



PREMIER HOTEL ALBANY

MENU

Entrees

- Fish Tacos x 2*** **26**
Beer battered goujon, house made coleslaw, pineapple salsa & fresh coriander
- Tandoori Chicken Tacos x 2*** **22**
Grilled tandoori chicken, shredded lettuce, red onion, house made raita, served on a grilled taco
- Pork Belly Bites*** **26**
Chef's own BBQ sauce, red onion, toasted sesame seed, chilli, coriander & coleslaw
- Garlic Bread*** **12**
3 pieces buttered garlic sourdough slices
Add cheese +3
- Jalapeno Poppers & Haloumi Fries*** **19**
Served with aioli and sweet chilli sauce
- Bruschetta*** **15**
3 toasted sourdough slices topped with fresh tomatoes, onion, feta and basil
- Arancini Balls x 3*** **16**
Mushroom & rosemary, arborio rice, rolled in panko crumbs served with house made aioli
- Bowl of Chips, Wedges, Onion Rings or Sweet Potato Chips*** **14**

Burgers

- Grilled Bacon & Cheeseburger*** **27**
Grilled angus patty, crispy bacon, melted cheese, lettuce & tomato, house made onion jam, smokey BBQ sauce served on a brioche bun
Add Patty or Bacon +4
- Steak Sandwich*** **29**
Scotch fillet, onion jam, melted cheese, bacon, lettuce, tomato with Smokey BBQ sauce and house made aioli served in a turkish roll
- Chicken Burger*** **25**
Panko crumbed chicken, red onion, house made coleslaw, chef's own tangy sauce served on brioche bun
Add Bacon +4
- Chicken and Bacon Wrap*** **25**
Crispy or grilled chicken, bacon, tomato, lettuce, cheese, aioli served with chips/coleslaw
- Lentil & Chickpea Burger - V*** **27**
Cumin flavoured patty, onion jam, vegan cheese, tomato and lettuce, vegan aioli, served on a brioche bun with chips

BAR OPEN TIME:
MONDAY TO SUNDAY
11:00 AM - LATE

KITCHEN OPEN TIME:
12:00pm - 2:00pm
5:30pm - 8:00pm

194-208 YORK STREET ALBANY, WA 6330
(08) 9800 1803

MENU

PLEASE ORDER AT THE BAR
15% SURCHARGE ON PUBLIC HOLIDAYS
VEG: VEGETARIAN / V: VEGAN / GF: GLUTEN-FREE
/ GFA: GLUTEN-FREE OPTION AVAILABLE

Mains

- Hearty Beef Cheeks – GF** **35**
Tender, slow-cooked beef cheeks with seasoned vegetables, sweet potato mash and rich gravy
- Old Fashioned Bangers and Mash** **33**
Thick pork sausages served on a bed of creamy mash, vegetables & onion gravy
- 6-hour Slow Cooked Scotch Fillet – GFA** **49**
Finished on the grill to medium, served with Broccolini & smashed potato
Includes pepper, garlic, mushroom or gravy
Add prawns +6
- Irish Stew** **28**
Tender brisket, seasonal vegetables topped with Irish champ & garlic bread
- Premier Parm** **34**
Panko crumbed schnitzel topped with napolitana sauce, ham & mozzarella served with chips and salad/coleslaw
- Homemade Chicken & Leek Pie** **25**
Served with garden salad/coleslaw
- Classic Fish and Chips – GFA** **30**
Local fish, beer battered or pan fried, chips and salad/coleslaw & homemade tartar sauce
½ serve - 19
- Salt and Pepper Squid – GFA** **30**
Squid strips lightly fried in our salt and pepper mix served with chips and salad/coleslaw
½ serve - 19
- Char-grilled Chicken Crunchy Noodle Salad** **25**
Chicken marinated in honey, sesame & soy. Served with red onion, cabbage, crunchy noodles, fresh coriander and drizzled in wombok dressing
- Char-grilled Roasted Pumpkin Salad – V GF** **24**
Served on mesclun lettuce with roasted ginger, cumin tomatoes, pepitas & vegan aioli

Kids (12 and under)

12/15 with drink

- Cheesy garlic pasta
- Squid, chips & salad/coleslaw
- Fish, chips & salad/coleslaw
- Nuggets, chips & salad/coleslaw

Extras

- Sauce (Pepper, Garlic, Mushroom or Gravy) – GF **5**
- Side salad / Coleslaw **6**
- Chips **5**
- Dipping sauce (Tomato, BBQ, Aioli, Mayo, Sour Cream, Sweet Chilli) **2**

SAVE ROOM FOR DESSERT
ASK STAFF FOR OUR COFFEE & DESSERT
MENU

While we do all that we can to accommodate allergies and dietary requirements, please note that we can not classify any dish as 100% allergen free