



ENTRÉE

- CHEESY GARLIC BREAD (2 PCS) v \$16
- BACON LOADED FRIES v \$19.9
Crispy chips topped with bacon, cheese, pickled red onion, jalapeños, spring onion, aioli and Sriracha
- GREEK FRIES v \$15
Fries, feta and oregano, paprika salt, lemon, tzatziki
- SALT & PEPPER SQUID \$21
With rocket, lemon and aioli
- GRILLED CHILLI PRAWN SKEWERS (6 PCS) GF **BESTSELLER** \$18.5
Chargrilled tiger prawns with garlic aioli
- JALAPEÑO & CHEESE FIREBALLS (8 PCS) v \$16.5
Crumbed cheese and jalapeño balls served with spiced aioli
- PULLED BEEF SOFT TACOS (2 PCS) \$19.5
Pulled beef, guacamole, corn salsa, grated parmesan, pickle, coriander
- FISH SOFT TACOS (2 PCS) **BESTSELLER** \$19.5
Beer battered fish, corn salsa, guacamole, chilli aioli, coriander, lemon
- CRISPY PORK BELLY GF \$19.9
With guacamole and capsicum salsa
- PORK BELLY TACOS (2PCS) \$19.9
Crispy pork belly, corn salsa, sweet soy aioli
- BEER BATTERED ONION RINGS \$15
Served with sweet chilli sauce and spicy aioli
- IRISH SPICE BAG \$15
Crumbed chicken, fries, onions, capsicum sauteed with spring onions, spices and McDonnells curry sauce
- STICKY GLAZED CHICKEN WINGS
6 PCS \$13
12 PCS \$21
Choose: Asian style marinade with sesame seeds or hot sauce marinade
- WILSON'S SHARE PLATE \$42
Salt and pepper squid, two chilli prawn skewers, six Asian wings, four fireballs, chargrilled sourdough, Asian pork belly bites, two pieces of battered fish

ALBANY MAINS PROUD

GLUTEN FREE OPTION FOR PASTA DISHES
We carry gluten free penne pasta. Ask to swap at no extra charge.

- BEER BATTERED FISH & CHIPS GFO \$29.9
Two pieces of freshly fried snapper fillets served with chips, tartare sauce and side salad of cucumber, cherry tomato, red onion, shaved parmesan, rocket and vinaigrette dressing
- BANGERS AND MASH GF **BESTSELLER** \$29.5
Old school Cumberland sausages served with royal blue mash, grilled broccolini, peas and onion jus
Choose truffle infused mash potatoes instead + \$2
- CHICKEN PARMIGIANA \$32
Crumbed schnitzel topped with napolitana sauce and mozzarella cheese, served with chips and side salad of cucumber, cherry tomato, red onion, shaved parmesan, rocket and vinaigrette dressing
+ Additional sauce \$3.5
- CHICKEN CASALINGA \$34
Panko crumbed chicken schnitzel, topped with mushroom and bacon sauce, served with mash, broccolini and peas
Choose truffle infused mash potatoes instead + \$2
- GRILLED BARRAMUNDI & CHILLI PRAWNS GFO **BESTSELLER** \$39.5
Served with chips and side salad of cucumber, cherry tomato, red onion, shaved parmesan, rocket, vinaigrette dressing and garlic sauce GFO
- SLOW BRAISED BEEF CHEEK GFO \$38.5
Slow braised beef cheek served with grilled broccolini, peas and crispy onion rings on royal blue mash and red wine jus
Choose truffle infused mash potatoes instead + \$2
- CLASSIC CARBONARA GFO \$32
+ chicken \$6 | + prawns \$7.5
Fettucine with bacon, cream sauce, mushrooms, parmesan, egg and parsley
- WILSON'S CALAMARI \$33
Flash fried calamari, served with chips and side salad of cucumber, cherry tomato, red onion, shaved parmesan, rocket and vinaigrette dressing
- MIX MUSHROOM RISOTTO v, GF \$32
+ chicken \$6 | + prawns \$7.5
Trio of enoki, oyster and button mushrooms with truffle oil and parmesan
- SEAFOOD MARINARA GFO \$37
Fettucine with prawns, squid and fish pieces cooked in house napolitana sauce with fresh herbs and parmesan
- CREAMY GARLIC PRAWNS GF \$37.5
Local tiger prawns cooked in creamy sauce with steamed rice
- LOBSTER & PRAWN FETTUCCINE \$38
Five prawns, lobster meat, onions, garlic and basil, cooked in a saffron stock with a hint of chilli
- GAMBERI AGLIO OLIO GFO \$37.5
Fettucine with prawns, chicken, chorizo, cherry tomatoes, chilli, garlic, basil and shaved parmesan
- CHICKEN & MUSHROOM PENNE \$35
Chicken breast, mixed mushroom cooked in a garlic cream sauce with shaved parmesan

SALAD

- CHICKEN CAESAR SALAD GFO \$28.9
+ prawns \$7.5
Grilled free range chicken strips, baby cos, boiled egg, bacon, garlic croutons, anchovy dressing, shaved parmesan
- GARDEN SALAD v, GF \$16
+ chicken \$6 | + prawns \$7.5
Rocket, tomato, cucumber, olives, red onion, feta and balsamic dressing
- KOREAN BEEF SALAD \$29.9
+ prawns \$7.5
Marinated beef strips in Korean sauce, rocket, cherry tomatoes, cucumbers, sliced onions, capsicum, bean shoots, and roasted peanuts, served with spiced pepper dressing

FROM OUR CHARGRILL

SAUCES

[Green Peppercorn]
[Red Wine Jus]
[Garlic] [Mushroom]

- 300GM BLACK ANGUS SCOTCH (MB 2) GFO \$48.9
+ 3 grilled prawns \$7.5
Served with chips and side salad of cucumber, cherry tomato, red onion, shaved parmesan, rocket, vinaigrette dressing and your choice of sauce
- RIBS & WINGS COMBO \$39.5
1/2 Serve BBQ pork ribs with six Asian chicken wings, served with chips and slaw

YOUNGONES

FOR 12 AND UNDER

\$16

- CHICKEN PARM AND CHIPS FISH & CHIPS
Battered or grilled with tomato sauce
- MELTED CHEESE SANDWICH CHICKEN NUGGETS
With chips and tomato sauce
+ bacon \$4
- PASTA WITH BOLOGNESE BACON AND EGG BURGER
Penne with bolognese sauce and mozzarella cheese
Bacon, egg, cheese, tomato sauce with chips



V - vegetarian GF - gluten free
VG - vegan GFO - gluten free option

ALLERGY NOTICE:
Dear Customers, we are not a nut free or gluten free kitchen. Therefore, we cannot guarantee that there aren't possible traces of these. We do however, take allergies seriously and try our very best to suit all dietary requirements.

Please make us aware at the time of ordering of any allergies, as not all ingredients are listed on the menu.



BURGERS

GLUTEN FREE OPTION FOR BURGERS



We carry gluten free burger buns [Ask to swap, no extra charge, chips may have gluten]

WILSON'S STEAK SANDWICH \$31
Scotch fillet, Swiss cheese, bacon jam, aioli, sliced tomatoes, rocket and caramelised onions on sourdough toast, served with chips

12 HOUR PULLED BEEF BURGER GFO \$28
Swiss cheese, pickles, house slaw, BBQ sauce in potato bun, served with chips

WILSON'S VEGO BURGER GFO \$25
Grilled veg pattie with halloumi, guacamole, sliced tomato, red onion, rocket, mayonnaise, burger bun, served with chips

WILSON'S CHICKEN BURGER \$29
Marinated chicken breast, bacon, cheese, pickles, lettuce, aioli, battered onion rings, BBQ sauce, served with chips

SENIOR MENU

\$23

FISH AND CHIPS

BANGERS AND MASH

CHICKEN CAESAR SALAD

CLASSIC CARBONARA

MUSHROOM RISOTTO

CHICKEN PARMI

FOR 65 AND ABOVE. PLEASE PRESENT YOUR SENIORS CARD WHEN ORDERING

SIDES

+ Additional Sauce to Your Meal \$3.5
Garlic | Pepper | Mushroom | Red Wine Jus

BOWL OF CHIPS v \$12
With aioli & tomato sauce

TRUFFLE INFUSED MASH v \$12

CREAMY MASH POTATO v \$12

SEASONED WEDGES \$15
With sour cream and sweet chilli

BROCCOLINI AND PEAS v \$12

HOUSE SLAW v \$10

BEER

GUEST TAPS AND SEASONALS
ROTATING WA BREWERY TAPS. PLEASE CHECK THE BAR FOR TODAY'S SELECTION.

LIGHT HOUSE - XPA 3.5%

Middy \$7 / Schooner \$9.5 / Pint \$12
Light House will help you find your way home
With a mostly Pilsner malt bill breaking over a 3-stage hopping regimen, this XPA is full bodied, pale in colour and boasts a boat load of tropical and citrus notes.

GINGER BETTYS - GINGER BEER 3.5%

Middy \$8 / Schooner \$11 / Pint \$14
99% Sugar Free • Low Carb • Gluten Free • Vegan Certified
This Ginger Beer is low in sugar but has a cheeky sweetness and a righteous hit of spice. Enjoy it strongly independent or with a slice of lime over ice.

SHORE THING - SUMMER ALE 4.2%

Middy \$7.5 / Schooner \$10 / Pint \$13
Make every moment a Shore Thing
A fusion of juicy tropical hops with a fruity aroma awash in golden sunshine. This summer ale is one to session on.

LOCALS ONLY - LAGER 4.2%

Middy \$7.5 / Schooner \$10 / Pint \$13
Australian Lager brewed for locals
Brewed with 100% Australian malt, this crisp, refreshing lager has low bitterness from Centennial hops for smooth drinkability.

LOCALS ONLY - LAGER 3.5%

Middy \$6 / Schooner \$8 / Pint \$10
Australian Lager brewed for locals
The same great taste of our full-strength Locals Only lager but something you can maybe have one or two more.

ROUGH SEAS - PALE ALE 5.8%

Middy \$8 / Schooner \$11 / Pint \$14
Earn your sea legs
A new world Australian pale ale with a copper haze body, wet fruity hop aromas and a refreshing bitter finish.

LOST SAILOR - DARK ALE 5.3%

Middy \$8 / Schooner \$11 / Pint \$14
Don't get left behind
Mashed in with chocolate malt and roasted barley, and a slight bittering hop addition, this beer is heavy in dark and roasty flavours with hints of cocoa.

SIREN SONG - HAZY IPA 6.0%

Middy \$8 / Schooner \$11 / Pint \$14
Give yourself over to the Siren Song
A 4-times hopped Hazy IPA. The result is a Sauvignon Blanc and citrus flavours with gentle stone fruit and floral aromas.

Desserts

SEE OUR SPECIALS BOARD FOR OUR SCRUMPTIOUS DESSERTS

CHURROS (2PCS) \$18
Served with white chocolate and raspberry sauce

WINE

LOCAL FAVOURITES FROM THE GREAT SOUTHERN REGION

[150ml per glass]

Rose
Glass \$12 / Bottle \$48

Riesling
Glass \$12 / Bottle \$48

SSB
Glass \$11 / Bottle \$44

Pinot Noir
Glass \$14 / Bottle \$52

Chardonnay
Glass \$12 / Bottle \$48

Shiraz
Glass \$12.5 / Bottle \$50

Cabernet Merlot
Glass \$12.5 / Bottle \$50

SPARKLING WINE

Prosecco
Glass \$12 / Bottle \$33

SPIRITS

SEE THE BAR STAFF FOR LOCAL TOP SHELF SPIRITS WE MIGHT BE SHOWCASING

VODKA \$12 GIN \$12

WHITE RUM \$12 AMERICAN WHISKEY \$13

SPICED RUM \$12 IRISH WHISKEY \$13

OTHER DRINKS

SOFT DRINKS \$5.5 BOTTLED \$6
Coke, Coke Zero, Fanta, Ginger Beer, Lemonade, Lift (Lemon), Diet Coke
Dry Ginger Ale

SODA WATER \$2 JUICE \$5
Orange, Pineapple

LEMON, LIME & BITTERS \$8 POP-TOPS \$5.5