



THE ALBION HOTEL
HARBOURSIDE

B.A.

bistro albion



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For Bookings Phone 02 49 622 411

Email Pre-Orders to info@thealbion.com.au

MENU UPDATED 3rd November 2011

Sourdough...

<i>Toasted sourdough with hunter olive oil, balsamic and dukka</i>	8
<i>Garlic and herb toasted sourdough</i>	7
<i>Chilli, cheese and basil toasted sourdough</i>	9

Starters Or To Share....

<i>Sydney Rock Oysters ½ dozen / dozen</i>	
<i>Natural served w an Asian style dipping sauce</i>	16 / 30
<i>Kilpatrick</i>	18 / 34
<i>Smoked salmon, chives and crème fraiche</i>	18 / 34
<i>Mixed (4 of Each)</i>	34
<i>Moroccan spiced squid with an Asian style dipping sauce</i>	13
<i>Caprese salad of Buffalo Mozzarella with heirloom tomatoes, rocket, olive oil and basil (v)</i>	15
<i>Coconut, chilli and lemongrass Mussels with crusty bread</i>	15
<i>Pan seared scallop's with a pea, mint & preserved lemon salsa w crisp chorizo</i>	15
<i>Wild Mushroom and feta cheese arancini with chorizo aioli</i>	13
<i>Goats cheese, pine nut and sweet potato tortellini with a tomato coulis, fresh basil pesto and parmesan B (v)</i>	15
<i>Baby eggplant ripieni stuffed with pork and lamb mince, fresh oregano & garlic. Baked with fresh tomato sauce</i>	15
<i>Peperonata tart with goat's cheese stuffed courgette flowers (v)</i>	14
<i>Smoked salmon, dill, potato & crème fraiche with caviar & a spicy cucumber ribbon</i>	14

Mains...

<i>Bangers and Mash 'Albion Style'. Spring Lamb, cheese and chives sausages with creamy mash potato, red wine jus and crunchy house 'White Rabbit Dark Ale' battered onion rings</i>	19
<i>Pan seared Ocean Trout on a nicoise salad of olives, potato, green beans, tomato, egg and white anchovies</i>	28
<i>Tandoori spatchcock with cucumber and mint raita and a crunchy noodle salad</i>	28
<i>Wild mushroom & fetta risotto with a soft white truffled poached egg & fresh parmesan (v)</i>	22
<i>Angus beef pot pie, braised in 'Mountain Goat Hightail Ale' salad with carrot, onion, garlic and mushroom served with beer battered chips and house</i>	24
<i>Crispy skinned duck breast with a sweet cardamon glaze on a white bean puree with buttered asparagus, hazelnuts and rocket</i>	28
<i>Sticky Bourbon and maple syrup BBQ pork spare ribs served with coleslaw and beer battered fries</i>	25
<i>Pan seared barramundi fillets topped with a fetta and macadamia nut crust with a beetroot, fennel and cherry tomato salad</i>	26
<i>Pork Cutlet with honey, rosemary & roasted potatoes with a nectarine, rocket, shallot and apple salad</i>	28
<i>300gram Scotch Fillet served with chips and salad or mash & vegetables of the day Includes your choice of Mushroom, Pepper, or a Red wine Jus</i>	30

Sides

<i>Beetroot and marinated fetta salad with fresh mixed lettuce leaves and olive oil</i>	7
<i>Rocket, parmesan and pine nut salad with and orange dressing</i>	7
<i>Garden Salad</i>	7
<i>Beer Battered Fries w aioli</i>	7
<i>Seasonal Vegetables</i>	7
<i>Creamy mashed potatoes</i>	7

Pub Classics...

Burgers...

Premium 200g Wagyu beef burger, on a toasted sourdough bun w bacon, melted cheese, tomato, beetroot, caramelised onions & lettuce. Served w beer battered fries 17

Fresh grilled Chicken burger on a toasted sourdough bun w bacon, melted cheese, tomato & lettuce. Served w beer battered fries 17

Gourmet 125gram Scotch fillet Steak sandwich on a toasted sourdough bun w bacon, melted cheese, tomato, beetroot, caramelised onions & lettuce. Served w beer battered fries 18

Pastas...

Squid ink flavoured linguini w prawns, mussels, fish with fresh garlic, parsley & a hint of chilli 28

Chicken linguini w/ fresh chicken breast, bacon, fresh herbs in a roasted tomato & thyme sauce w/ shaved parmesan 22

Red capsicum & garlic flavoured linguini w/ roasted beetroot, pine nut, asparagus & rocket (v) 22

Smoked salmon linguini with semidried tomatoes and dill cream 22

Salads...

Rocket, parmesan and pine nut salad with and orange dressing (v) 20

Chicken salad w/ fresh grilled chicken breast, bacon, cucumber, tomato, Spanish onion & mixed lettuce with a creamy seeded mustard dressing 20

Beetroot and marinated fetta salad with fresh mixed lettuce leaves drizzled with olive oil (v) 18

Moroccan spiced Asian squid salad with cashews, bean shoots, capsicum, cucumber, fried onion and mixed lettuce 18

Caprese salad of Buffalo Mozzarella with heirloom tomatoes, rocket, olive oil and basil (v) 18

Favourites...

Fresh Chicken breast Schnitzel with lemon and aioli served w beer battered chips and salad 18

Add a sauce ~ Mushroom ~ Pepper ~ Red wine Jus 3

Stone & Wood Pacific Ale' battered flathead fillets with house made tartare sauce and fresh lemon. Served with beer battered Chips and Salad 19

Desserts...

<i>Plum and coconut crumble with hazelnuts and vanilla ice cream</i>	15
<i>Sticky date pudding with a rich butterscotch sauce and old english toffee ice cream</i>	15
<i>Self saucing chocolate and Kahlua pudding with a choc orange ice cream</i>	15
<i>Vanilla bean cheesecake with a nut base and black sesame ice cream</i>	15
<i>Affogato, Vanilla ice cream + Frangelico + Espresso (GF)</i>	14
<i>Mixed cheese plate, fresh fruit and crisp lavosh (Add \$5 per person for a shared platter)</i>	15

Ports & Sticky Wine...

	<i>glass</i>
Grant Burge 12 yo Tawny direct from the oak cask	5.5
Penfolds 'Grandfather' Port	14
Drayton's 'Old Decanter' 21yo Port	12
Grant Burge 20 yo Tawny	11
Angove 2005 Premium Vintage Fortified Shiraz	8
Drayton's White Chocolate Liqueur	7
Drayton's 2008 Botrytis Semillon	7

Coffee & Tea...

	<i>cup</i>
Cappacino	3.6
Latte	3.6
Flat White	3.6
Macchaiatto	3.5
Long Black	3.6
Short Black	3.5
Hot Chocolate	4
Tea	3.5
Earl Grey Tea	3.5

We proudly use Peaberry's Premium Coffee Beans