



ALBERT'S RESTAURANT



2 COURSE SPECIAL \$42, 3 COURSE SPECIAL \$52
SELECT FROM THOSE MARKED (🌿)

BREADS

Oven Toasted Garlic bread (4 pieces) (v) 9.0

Chargrilled Sourdough, with roasted beetroot hummus (veg) 10.0

ENTREE

Blue swimmer crab claw salad (gf) 18.0 Main 30.0
with a miso mayo, sweetcorn, carrot, cucumber, cherry tomatoes and baby leaves

🌿 Thai beef and rice noodle salad with Asian citrus dressing (gf, df) 18.0 Main 28.0
Spicy grilled marinated beef fillet on fresh shredded salad with sesame noodles

Creamy pesto chicken gnocchi 16.0 Main 28.0
with baby spinach, semi dried tomato, fresh basil, cream and aged parmesan

🌿 Panko crumb Moreton Bay bug Brioche 19.0
with cos lettuce, dill lemon mayonnaise and rustic chips

🌿 Mojito Prawn salad 18.0 Main 32.0
with lime, chilli, garlic and caramelised pineapple salsa

Tomato Bruschetta (veg, df) 16.0
Sourdough with tomato, cucumber, onion, basil, maple dressing and beetroot hummus

Antipasto For one 22.0 For two 32.0
Prosciutto, pastrami, salami, brie, marinated feta, marinated olives, cornichons, grissini,
beetroot hummus and toasted sourdough

SIDES all 9.0

Garden Salad (gf, df, veg)

Seasoned wedges with aioli

Beer battered fries with aioli

Fresh seasonal vegetables (gf, df, veg)

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

Black Onyx rib-eye steak (mb3+) 250g Australian Rangers Valley Black Angus (df) 48.0
cooked med/rare with seasoned potato wedges, side salad and fresh chimichurri sauce

Grilled crisp skin Atlantic Salmon (gf, df) 34.0
wok-tossed with oyster sauce, sesame vegetables, honey, black garlic, soy and ginger glaze

 Beer battered Barramundi with rustic chips 28.0
garden salad and house-made tartare sauce

 High Country 300g grilled Pork cutlet (gf) 29.0
creamy duo of mustard and thyme sauce, potato mille-feuille and fresh seasonal vegetables

 Local Free-range grilled chicken breast marinated in lemon and fresh herbs (gf, df) 29.0
potato mille-feuille, fresh seasonal vegetables, jus and salsa verde

Dukka (*nut free*) crusted lamb backstrap (gf) 32.0
harissa sauce, minted yoghurt, potato mille-feuille, peas and caraway honey roast carrots

Warm roasted vegetable salad (veg, gf) Entrée 18.0 28.0
Balsamic beets, lemon maple dressing, English spinach leaves and roasted pepitas

DESSERT all 15.0

Cakeage per person 3.5 (Includes fresh vanilla cream and coulis)

 ARW's legendary Chilli chocolate creme brulee with a refreshing strawberry sorbet (gf, v)

 Banoffee tart with salted caramel, Chantilly cream, banana and chocolate soil (v)

 Raspberry baked New York cheesecake with fresh vanilla cream and raspberry coulis (v)

Chef Hayden's chocolate mud cake with raspberries and dairy-free frosting (veg, df)

King island cheese plate with dried fruit and water crackers 150g - 18.0

Roaring 40s blue, Surprise Bay mature cheddar, triple cream brie 300g - 32.0

CHILDREN'S MENU all 12.0

Cheeseburger and chips

Ice cream with Chocolate or Berry Topping 3.5

Chicken Nuggets, Chips & Salad

Battered Fish, Chips & Salad

