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|---|-----------------|-------------|
| <b>Bruschetta on Morpeth Sourdough V</b>  |                 | <b>\$5</b>  |
| <b>Garlic and Parmesan Bread V</b>  |                 | <b>\$5</b>  |
| <b>Beer Battered Chips with relish and aioli V</b>                                      |                 | <b>\$7</b>  |
| <b>Spiced Wedges with sour cream V</b>  |                 | <b>\$8</b>  |
| <b>Marinated South Aust. Manzanilla &amp; Kalamata Olives with Spice Roasted Nuts V</b> |                 | <b>\$9</b>  |
| <b>BBQ Haloumi with rocket, chilli, lemon and extra virgin olive oil V</b>              |                 | <b>\$10</b> |
| <b>Chilli Salt Squid with red nam jim</b>   |                 | <b>\$11</b> |
| <b>Char Grilled King Prawns with lemon and romesco</b>                                  |                 | <b>\$14</b> |
| <b>Sydney Rock Oysters</b>  | <i>Half Doz</i> | <b>\$14</b> |
| <i>Natural with shallots and red wine vinegar</i>                                       | <i>Doz</i>      | <b>\$25</b> |
| <i>Three Cheese Mornay</i>  |                 |             |
| <i>Kilpatrick</i>   |                 |             |

*Have you seen the dishes featured on our specialty board?*

|  |                            |  |                        |
|--|----------------------------|--|------------------------|
| <b>Crisp Skin Kingfish GF</b> with creamy mash, asparagus & lemon beurre blanc                         |                            | <b>\$25</b>                            |                        |
| <b>Confit Duck GF</b> with bitter greens, potato & swiss mushroom jus                                  |                            | <b>\$24</b>                            |                        |
| <b>Grain Fed Sirloin GF</b> with hand-cut chips, red wine jus & seeded mustard béarnaise               |                            | <b>\$23</b>                            |                        |
| <b>King Prawn Pappadelle</b> tomato, basil, garlic & lemon   |                            | <b>\$19</b>                            |                        |
| <b>Chicken Schnitzel</b> King Prawn with pesto & sweet chilli mornay                                   |                            | <b>\$19</b>                            |                        |
|  | <i>Parmiagiana</i>         | <b>\$18</b>                            |                        |
|  | <i>Classic with lemon</i>  | <b>\$17</b>                            |                        |
| <b>Beer Battered Flathead Fillets</b> with beer battered chips & salad                                 |                            | <b>\$17</b>                            |                        |
| <b>Chilli Salt Squid Salad</b> with green papaya, bean shoots, chilli, lime & palm sugar dressing      |                            | <b>\$17</b>                            |                        |
| <b>Pumpkin &amp; Goats Cheese Ravioli V</b> with orange butter, tomato marmalade, dill & aged parmesan |                            | <b>\$16</b>                            |                        |
| <b>Wagyu Beef Burger</b> tomato, lettuce, onion confit, beetroot & house relish                        |                            | <b>\$15</b>                            |                        |
| <b>Pork Cumberland Sausages</b> with parmesan mash, tomato relish, rocket & chilli oil                 |                            | <b>\$13</b>                            |                        |
| <b>Chicken Burger</b> bacon, avocado, tomato, greens, cheese & aioli                                   |                            | <b>\$14</b>                            |                        |
| <b>Caesar Salad*</b> baby cos, bacon, croutons & parmesan  |                            | <b>\$13</b>                            |                        |
| <b>* with chicken</b>  |                            | <b>\$16</b>                            |                        |
| <b>Steak Sandwich</b> onion jam, tomato, greens, aioli & bbq   |                            | <b>\$12</b>                            |                        |
| <b>Sides \$6</b>   | <b>*Creamy Garlic Mash</b> | <b>*Rocket Parmesan Pine Nut Salad</b> | <b>*Steamed Greens</b> |

**GF Gluten Free**      **V Vegetarian**

**Don't miss the fabulous desserts and cakes on display in the dining room!**  
**Where are you having your next special celebration? [www.thealbion.com.au](http://www.thealbion.com.au)**

