

Summer @ The Albion Restaurant, Harbourside

Garlic and Parmesan Turkish Bread 5

Bruschetta on Morpeth Sourdough 6

Moroccan Spiced Squid 11

Sambal Aioli

Sydney Rock Oysters ½ dozen 14 dozen 25

Red Wine Vinegar and Eschallot ® Kilpatrick ® Three Cheese Mornay

Chicken Schnitzel

Served with Beer Battered Chips and Salad

King Prawn with Pesto and Sweet Chilli Mornay 19

Parmagiana 18

Lemon and Aioli 17

Confit Duck Salad with Pear and Hazelnut 21

Spiced Raspberry and Pomegranate Dressing

Spring Salad of King Prawns and Mango 20

Pistachio Praline and Aged White Balsamic Vinaigrette

Warm Salad of Roast Pumpkin, Goat's Cheese and Crisp Prosciutto 18

Pine Nuts and Aged White Balsamic Vinaigrette

Beer Battered Flathead Fillets 17

Served with Lemon, Dill and Caper Aioli, Beer Battered Chips and Salad

Wagyu Beef Burger 15

Tomato, Lettuce, Cucumber, Beetroot, Onion Confit, Cheese and House Relish

Chicken Burger 14

Bacon, Avocado, Tomato, Lettuce, Cheese and Aioli

Steak Sandwich 13

Roast Tomato, Lettuce, Onion Jam, Aioli, Bbq and House Relish

THE BEST PUB FOOD IN NEWCASTLE

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DINNER

Tender Lamb Rack 28

Greek Salad of Binnorie Feta, Kalamata Olives, Grape Tomato, Continental Cucumber, Red Onion and Fresh Herbs

Byron Bay Berkshire Pork Belly 28

Celeriac Puree, Apple and Sage Compote and Eschallot Sauce

Crisp Skin Kingfish 28

Sauteed Zucchini Flowers and King Prawns with Beurre Blanc

MSA 3 Grain Fed Sirloin 28

Pomme Puree, Asparagus, Béarnaise and Red Wine Jus

Fresh Angel Hair Pasta 19

Prosciutto, Garlic, Lemon, Chilli, Extra Virgin Olive Oil and Binnorie Feta

Rocket Salad \$7

Beer Battered Chips \$4/7

Steamed Greens \$7

Pomme Puree \$7

Garden Salad \$7



\$65 FOUR COURSE AVAILABLE 7 NIGHTS A WEEK

Scallops and Crystal Bay Prawns with Bisque Crème, Roast Capsicum and Baby Herbs

SERVED WITH

2008 Robert Oatley Margaret River & Pemberton Sauvignon Blanc (100mL)

Crisp Zucchini Flowers filled with Meredith Feta, Fresh Herbs and Lemon

SERVED WITH

2008 Robert Oatley Mudgee Chardonnay (100mL)

Confit Duck, Celeriac Puree and Spiced Pomegranate

SERVED WITH

2007 Robert Oatley Frankland River & Mudgee Shiraz (100mL)

Tender Lamb Rack with Ratatouille

SERVED WITH

2007 Robert Oatley Margaret River & Mudgee Cabernet Merlot (100mL)

ROBERT OATLEY
VINEYARDS

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