



Menu



**ALBION PLACE
HOTEL**



531 GEORGE ST SYDNEY NSW 2000



02 9993 0760

Wine

SPARKLING

NV Rothbury Sparkling Cuvee (SEA)



6.8 25

Yellowglen Perle (VIC)

8.2 38

NV Veuve Clicquot (Champagne, France)

110

WHITE

Rosemount "O" Piccolos (SEA)

9

David Hook Pinot Grigio, Hunter Valley (NSW)

8 32

Penna Lane Semillon, Clare Valley (SA)

8.5 34

St John's Road Peace of Eden Riesling, Eden Valley (NSW)

8 32

Next of Kin Sauvignon Blanc Semillon, Margaret River (WA)

8 32

Jackson Estate "Stich" Sauvignon Blanc, Marlborough (NZ)

9.5 39

Rothbury Chardonnay (SEA)

6.8 25

Penfolds "Thomas Hyland" Chardonnay (SA)

7.8 35

Secret Stone Sauvignon Blanc (NZ)

8 36

Bremerton Verdelho, Langhorn Creek (SA)

8 32

Wine

RED



Happs Rose, Margaret River (WA)	8.5	34
David Hook Shiraz Viognier, Hunter Valley (NSW)	8	32
Matua Pinot Noir, Marlborough (NZ)	8	36
Blackbilly GSM, McLaren Vale (SA)	8	32
Witchmount Merlot, Sunbury (VIC)	9	36
Billi Billi Shiraz, Mount Langi Ghiran (VIC)	8.5	34
Ingoldby Shiraz (SA)	7.8	35
Yering Station Pinot Noir Rose, Yarra Valley (VIC)	8	32
I Range Sangiovese, Heathcote (VIC)	9	36
Rothbury Shiraz Cabernet (SEA)	6.8	25
Lindemans Reserve Cabernet Merlot, Limestone Coast (SA)	7	28
Wolf Blass Gold Label Cabernet Sauvignon (SA)	8.5	38

Share

MARINATED OLIVES

With sourdough

9

NACHOS

Beef, frijol beans, guacamole, salsa,
jalapenos & sour cream

16

CHERMOULA SPICED BBQ LAMB RIBS

With smoked eggplant dip (8 pieces)

14

CHICKEN AND HALOUMI SKEWERS

with salsa verde (6 skewers)

16

SHARE PLATE FOR 2

chermoula spiced bbq lamb ribs, chicken and haloumi
skewers, salt and pepper squid, babaghanoush,
olives, hommus, Italian meatballs and sourdough
bread

32

CHIPS

With aioli or gravy

7

POTATO WEDGES

With sour cream & sweet chilli sauce

8

Specials

GRAIN FED RUMP STEAK

9.90

250 gram

CHICKEN SCHNITZEL

9.90

PORTERHOUSE STEAK

14.90

300 gram

All served with mash or chips & your choice of sauce -
gravy, peppercorn, mushroom or diane

SALAD OR VEGETABLES

ADD 3

*Specials must be accompanied by a drinks purchase

Sides

GARLIC AND HERB BREAD

6

STEAMED VEGETABLES

6

SIDE SALAD

6

Salads

WALDORF

with lettuce, celery, walnuts, apple and mayonnaise dressing

With added grilled chicken \$15.90

11.90

ROAST PUMPKIN

with caramelized onions, bacon, watercress, honey mustard dressing

With added grilled chicken \$15.90

11.90

FATTOUSH

with tomatoes, cucumber, fresh herbs, red onions, lemon vinaigrette

With added grilled chicken \$15.90

11.90

Pizzas

MARGARITA

Basil, tomato and mozzarella

14

PEPPERONI

Tomato, mint and mozzarella

16

PUMPKIN

Zucchini, red onion, pine nuts and mozzarella

14

ITALIAN MEATBALLS

Shaved parmesan, tomato and oregano

16

CHILLI PRAWNS

Roasted capsicum, tomato and salsa verde

16

Mains

CHICKEN SCHNITZEL BLT BURGER	15
With bacon, lettuce, tomato, aioli and fries	
ALBION PLACE BEEF BURGER	15
Bacon, cheese, salad, beetroot relish and chips	
SALT AND PEPPER SQUID	17
Chilli and shallots, chips and salad	
FLATHEAD FILLETS	17
In fat yak beer batter chips, salad and tartare sauce	
PRAWNS FETTUCCINI	18
In pesto, pine nuts, baby spinach, fresh tomato and cream	
CRISPED SKIN KINGFISH	21
green olive , cucumber , tomato , walnut salsa and baby chat potato salad	
MERGUEZ SAUSAGE AND ROAST PUMPKIN RISSOTTO	17
with fresh basil and shaved parmesan	
CONFIT OF DUCK	20
with roast onions , lentils , radicchio , roast tomato and Madeira jus	
WAGYU RUMP	28
300gram 7+ marble score with horseradish butter , crispy new york chat potatoes and red wine jus	

Desserts

VANILLA ICE CREAM

5

With chocolate or strawberry topping

STICKY DATE PUDDING

8

With butterscotch sauce and vanilla ice cream

CHOCOLATE DECADENCE

8

Flourless chocolate cake with milk and white chocolate truffle covered with a chocolate ganache

Pancakes

BERRY BLITZ

9.95

With ice cream and seasonal berry compote

DEATH BY CHOCOLATE

11.95

With chocolate and vanilla ice cream, smashed oreo biscuits and chocolate fudge sauce

MAPLE SYRUP & VANILLA ICE CREAM

7.95

LIQUEUR PANCAKES

14.95

Your choice of Frangelico, Kahlua, Tia Maria or Baileys

Cocktails

YOU'LL BE MINE

16

Wyborowa Vodka, Parasio lychee liqueur, maraschino cherries, orange juice, muddled lychees and mint with a touch of bitters

SECRET GARDEN

17

Tanqueray Gin, Pimms and refreshing grapefruit juice with muddled cucumber and passionfruit. Served martini style

CHOCOLATE DREAM

15

Tia Maria and Butterscotch Schnapps blended with chocolate, strawberries, cream and honey. Served Tall

FOREVER THINE

15

Square One Vodka, Apple Schnapps muddled with cucumber and fresh apples, served martini style over ice

LONG ISLAND ICED TEA

17

Vodka, Gin, Havana Rum, Cointreau, Tequila poured over ice and muddled limes served in a tall glass topped with Coke

CHARLIE'S SHEEN

15

Stolichnaya Orange Vodka and Bols Maraschino liqueur shaken with cranberry juice and basil leaves and topped with Lychee foam

Cocktails

SIDE CAR

Hennessy, Cointreau and fresh pressed lemon juice shaken and served with a sugar rim

17

CAKETAILE

Stolichnaya Raspberry Vodka, Malibu and Mozart Dry Liqueur shaken with maraschino cherries and served in a sugar rimmed glass

16

LUCKY TONIGHT?

Bombay gin, Midori, fresh lime juice and cloudy apple juice with muddled cucumber and thyme.

16

THAT GIRL

Alize Bleu Liqueur, Stolichnaya Orange Vodka, Liqor 43 and grapefruit juice shaken with muddled kiwi fruit and apple

16

AUTUMN FIESTA

Sauza Tequila, Apple Schnapps with muddled lime, apples and kaffir lime leaves. Served margarita style with a cinnamon rim

16

CHK CHK BOOM

Vanilla and apple schnapps muddled with apple and mint, shaken with elderflower liquor

18

Cocktails

COCKTAILS MARKED WITH * ARE \$9 ON THURSDAY

- | | |
|---|-----------|
| HOLLYWOOD NIGHTS* | 15 |
| Stolichnaya Vanilla Vodka, Chambord and Alize Bleu liqueur with muddled limes. Served tall and topped with soda | |
| RASPBERRY COSMOPOLITAN* | 16 |
| Stolichnaya Raspberry Vodka, Cointraeu and Fresh lime juice with a touch of cranberry juice | |
| MAC DADDY* | 16 |
| Mozart Chocolate Liqueur, Grand Marnier infused with soft chilli and orange served over ice. | |
| CHERRY MARGARITA* | 15 |
| Sierra Tequila and Bols Maraschino liqueur muddled with limes and served margarita style | |
| MARY'S POPPIN* | 16 |
| Ketel One Vodka, Crème de Cassis smashed up with cucumber and vanilla bean topped with cranberry juice | |
| SAY IT WITH FLOWERS* | 16 |
| Elderflower liqueur and Chartreuse with cranberry, muddled limes and basil | |
| CHAMBORD DAIQUIRI* | 16 |
| Bacardi Rum infused with Chambord, lime juice and a touch of sweetener | |
| JOHNNY'S CARIBBEAN* | 16 |
| Caorunn Gin shaken with pink grapefruit juice and fresh lemon served with a twist | |