

ENTRÉE

Soup of the Day	\$10.5
<i>Ask one of our wonderful staff for today's soup of the day</i>	
Bread and Olives v	\$10.5
<i>Our chef's choice of warm fresh bread accompanied by a selection of olives and a pot of balsamic vinegar with olive oil</i>	
Duck Liver Pâté gf	\$16
<i>Served with toasted crostini and garnished with orange and caper berries</i>	
Quesadillas	\$17
<i>Baked chicken, beef or black bean v tortillas stuffed with chilli beans, tomato salsa and topped with mozzarella and sour cream</i>	
Fritters	\$17
<i>Prawn and Zucchini fritters topped with a serving of mustard mayonnaise</i>	
Cajun Calamari Rings	\$17.5
<i>Lightly spiced calamari matched with a sweet passionfruit sauce and garnished with crispy lettuce</i>	
Seafood Chowder	\$19
<i>Our chef's specialty seafood chowder made with a fresh selection of seafood stewed in a creamy broth and served with garlic bread</i>	
Sizzling Scallops gf	\$19.5
<i>Served with a creamy potato rosti, steamed spinach and finished with peppered hollandaise and a balsamic reduction</i>	

MAINS

Shepherd's Pie	\$26
<i>Individual shepherd's pie served with peas, carrots & gravy</i>	
Roast Vegetable Salad v	\$20.5
<i>A selection of seasonal root vegetables served on a bed of salad & garnished with a balsamic olive dressing</i>	
Thai Salad gf	\$23
<i>Your choice of tender beef or chicken breast marinated in coriander, chilli, garlic, ginger & soy sauce served on top of a mesclun salad with crispy Thai noodles</i>	
Bangers and Mash	\$23.5
<i>Gourmet sausages accompanied with mash potatoes topped with caramelized onion gravy & peas. Served on a cast iron hot plate</i>	
Spinach & Ricotta Ravioli v	\$23.5
<i>In a creamy concasse sauce served with a mixed salad</i>	
Chicken Parcel	\$27.5
<i>Chicken, bacon, mushroom, caramelized apple & capsicum, all wrapped in filo pastry and topped with creamy garlic sauce. Served alongside a mixed salad</i>	
Chicken Parmigiana	\$28.5
<i>Creamy nochi in a white wine sauce topped with our homemade tomato concasse sauce & finished with a side of salad</i>	
The Albany Stuffed Chicken	\$28.5
<i>Baked New Zealand chicken breast filled with feta & spinach wrapped in streaky bacon. Served with roast potatoes, mixed salad & a creamy garlic sauce</i>	
Confit Duck Leg	\$30.5
<i>Served with mashed potatoes, seasonal vegetables & topped with our creamy herb sauce</i>	

MAINS

Traditional Fish 'n' Chips <i>gf</i>	\$27.5
<i>Fresh beer battered Tarakihi served with fries, homemade tartar sauce & a side of salad</i>	
Seafood Paella	\$26
<i>Mussels, prawns, squid, red onion, capsicum & parmesan flavoured with chilli, tomato & thyme</i>	
Killer Kilo Mussels	\$24.5
<i>Green lipped mussels served in a coconut and chilli sauce with a side of garlic bread</i>	
Fish Of The Day	\$30.5
<i>Pan fried line caught market fish served with sautéed vegetables and mash potatoes, finished with hollandaise sauce</i>	
Crispy Skin Salmon	32.5
<i>Cooked to medium rare, accompanied with prawn & avocado mash, courgette ribbons, then finished with a creamy caper sauce</i>	
Bourbon Glazed Baby Back Ribs	\$27.5
<i>What's there to say; Jim Beam infused tender, sticky baby back ribs served with mash or fries & glazed with BBQ sauce</i>	
Slow Roasted Pork Belly	\$32.5
<i>Served on kumara (picked from Bombay Hills) mash and sautéed vegetables, finished with a mouth-watering plum sauce</i>	
The Albany Burger	\$23.5
<i>Served in a toasted gourmet bun; filled with bacon, lettuce, tomato, cheese & homemade chutney with your choice of chicken breast, beef topped with a fried egg, or falafel <i>v</i> along with a side of fries</i>	
Lamb Shanks	Single \$30.5
<i>Rosemary and mint marinated Kiwi shanks served on mash potatoes and homemade kumara flakes</i>	Double \$37.5

FROM THE GRILL

Prime 300g Sirloin <i>gf</i> <i>Grilled to your liking, served with creamy mash potatoes & salad with your choice of garlic cream, mushroom, blue cheese or peppercorn sauce</i>	\$31.5
Mary's Rack of Lamb <i>An age old classic; cooked to medium rare, served with a red wine mint jus with new potatoes and sautéed seasonal vegetables</i>	\$35.5
Surf 'n' Turf <i>gf</i> <i>River Lands prime 160g eye fillet wrapped in bacon, topped with prawn and scallop skewers served on creamy mash potatoes, seasonal vegetables and béarnaise sauce</i>	\$35.5
The Albany Prime Scotch Fillet <i>250g of New Zealand's prime grass fed scotch fillet. Topped with a creamy peppercorn sauce, accompanied by new potatoes and seasonal vegetables.</i>	\$37.5

Welcome To The Albany

DRINK LOCAL, EAT LOCAL

*“Local History sets 1847 as the Year for the First Pub
in Lucas Creek (State Highway 17, Albany),
which was known as The Warfside Inn.
The Warfside Inn burned down in 1886;
the year the existing building that still
stands with us today was built.
This is now the site of ‘The Albany’.”*

- www.thealbany.co.nz