

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

FEAST BY ALBI

DESIGNED TO BE SHARED

MINIMUM 4 PEOPLE. ENTIRE TABLE MUST PARTAKE IN THE FEAST. ALL DISHES BELOW ARE INCLUDED.
THIS MENU CANNOT CATER TO ANY DIETARY SPECIAL REQUIREMENTS. ITEMS CANNOT BE CHANGED OR SWAPPED FOR OTHER DISHES.

Mediterranean Marinated Olives (VEG, V, GF)

Featuring Colossal Green, Black Mammoth, Jumbo Kalamata & Green Sicilian olives

Pumpkin Arancini (VEG) (1 piece per person)

Blue cheese sauce & walnut pepper crumb

Four Cheese & Truffle Stuffed Zucchini Flowers (VEG) (1 piece per person)

Provolone, mozzarella, brie, pecorino & cracked pepper filled zucchini flowers on a bed of watercress

Salt & Pepper Squid (DF)

With rocket salad, avocado, lemon & chili aioli

Thick Cut Polenta Chips (VEG) (2 piece per person)

Topped with parmesan snow, served with house made truffle mayonnaise

Garlic Pizza (VEG)

Fior Di Latte, confit garlic paste, oregano

Rocket Salad (VEG, GF, VO)

Balsamic, pickled grape, walnut pepper crumb, shaved parmesan

Albi's Lasagna

Beef bolognese, béchamel, cheese, napoletana sauce, served with focaccia

48hr Sous Vide & Roasted Lamb Shoulder

Served with carrot puree, burnt butter baked potatoes & jus

Albi's Signature Mini Ricotta Cannolo (1 piece per person)

Ricotta, crema pasticciera, orange zest filled cannolo served with white chocolate and pistachio whipped mousse

59/70
PER PERSON

TAPAS

½ Dozen Sydney Rock Oysters (GF) Ginger & pickled shallot mignonette	32/38	Antipasto Platter (serves 2-3 ppl) Selection of cured meats, cheeses, pickles, whipped olive oil ricotta, balsamic & EVOO, fresh tomato salsa, house marinated olives, artichokes & pesto dip served with focaccia	39/46
Garlic Bread Schiacciata (VEG) Provolone cheese, parmesan snow, garlic aioli	12/14 (2pc)	Burrata & Ragu 125g burrata with beef cheek, pork & lamb shoulder ragu topped with fried kale served with Sardinian flat bread	24/29
Spanner Crab Bruschetta (DF) Spanner crab with crisp ice berg lettuce, chilli mayonnaise & pickled shaved carrot	24/29 (2pc)	Honey Burrata (VEG) 125g burrata, honey, oregano, pickled grape, poppy seed served with Sardinian flat bread	22/26
Curry Prawns (GFO, DF) Pan seared prawns in a delicate curry sauce topped with paprika crumb, served with a side of focaccia	22/26 (5pc)	Burrata Caprese (VEG) 125g burrata, ox heart tomato, pickled shallots, pistachio pesto, vinaigrette, olive crumb & caperberry served with Sardinian flat bread	26/31
Four Cheese & Truffle Stuffed Zucchini Flowers (VEG) Provolone, mozzarella, brie, pecorino & cracked pepper filled zucchini flowers on a bed of watercress	18/22 (2pc)	Mediterranean Marinated Olives (VEG, V, GF) Featuring Colossal Green, Black Mammoth, Jumbo Kalamata & Green Sicilian olives	8/10
Thick Cut Polenta Chips (VEG) Topped with parmesan snow, served with house made truffle mayonnaise	15/18 (5pc)		

APPETIZER

House-made Focaccia & Oil (VEG, V, DF) Served with EVOO & Balsamic reduction	10/12 (for 2)	Pumpkin Arancini (VEG) Blue cheese sauce & walnut and pepper crumb	22/26 (6pc)
Olasagasti Anchovies With whipped ricotta, caperberry, nduja oil & focaccia	24/29	Nonna's Meatballs Tomato sugo, whipped olive oil ricotta, grated parmesan & warm focaccia	22/26 (6pc)
Tempura Prawns and Octopus Light tempura prawns and octopus served with nduja, garlic & chili lemon butter sauce, crispy chorizo & focaccia	32/38	Salt & Pepper Squid (DF) With rocket salad, avocado, lemon & chili aioli	21/25
Tuna Sashimi Tartare (GF) Chilli, soy, pickled cucumber, watermelon, ginger mayonnaise, poppy seed, salt & vinegar puffed rice paper	36/43	Traditional Wagyu Bresaola Carpaccio 7+ Wagyu Bresaola served with rocket salad, balsamic reduction, blue cheese sauce, 63 degree egg yolk, walnut pepper crumb, Sardinian flat bread	28/33

PIZZA

SIGNATURE BY ALBI

Slow cooked Pork Roast Pizza

48hr slow cooked pork roast, pecorino romano, aged Amsterdam goat cheese, fior di latte, Sardinian pecorino & provolone cheese topped with salsa verde & rocket salsa

29/34

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

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

Carbonara By Albi

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

27/32

WHITE BASE

Garlic Pizza (VEG)

Fior Di Latte, confit garlic paste, oregano

14/17

Spicy Salami & Pineapple

Fior di latte, spicy salami, pineapple & pesto

26/31

Bruschetta Pizza (VEG)

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

19/23

Mushroom & Truffle (VEG)

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

26/31

Pesto & Burrata (VEG)

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

26/31

Bresaola

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

26/31

RED BASE

Margarita (VEG)

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

22/26

Prosciutto

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

26/31

Ham & Pineapple

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

24/29

Diavola

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

24/29

Garlic Prawn

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

26/31

Chicken Pollo

Fior di latte, San Marzano tomato, roasted marinated chicken thigh & mushroom

26/31

Capricciosa

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

26/31

BBQ Meat lovers

Fior di latte, San Marzano tomato, BBQ sauce, ham, bacon, mild salmi & roasted marinated chicken thigh

29/34

Gluten Free Base 5/6

Vegan Cheese 5/6

BURGERS

Grilled Chicken Burger & Chips Marinated grilled chicken breast, tomato, avocado, lettuce, crispy bacon, cheese & aioli on a milk bun	24/29
Chicken Schnitzel Burger & Chips Crumbed chicken schnitzel, tomato, avocado, lettuce, crispy bacon, cheese & aioli on a milk bun	26/31
Wagyu Beef Burger & Chips Wagyu beef patty, cheese, lettuce, tomato, house pickled cucumber, house made mustard mayonnaise & tomato sauce on a milk bun	24/29
Scotch Fillet Steak Sandwich & Chips Grilled scotch fillet steak, caramelised balsamic onion, salsa verde, lettuce, tomato, cheese & aioli on ciabatta	28/33

PASTA

Albi's Lasagna Beef bolognese, béchamel, cheese, napoletana sauce, served with focaccia	29/34
Gnocchi with Beef Cheek, Lamb & Pork Shoulder Ragù House made potato gnocchi with beef cheek, lamb & pork shoulder ragù topped with grated parmesan & fried kale	29/34
Pesto, Prawns & Nduja Fusilli Spiral pasta with prawns, garlic, chilli, white wine & nduja butter	32/38
Baked Vegetarian Rigatoni Boscaiola (VEG) With mushrooms, onion, mushroom jus, cream, parmesan & mozzarella	29/34

MAINS

ALBI'S ROASTS

SERVED WITH CARROT PUREE, BURNT BUTTER BAKED POTATOES & JUS

Tuscan 48hr Roasted Pork Belly Served with Pork Crackling (GFO) 38/45

72hr Roasted Black Onix Beef Shank (GFO) 38/45

SIGNATURES & GRILL

Barramundi & Calamari Zupetta (GF) 39/46

In garlic, chili, lemon & lobster bisque served with fennel, zucchini & broccolini rattatouli & wilted spinach

House-made Chicken, Leek & Mushroom Pie 26/31

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

Beer Batter Flathead 29/34

Served with house salad, chips, lemon & house made tartare sauce

250g Rump Cap 32/38

Served with French Style whipped mash potato, herb butter & red wine jus

Veal Surf & Turf (GF) 42/50

Grilled veal fillet & prawns served with French style whipped mash potato, wilted spinach, bisque

CRUMBED

Panko Crumbed Chicken Breast Schnitzel & Gravy 26/31

Served with house salad & chips or French style whipped mash potato & steamed veggies

Chicken Parmigiana 29/34

Panko crumbed chicken breast schnitzel topped with triple smoked ham, napoletana sauce & mozzarella cheese served with house salad & chips or French style whipped mash potato & steamed veggies

SIDES

Hot Chips (VEG, VO) Served with aioli	9/11
Royal Blue Dressed Baked Potatoes (VEG, GFO, VO) Sage, almond, burnt butter & aioli	12/14
French Style Whipped Mash Potato (VEG, GF) Potato, cream & cultured butter	10/12
Steamed Seasonal Veg (GF, VEG, V) Steamed Broiccolini, zucchini, snow peas, radish & carrot served with warm lemon emulsion	14/17

SAUCES

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

SALADS

Rocket Salad (VEG, GF, VO) Balsamic, pickled grape, walnut pepper crumb, shaved parmesan	12/14
Shades of Green (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
Albi's Greek Salad (VEG, GF) Heirloom tomato, pickled Spanish onion, cucumber, watermelon, kalamata olives, oregano, on a bed of whipped olive oil ricotta topped with crumbled feta	16/19
Caesar Salad Crisp iceberg lettuce, bacon, shaved parmesan, herb croutons, egg, anchovy mayonnaise	19/23
Add Grilled Chicken to your salad	8/10
Add Grilled Prawns to your salad	8/10

KIDS

12 & UNDER

Fish & Chips	15/18
Grilled Chicken Tenders & Chips	15/18
Chicken Schnitzel & Chips	15/18
Pasta Napoletana	15/18
Mickey Mouse Pizza San Marzano tomato, fior de latte add ham add ham & shaved pineapple	15/18

DESSERT

Cheese Platter Italian gorgonzola, aged Amsterdam goat's cheese, triple cream brie, house made jam & Sardinian flat bread	29/34
Nutella Strawberries & Cream (GFO) Nutella pizza topped with strawberry coulis, coconut flakes & whipped cream	19/23
White chocolate & Vanilla Custard (GF) Served with banana salad, chocolate crunch and whipped ganache	14/17
Albi's Signature Ricotta Cannolo Ricotta, crema pasticciera, orange zest filled cannolo served with white chocolate and pistachio whipped mousse	10/12
Profiterole Mess House made profiterole filled with crème brule topped with chocolate sauce, icing sugar & whipped cream	14/17
Apple Tarte Tatin Served with hot cinnamon custard sauce	14/17
Lemon Semifreddo (GF) Lemon curd & meringue semi freddo on a bed of passion fruit coulis	14/17
White Chocolate & Lemon Tart Served with mandarin & finger lime coulis	14/17
Traditional Tiramisu (GF) Mascarpone, coffee, savoiardi, shaved dark chocolate <i>*Contains alcohol</i>	14/17

GELATO

One Scoop	5/6	
Two Scoops	9/11	
Three Scoops	12/14	
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

LUNCH SPECIALS

AVAILABLE MONDAY TO FRIDAY

Soup of the Week Served with house made focaccia	17/20
Albi's Lasagna Beef bolognese, béchamel, cheese, napoletana sauce, served with focaccia	17/20
Ham & Pineapple Pizza (GFO) Fior Di Latte, San Marzano tomato, double smoked ham, shaved pineapple	17/20
Chicken Schnitzel Burger & Chips Crumbed chicken schnitzel, tomato, avocado, lettuce, crispy bacon, cheese & aioli on a milk bun	17/20
Pesto, Prawns & Nduja Fusilli Spiral pasta with prawns, garlic, chilli, white wine & nduja butter	17/20
Caesar Salad Crisp iceberg lettuce, bacon, shaved parmesan, herb croutons, egg, anchovy mayonnaise	17/20

Add Coffee & Cake of the Day 5/6