

# ALBERT'S RESTAURANT

2 COURSE SPECIAL \$40, 3 COURSE SPECIAL \$50

SELECT FROM THOSE MARKED (  )

## BREADS

Garlic and cheese bread with balsamic glaze (4 pieces) 8.0

Fresh baked bread roll with butter and chive oil 3.0

Chargrilled Turkish with extra virgin (6 pieces) 8.0

## ENTREE

-  Lamb shank risotto with diced Kumera, rosemary jus and shaved Grana Parmesan (gf) 18.0  
Main Size 30.0
-  Caesar salad with garlic croutons, crispy bacon, poached egg and shaved Grana Parmesan 17.0  
Main Size 28.0
- Garlic prawns with baby capers, roasted confit garlic, asparagus tomato and chives (gf) 18.0  
Main Size 32.0
-  French onion soup with scorched goats cheese croutons 15.0
- Selection of dips (4) with extra virgin olive oil infused toasted Turkish bread (v) 17.0
- Rare roasted peppered beef fillet salad with roasted vegetables and persian fetta 17.0  
Main Size 30.0
-  Tube pasta carbonara, grilled bacon, egg, parsley and cream 16.0  
Main Size 28.0

## SIDES

Creamy Roubouchon potato with truffle and chives (gf, v) 8.0

Cucumber, rocket and persian fetta salad with a raspberry vinaigrette (gf, v) 10.0

Green beans and hot buttered spinach with crushed hazelnuts (gf, v) 10.0

Tomato salad with basil and fresh mozzarella (gf, v) 10.0

v - Vegetarian, veg -Vegan, gf - Gluten Free, df - Dairy Free—guide only, if you have an allergy or high intolerance,  
please inform our staff on ordering)

Please note, due to time restraints, we do not split bills individually



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## MAIN

- ❖ Chicken breast filled with asparagus, brie and roasted pine nuts (gf) 26.0  
Confit of duck with orange, papaya and poppyseed marmalade on a rich orange glaze 33.0
- Chargrilled Eye fillet (200g) roasted eschalots with beetroot and pumpkin puree (gf) 30.0  
Bouillabaisse - a hearty classical dish full of seafood and served with a crusty petite pain (df) 34.0
- ❖ Pork fillet noisettes, oven roasted with prunes, pernod and served with glazed apple (gf) 32.0
- ❖ Fish of the day oven roasted with cherry tomato and a burnt sage butter (gf) 28.0  
Mushroom risotto with enoki, oyster and swiss brown, truffle oil and spinach (v, gf, veg) 30.0

## DESSERT all 14.0

- ❖ Bread and butter pudding with crème anglaise and ice-cream (v)  
Lemon crème brûlée served with orange shortbread (v, gf upon request)
- ❖ White, Milk and Dark chocolate mousse with Baileys, Kahlua and Tia-Maria (v, gf upon request)
- ❖ Apple, Pear and Raspberry crumble with double cream (v, veg upon request, gf upon request)  
Selection of gourmet King Island cheeses with triple cream brie, blue and mature cheddar, served with apple and pear paste and wafers for two (extra person 10.0) 25.0

## CHILDREN'S MENU all 14.0

- Cheeseburger and chips
- Crumbed Chicken and chips
- Chicken Nuggets, Chips & Salad
- Battered Fish, Chips & Salad
- (Includes a drink and bowl of ice cream)

