

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 Wharf side Inn’.
The Wharf side 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**’*

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

ENTRÉE

Cheesy Garlic Bread <u>V</u>	Toasted baguette with garlic butter topped with mozzarella cheese	11
Babes Sliders	Slow roasted pork belly with kimchi mayo and slaw in toasted slider buns	12
Coromandel's Finest	Green lipped mussels tossed in Romesco sauce with a side of garlic bread	12
Mushroom Arancini <u>V</u>	Mushroom and rice balls on spicy tomato sauce sprinkled with crumbed feta	12
Chicken Thunders <i>GF</i>	Grilled chicken breast served with satay sauce, diced cucumber and onion salsa	15
Lucas Creek Prawns	Freshly sautéed garlic prawn cutlets served alongside risotto balls with chipotle mayo	15
Bruschetta	Fresh smoked New Zealand salmon, avocado puree, pickled onion on ciabatta bread garnished with basil leaves and olive oil	16
Mussel Fritters	Mussel fritters topped with a serving of salad and chipotle mayo	16

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MAINS

Traditional Fish and Chips <i>GF</i>	Fresh beer battered fish of the day served with beer battered fries, homemade tartare sauce and a side of salad	27
Kila Kilo Mussels <i>GF</i>	Green lipped Coromandel mussels served in a coconut chilli sauce with a side of garlic bread	28
Fish of the Day	Ask one of our friendly wait staff for today's Fish of the Day	Market Price
Crispy Skin Salmon <i>GF</i>	200g Freshly cut salmon cooked to medium rare, served with scalloped potato and ratatouille garnished with mussels	32
Paella <i>GF</i>	A classic Spanish tomato-based Arborio rice dish with chicken, Spanish chorizo, mussels, and prawns	32
Lamb Shanks <i>GF</i>	Rosemary and mint marinated lamb shanks served on creamy mashed potato and broccoli topped with homemade gravy	Single 30 Double 35
Honey Glazed Duck Leg <i>GF</i>	Crispy skin confit of duck leg, served with creamy mash and sautéed vegetables finished with plum sauce and kimchi	34

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Filo Chicken	A classic creamy chicken, mushroom, and capsicum wrapped in filo pastry topped with a garlic and herb sauce. Served with a side of salad	28
Stuffed Chicken <u>GF</u>	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	32
Slow Roasted Pork Belly <u>GF</u>	Succulent pork belly served on Bombay Hills roasted kumara, accompanied with a crunchy apple and fennel slaw, plum sauce and sautéed vegetables	31
Bourbon Glazed Ribs <u>GF</u>	What's there to say? Jim Beam infused tender, sticky baby back ribs served with mash or fries and glazed with BBQ sauce	31
Bangers and Mash	Crispy New Zealand Pork sausages served on creamy mash potato and peas topped with homemade onion gravy	25
Kale and Couscous Salad <u>GF, V</u>	Kale, Israeli couscous, cucumber, tomato, Kalamata olives tossed with salad dressing garnished with crumbed feta and roasted cashews	25
Fettuccini Ai Funghi <u>V</u>	Creamy fettuccini pasta cooked with mushrooms, red chilli, and basil pesto finished with grated parmesan cheese	25
Thai Beef Salad <u>GF</u>	New Zealand prime beef marinated in coriander, chilli, garlic, ginger, and soy sauce served on top of a mesclun salad topped with crispy Thai noodles	28
Curry of the Day	Ask one of our friendly wait staff for today's Curry of the day. Served with Basmati rice and poppadum	25

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FROM THE GRILL

300g Beef Sirloin <i>GF</i>	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	33
Prime Scotch Fillet <i>GF</i>	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	37
Mary's Lamb Rack	200g Dukkah crusted lamb rack cooked to medium rare on baby potatoes and sautéed vegetables, topped with tzatziki sauce and mint jus	37
Surf 'n' Turf	300g New Zealand's prime grass-fed sirloin on creamy mash potato and sautéed vegetables topped with creamy mushroom prawns and mussels	37
The Albany T-BONE	For our Hearty Locals; 350g New Zealand's T-Bone Steak served with seasoned wedges, beer battered onion rings, grilled tomato finished with a creamy mushroom sauce	40

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ICONIC BURGERS

**All served on soft brioche buns with beer battered fries.*

Chicken Parmigiana	Crumbed chicken breast topped with napolitana sauce, iceberg lettuce, tomato, onion relish and melted parmesan cheese	25
Farmhouse Beef	Our proudly homemade New Zealand beef patty, pickle, tomato, beer battered onion rings, bacon, egg, melted creamy cheddar cheese, onion relish, tomato sauce, and American mustard	25
Fisherman's Fish	Freshly beer battered fish, lettuce, tomato, red onion, tartare sauce, melted creamy cheddar cheese and topped with fresh lemon	25
BBQ Pulled Pork	7hr slow cooked BBQ pulled pork, iceberg lettuce, tomato, caramelized apple, onion relish, melted creamy cheddar cheese and beer battered onion rings	25
Tzatziki Egg Plant √	Beer battered sliced eggplant, avocado, tomato, lettuce, onion relish, melted creamy cheddar cheese, tzatziki sauce, and red onion	25

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SIDES

We know people love a little more...

Steamed Basmati Rice	4
Eggs (2) (Fried or Sunnyside)	5
Extra Steak Sauce	6
Sautéed Vegetables	6
Salad	6
Beer Battered Fries	6
Creamy Mash	6
Cesar Salad	14

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