

# 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 still  
stands with us today was built.  
This is now the site of ‘**The Albany**’*

276, Dairy Flat Highway. Albany  
09 415 9515  
info@thealbany.co.nz  
www.thealbany.co.nz

*GF* - Gluten free alternative available *V* - Vegetarian option available  
Please speak to our friendly wait staff if you have any dietary requirements

## ENTRÉE

<b>Albany and Eve</b> <i>GF</i> <i>V</i>	Quinoa, red cherry tomatoes, pitted olives, red onion, mesclun salad and avocado finished with balsamic dressing	<b>10</b>
<b>Little Piggy</b>	Steamed bao buns filled with barbecue pulled pork served with tomato, apple and fennel slaw, and lettuce	<b>12</b>
<b>Coromandel's Finest</b>	Green lipped mussels in garlic butter served with garlic bread	<b>12</b>
<b>Deep Blue</b> <i>GF</i>	Grilled calamari coated with olive oil, lemon, passionfruit jus, red chilli, capers, and basil salsa served on sliced tomato	<b>12</b>
<b>Chicken Thunders</b> <i>GF</i>	Grilled chicken breast served with satay sauce, diced cucumber and onion salsa	<b>13</b>
<b>Lucas Creek Prawns</b>	Freshly sautéed garlic whole tiger prawns served alongside risotto balls, with chipotle, and garnished with sesame seeds	<b>15</b>
<b>Duck Liver Pate</b>	Served with toasted crostini, orange, and fruit jelly	<b>16</b>

*GF* - Gluten free alternative available *V* - Vegetarian option available  
Please speak to our friendly wait staff if you have any dietary requirements

## MAINS

<b>Traditional Fish and Chips</b> <i>GF</i>	Fresh beer battered fish of the day served with fries, homemade tartare sauce and a side of salad	<b>24</b>
<b>Kila Kilo Mussels</b>	Green lipped Coromandel mussels served in a coconut chilli sauce with a side of garlic bread	<b>24</b>
<b>Fish of the Day</b>	Ask one of our friendly wait staff for today's Fish of the Day	<b>Market Price</b>
<b>Crispy Skin Salmon</b> <i>GF</i>	200g Freshly cut salmon cooked to medium rare, served with scalloped potatoes, zucchini spaghetti and finished with ratatouille	<b>30</b>
<b>Lamb Shanks</b> <i>GF</i>	Rosemary and mint marinated lamb shanks served on creamy mashed potatoes and green beans topped with home-made kumara flakes	<b>Single 27 Double 33</b>
<b>Bourbon Glazed Ribs</b>	What's there to say? Jim Beam infused tender, sticky baby back ribs served with mash or fries and glazed with BBQ sauce	<b>29</b>

*GF* - Gluten free alternative available *V* - Vegetarian option available  
Please speak to our friendly wait staff if you have any dietary requirements

<b>Slow Roasted Pork Belly</b> <i>GF</i>	Succulent pork belly served on Bombay Hills roasted kumara, accompanied with a crunchy apple and fennel slaw, plum sauce and sautéed vegetables	<b>30</b>
<b>Honey Glazed Duck Leg</b>	Crispy skin confit of duck leg, served with creamy mash, grilled broccolini, and baby carrots finished with red wine jus and kimchi	<b>28</b>
<b>Stuffed Chicken</b>	Oven baked New Zealand cornfed chicken breast filled with feta and spinach, wrapped in streaky bacon served with roasted duck fat potatoes, and steamed vegetables finished with a creamy garlic sauce	<b>30</b>
<b>Albany Chicken Jacket</b>	Oven baked skin on chicken breast served alongside soft Israeli couscous, broccoli, and baby carrots, with a rosemary red wine jus	<b>30</b>
<b>Roast Vegetable Salad</b> <i>V</i>	A selection of seasonal root vegetables served on a bed of fresh salad and garnished with balsamic olive dressing	<b>20</b>
<b>Zucchini Italiana</b> <i>GF</i> <i>V</i>	Zucchini and carrot spaghetti served with your choice of grilled eggplant or grilled cornfed chicken, with a creamy basil pesto sauce and topped with grated parmesan cheese	<b>23</b>

*GF* - Gluten free alternative available *V* - Vegetarian option available  
Please speak to our friendly wait staff if you have any dietary requirements

## FROM THE GRILL

<b>Pork Sirloin</b>	Juicy New Zealand pork sirloin served alongside duck fat potatoes, sweet and sour peppers finished with apple jus	<b>30</b>
<b>Prime 300g Beef Sirloin</b>	Grilled to your liking, served with creamy mashed potatoes or beer battered fries and fresh salad with your choice of garlic, mushroom, blue cheese or peppercorn sauce	<b>32</b>
<b>The Albany Prime Scotch Fillet</b>	300g New Zealand's prime grass-fed ANGUS scotch fillet, cooked to your liking; accompanied by baby potatoes or beer battered fries and seasonal vegetables with your choice of garlic, mushroom, blue cheese or peppercorn sauce	<b>34</b>
<b>The Albany Rack of Lamb</b>	200g lamb rack cooked to medium rare on cheesy potato croquettes, grilled beans and baby carrots, finished with a mint jus and tzatziki sauce	<b>35</b>
<b>Surf 'n' Turf</b>	160g Riverlands ANGUS eye fillet wrapped in succulent bacon, topped with prawn skewers and served on creamy mash with seasonal vegetables and red wine jus	<b>36</b>

*GF* - Gluten free alternative available *V* - Vegetarian option available  
Please speak to our friendly wait staff if you have any dietary requirements

## ICONIC BURGERS

*\*All served on soft brioche buns with beer battered fries. GF option available on all burgers (lettuce wrapped)*

<b>BBQ Pulled Pork</b>	7hr slow cooked BBQ pulled pork, iceberg lettuce, tomato, caramelized apple, melted creamy blue cheese and beer battered onion rings	<b>24</b>
<b>Tandoori Chicken</b>	Tandoori grilled New Zealand chicken breast, iceberg lettuce, tomato, red onion, capsicum, cheese and tzatziki sauce	<b>24</b>
<b>Farmhouse Beef</b>	Our proudly homemade New Zealand beef patty, pickle, tomato, beer battered onion rings, bacon, egg, melted cheese, tomato sauce, and American mustard	<b>24</b>
<b>Fisherman's Fish</b>	Freshly beer battered fish, lettuce, tomato, red onion, tartare sauce, cheddar cheese and topped with fresh lemon	<b>24</b>
<b>Tzatziki Egg Plant <u>V</u></b>	Grilled eggplant, avocado, tomato, lettuce, cheese, tzatziki sauce, and red onion	<b>21</b>

GF - Gluten free alternative available V - Vegetarian option available  
Please speak to our friendly wait staff if you have any dietary requirements