEL AND CHIPS	10.00
CHICKEN PARMA AND CHIPS	11.00
CHEESEBURGER AND CHIPS	10.00
NACHOS	10.00
SPAGHETTI BOLOGNESE	10.00

KIDS DESSERTS

FROG IN THE POND	5.00
CHOCOLATE MOUSSE WITH-CREAM	5.00
VANILLA ICE CREAM WITH TOPPINGS	5.00

SENIORS MENU

ENTREE & MAIN OR MAIN & DESSERT- 2 COURSE	16.00
ENTREE, MAIN & DESSERT- 3 COURSE	20.00

SENIOR ENTRÉES

SOUP OF THE DAY OR GARLIC BREAD	5.00
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SENIOR MAINS

ROAST OF THE DAY	13.00
CHICKEN CAESAR SALAD	13.00
BAKED PUMPKIN & PESTO RISOTTO	13.00
200G RUMP STEAK <small>with your choice of sauce</small>	13.00
CHICKEN PARMIGIANA <small>with chips & salad</small>	13.00
CHICKEN SCHNITZEL <small>with gravy, chips & salad</small>	13.00
FISH & CHIPS <small>with salad & tartare sauce</small>	13.00
SALT & PEPPER CALAMARI <small>with chips, salad & aioli</small>	13.00
SPAGHETTI BOLOGNESE	13.00
NASI GORENG INDONESIAN FRIED RICE <small>with fried egg, cabbage, carrots, coriander, spring onion & dried shallots.</small>	13.00

SENIOR DESSERTS

VANILLA PANNA COTTA WITH BERRY COULIS	5.00
CHOCOLATE MOUSSE WITH CREAM & STRAWBERRIES	5.00
CHEESECAKE OF THE DAY	5.00

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