

# Folk

by Albi

# EAT

Pricing shown as Members/Visitors

Please notify staff of any allergies when you order

VEG: Vegetarian | V: Vegan | VO: Vegan Option  
GF: Gluten Free | GFO: Gluten Free Option | DF: Dairy Free

# LUNCH SPECIALS

AVAILABLE MONDAY TO FRIDAY

<b>Soup of the Week</b> Served with house made focaccia	17/20
<b>Pizza ala Norma (VEG) (GFO)</b> Fior Di Latte, eggplant ragu, whipped olive oil ricotta, basil, dehydrated olive, caperberry	17/20
<b>Ham &amp; Pineapple Pizza (GFO)</b> Fior Di Latte, San Marzano tomato, double smoked ham, shaved pineapple	17/20
<b>Chicken Schnitzel Burger &amp; Chips</b> Crumbed chicken schnitzel, tomato, avocado, lettuce, crispy prosciutto, provolone cheese & aioli on a milk bun	17/20
<b>Gnocchi with Beef Cheek, Lamb &amp; Pork Shoulder Ragu</b> House made potato gnocchi with beef cheek, lamb & pork shoulder ragu topped with grated parmesan & fried kale	17/20
<b>Albi's Chicken Caesar</b> Crisp iceberg lettuce, pancetta, shaved parmesan, herb croutons, anchovy mayonnaise, 63-degree egg yolk and crispy chicken crackling	17/20

**Add Coffee & Cake of the Day 5/6**

# TAPAS

<b>½ Dozen Sydney Rock Oysters (GF)</b> Ginger & pickled shallot mignonette	<b>32/38</b>	<b>Crispy Baked Mille Feuille (GF)</b> Delicate layers of thinly sliced potato and cabbage with parmesan snow, 63 degree egg yolk, parma prosciutto	<b>28/33</b> (2pc)
<b>Yellow Fin Tuna Sashimi Bruschetta (DF)</b> Tuna Tartare with chilli, soy, pickled watermelon, avocado mousse & poppy seeds topped with salt & vinegar crumb	<b>36/43</b> (2pc)	<b>Traditional Napoletana Fried Pizza (VEG)</b> Fried pizza dough filled with San Marzano tomato, fior di latte, pepper and basil	<b>28/33</b> (2pc)
<b>Spanner Crab Bruschetta (DF)</b> Spanner crab with crisp ice berg lettuce, chilli mayonnaise & pickled shaved carrot	<b>24/29</b> (2pc)	<b>Honey Burrata (VEG)</b> 125g burrata, honey, oregano, pickled grape, poppy seed served with Sardinian flat bread	<b>22/26</b>
<b>Curry Prawns (GFO, DF)</b> Pan seared prawns in a delicate curry sauce topped with paprika crumb, served with a side of focaccia	<b>22/26</b> (5pc)	<b>Burrata Caprese (VEG)</b> 125g burrata, ox heart tomato, pickled shallots, pistachio pesto, vinaigrette, olive crumb & caperberry served with Sardinian flat bread	<b>26/31</b>
<b>Four Cheese &amp; Truffle Stuffed Zucchini Flowers (VEG)</b> Provolone, mozzarella, brie, pecorino & cracked pepper filled zucchini flowers on a bed of watercress	<b>18/22</b> (2pc)	<b>Garlic Bread Schiacciata (VEG)</b> Provolone cheese, parmesan snow, garlic aioli	<b>12/14</b> (2pc)
<b>Mediterranean Marinated Olives (VEG, V, GF)</b> Featuring Colossal Green, Black Mammoth, Jumbo Kalamata & Green Sicilian olives	<b>8/10</b>	<b>Velvety Goose Liver Parfait</b> With port & truffle gelée served with brioche bread	<b>26/31</b>
<b>Thick Cut Polenta Chips (VEG)</b> Topped with parmesan snow, served with house made truffle mayonnaise	<b>15/18</b> (5pc)	<b>Beef Shank Croquet a L'orange</b> Served on a bed of cauliflower puree, watercress and orange gel	<b>26/31</b> (2pc)

# APPETIZER

<b>House-made Focaccia &amp; Oil (VEG, V, DF)</b> Served with our house made garlic & chilli olive oil	<b>10/12</b> (for 2)	<b>Pumpkin Arancini (VEG)</b> Blue cheese sauce & pepper crumb	<b>22/26</b> (6pc)
<b>Olasagasti Anchovies</b> With whipped ricotta, caperberry, nduja oil & focaccia	<b>24/29</b>	<b>Nonna's Meatballs</b> Tomato sugo, grated parmesan & warm focaccia	<b>22/26</b> (6pc)
<b>Salt &amp; Pepper Squid (DF)</b> With rocket salad, seaweed salt and lemon aioli	<b>21/25</b>	<b>Spicy Soy Chicken Wings (GF)</b> Sous vide and fried chicken wings coated in a sticky and spicy soy glaze served with aioli	<b>19/23</b>
<b>Garlic &amp; Chilli Tempura Soft Shell Crab</b> On a bed of tomato gazpacho, topped with garlic, chilli & shallot crumb served with house made sriracha mayonnaise	<b>28/33</b>	<b>Traditional Wagyu Bresaola Carpaccio</b> 7+ Wagyu Bresaola served with rocket salad, balsamic reduction, blue cheese sauce, 63 degree egg yolk, walnut pepper crumb, Sardinian flat bread	<b>28/33</b>

# PIZZA

## SIGNATURE BY ALBI

### Napoletana

San Marzano tomato, garlic, anchovies, olives, basil, EVOO

23/27

### Classic Calzone

Filled with fresh ricotta, fior di latte, Italian salami, San Marzano tomato, olives, basil, EVOO

26/31

### Pizza ala Norma (VEG)

Fior di latte, eggplant ragu, whipped olive oil ricotta, basil, dehydrated olive, caperberry

26/31

### Nonna's Meatball Folded Pizza

Classic pizza base baked with fior di latte then sandwiched with nonna's meatballs, fresh rocket salad & fresh smashed burrata

29/34

### Caccio Pepe Nduja By Albi

Pecorino romano, aged Amsterdam goat cheese, fior di latte, sardinian pecorino, provolone cheese, nduja, smoked honey

29/34

### Pesto Salami Folded Pizza

Spicy sopressa salami, fior di latte, fresh tomato, pesto, olive tapenade, stracciatella, EVOO

29/34

### Carbonara By Albi

Pecorino cheese, fior di latte, speck, pancetta, black pepper, bacon, mushroom, truffle oil, 63 degree egg gel

29/34

### Nutella Strawberries & Cream

Nutella pizza topped with strawberry coulis, coconut flakes & whipped cream

19/23

## WHITE BASE

### Garlic Pizza (VEG)

Fior Di Latte, confit garlic paste, oregano

14/17

### Margarita (VEG)

San Marzano tomato, fior di latte, garlic, oregano, tomatoes, & basil

22/26

### Garlic, Olive & Anchovie

Fior Di Latte, olives, anchovies & oregano

16/19

### Ham & Pineapple

Fior Di Latte, San Marzano tomato, double smoked ham, shaved pineapple

24/29

### Bruschetta Pizza (VEG)

Fresh tomato, garlic, Spanish onion, basil, oregano, EVOO

19/23

### Garlic Prawn

Fior Di Latte, San Marzano tomato, prawns, confit garlic & parsley

26/31

### Pesto & Burrata (VEG)

House made pesto base, fior di latte, tomato, fresh burrata, black pepper, basil, EVOO

26/31

### Capricciosa

Fior Di Latte, San Marzano tomato, ham, mushroom, artichoke & olives

26/31

### Mushroom & Truffle (VEG)

Black truffle paste base, fior di latte, mushroom, shaved parmesan & truffle oil

24/29

### Prosciutto

Fior Di Latte, San Marzano tomato, prosciutto, rocket & parmesan cheese

26/31

### Bresaola

Fior Di Latte, wagyu bresaola, shaved parmesan topped with fresh rocket salad & whipped olive oil ricotta

26/31

### Diavola

Fior Di Latte, hot salami, San Marzano tomato, olives & basil

24/29

Gluten Free Base 5/6

Vegan Cheese 5/6

# BURGERS

<b>Grilled Chicken Burger &amp; Chips</b>	<b>24/29</b>
Marinated grilled chicken breast, tomato, avocado, lettuce, crispy prosciutto, provolone cheese & aioli on a milk bun	
<b>Chicken Schnitzel Burger &amp; Chips</b>	<b>26/31</b>
Crumbed chicken schnitzel, tomato, avocado, lettuce, crispy prosciutto, provolone cheese & aioli on a milk bun	
<b>Wagyu Beef Burger &amp; Chips</b>	<b>24/29</b>
Wagyu beef patty, provolone cheese, lettuce, tomato, house pickled cucumber, house made mustard mayonnaise & tomato sauce on a milk bun	
<b>Chorizo Burger &amp; Chips</b>	<b>28/33</b>
Grilled Spanish chorizo, Spanish onion, whipped olive oil ricotta, fresh tomato salsa, leaves on a potato bun	
<b>Scotch Fillet Steak Sandwich &amp; Chips</b>	<b>28/33</b>
Grilled scotch fillet steak, caramelised balsamic onion, salsa verde, lettuce, tomato, provolone & aioli on ciabatta	

# PASTA

<b>Albi's Lasagna</b>	<b>29/34</b>
Beef bolognese, béchamel, cheese, napoletana sauce, served with focaccia	
<b>Gnocchi with Beef Cheek, Lamb &amp; Pork Shoulder Ragu</b>	<b>29/34</b>
House made potato gnocchi with beef cheek, lamb & pork shoulder ragu topped with grated parmesan & fried kale	
<b>Pesto, Prawns &amp; Nduja Fusilli</b>	<b>32/38</b>
Spiral pasta with prawns, garlic, chilli, white wine & nduja butter	

# MAINS

## ALBI'S ROASTS

SERVED WITH CARROT PUREE, BURNT BUTTER BAKED POTATOES & JUS

<b>48hr Sous Vide &amp; Roasted Lamb Shoulder 350g (GFO)</b>	<b>38/45</b>
<b>Tuscan 48hr Roasted Pork Belly Served with Pork Crackling 350g (GFO)</b>	<b>38/45</b>
<b>72hr Roasted Black Onix Beef Shank 350g (GFO)</b>	<b>38/45</b>

## SIGNATURES

<b>Albi's Elephant Ear</b> Traditional Milanese crumbed jumbo chicken cotoletta topped with tomato bruschetta, tomato gazpacho, lemon gel & stracciatella on a bed of rocket salad & chips	<b>42/50</b>
<b>Grilled Crispy Skin Barramundi (GF)</b> Wilted spinach, lobster bisque & fried kale	<b>38/45</b>
<b>House-made Chicken, Leek &amp; Mushroom Pie</b> Slow cooked chicken thigh with leek & mushroom in a béchamel & potato sauce encased in flaky pie crust served with green pepper sauce & French style whipped mash potato	<b>26/31</b>
<b>Grilled Calamari (GF)</b> Served with ox heart tomato, pickled shallots, pistachio pesto, olive crumb, caperberry & vinaigrette	<b>29/34</b>
<b>Beer Batter Flathead</b> Served with house salad, chips & house made tartare sauce	<b>29/34</b>

## GRILL

<b>280g Rump Cap</b> Cauliflower puree, polenta chips, herb butter & jus	<b>38/45</b>
<b>250g Veal Surf &amp; Turf (GF)</b> Wilted spinach & French style whipped mash potato served with calamari in a lobster bisque	<b>42/50</b>
<b>250g Scotch Fillet</b> Cauliflower puree, polenta chips, herb butter & jus	<b>45/53</b>

## CRUMBED

<b>Panko Crumbed Chicken Breast Schnitzel &amp; Gravy</b> Served with house salad & chips or French style whipped mash potato & market greens	<b>26/31</b>
<b>Chicken Parmigiana</b> Panko crumbed chicken breast schnitzel topped with triple smoked ham, napoletana sauce & provolone cheese served with house salad & chips or French style whipped mash potato & market greens	<b>29/34</b>

# SIDES

<b>Hot Chips</b> (VEG, VO) Served with aioli	9/11
<b>Royal Blue Dressed Baked Potatoes</b> (VEG, GFO, VO) Sage, almond, burnt butter & aioli	12/14
<b>French Style Whipped Mash Potato</b> (VEG, GF) Potato, cream & cultured butter	10/12
<b>Steamed Seasonal Veg</b> (GF, VEG, V) Seasonal veg, lemon oil	12/14
<b>Market Greens</b> (GF, VEG, V) Sautéed with garlic & chili, topped with walnut pepper crumb & lemon gel	12/14
<b>Peas, Potato &amp; Pork</b> (GF) Smashed peas, potato foam, 63 degree egg yolk & pork crackling	14/17

# SAUCES

<b>Red Wine Jus</b> (GF)	4/5
<b>Green Pepper Gravy</b> (GF)	4/5
<b>Blue Cheese Sauce</b> (GF)	4/5
<b>Gravy</b> (GF)	4/5
<b>Aioli</b> (GF)	4/5

# SALADS

<b>Rocket Salad</b> (VEG, GF, VO) Balsamic, pickled grape, walnut pepper crumb, shaved parmesan	12/14
<b>Shades of Green</b> (VEG, V, DF, GF) Cucumber tartare, crisp iceberg lettuce, avocado puree with lemon dressing served with puffed salt and vinegar rice paper, pistachio crumb and olive dust	16/19
<b>Albi's Caesar Salad</b> Crisp iceberg lettuce, pancetta, shaved parmesan, herb croutons, anchovy mayonnaise, 63-degree egg yolk and crispy chicken crackling	19/23
<b>Add Grilled Chicken to your salad</b>	8/10
<b>Add Grilled Prawns to your salad</b>	8/10

# KIDS

12 & UNDER

<b>Fish &amp; Chips</b>	15/18
<b>Grilled Chicken Tenders &amp; Mash</b> (GF)	15/18
<b>Chicken Schnitzel &amp; Chips</b>	15/18
<b>Pasta Napoletana</b>	15/18
<b>Mickey Mouse Pizza</b> San Marzano tomato, fior de latte   add ham   add ham & shaved pineapple	15/18

# DESSERT

<b>Cheese Platter</b> Italian gorgonzola, aged Amsterdam goat's cheese, triple cream brie, house made jam & Sardinian flat bread	<b>29/34</b>
<b>Nutella Strawberries &amp; Cream (GFO)</b> Nutella pizza topped with strawberry coulis, coconut flakes & whipped cream	<b>19/23</b>
<b>White Chocolate &amp; Vanilla Crème Brûlée (GF)</b> Served with petite four	<b>14/17</b>
<b>Albi's Signature Ricotta Cannolo</b> Ricotta, crema pasticciera, orange zest filled cannolo served with white chocolate & pistachio sauce, pistachio crumb & whipped cream	<b>10/12</b>
<b>Profiterole Mess</b> House made profiterole filled with crème brule topped with chocolate sauce, icing sugar & whipped cream	<b>14/17</b>
<b>Apple, Sultana &amp; Cinnamon Strudel</b> Served with hot custard sauce & whipped cream	<b>14/17</b>
<b>Mini Chocolate Lava Cake</b> Fudge centred Valrhona hazelnut chocolate lava cake, crème anglaise & custard cream	<b>14/17</b>
<b>Albi's Raffaello Tarte</b> White chocolate, mascarpone, coconut & malibu filled tarte served with lemon curd & almond crumb <i>*Contains alcohol</i>	<b>14/17</b>
<b>Traditional Tiramisu (GF)</b> Mascarpone, coffee, savoiardi, amaretto crumb <i>*Contains alcohol</i>	<b>14/17</b>

# GELATO

<b>One Scoop</b>	<b>5/6</b>	
<b>Two Scoops</b>	<b>9/11</b>	
<b>Three Scoops</b>	<b>12/14</b>	
Vanilla Gelato Green Apple Sorbet Biscoff & Cream	Pistachio Gelato Lemon Sorbet	Dark Belgium Chocolate Gelato Yogurt with Forest Berry

For more sweets, please see our sweet display cabinet