

TO START

Cheesy Garlic Bread V 15

Garlic-buttered mini baguette

House-Marinated Olives V, NDA 10

Citrus-marinated olives, feta cubes & sun-dried tomatoes

ENTRÉE

Salt & Pepper Calamari 18

Tartare sauce, lemon

Albany Signature Prawns NGA 20

Pan-fried garlic prawns, prawn cocktail, crackers, chipotle mayo

Porcini & Truffle Arancini 16

6 pieces handmade arancini balls, sour cream, grated Parmesan, truffle oil

TO SHARE

Pub Meat Platter (3–5 pax) 95

200g sirloin skewers, half-rack pork ribs, buffalo wings, meat croquette, sweet & spicy sausages. Served with wedges, pickles and condiments.

Fried Wings NGA

Half kilo 20 | kilo 38 (2–4 pax)

Whole chicken wings cooked with your choice of sauce: buffalo or honey soy.

Deluxe Seafood Platter (2–4 pax) **Market Price**

(requires one day's notice)

Market fish crudo, garlic-butter lobster tail, grilled black tiger prawns, Thai-flavoured mussel, brown-butter scallops, shrimp cocktail.



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Menu

OUR STORY

Local history sets 1847 as the year for the first pub in Lucas Creek. It was called the Warfside Inn. It burned down in 1886; the same year that the first pub was built on what is now the site of The Albany.

The Albany was built in 1936 so is actually quite young in architecture years. It was rebuilt following a fire and a decision was to redevelop and build a hotel with accommodation.

One hopes that it will, in future years, continue to be looked after as well as it is today for it represents that generation of good old Kiwi pubs that will succeed the pioneer classics of the 19th century...

Albany was called Lucas Creek until 1891. It was named after Daniel Lucas, a whaler who'd come ashore and set up a flax mill here in 1840.

Thank you for joining us we look forward to seeing you soon :)

MAINS

Chicken Alfredo NGA	31
Chicken thigh, creamy garlic and onion sauce, white wine, linguine, Parmesan	
Risotto of the Day NGA	Daily price
Changes regularly with seasonal ingredients, check with our friendly staff Vegetarian option available	
Chicken Parmigiana	36
Chicken thigh, tomato relish, pesto, mozzarella, garden salad and beer-battered fries	
Market Fish NGA	
Salmon 38 Market Available 42	
Potato gratin, broccolini, lemon beurre blanc and crispy capers	
Charred Octopus Tentacles NGA	36
180g pacific octopus tentacles, tenderized and char-grilled, mash, garden leaves, lemon beurre blanc, herb oil	
The Albany Brisket NGA/NDA	38
12-hour slow-braised beef brisket, potato gratin, sauteed mixed vegetables, onion relish and gravy	
Half-rack Pub Ribs NGA/NDA	35
Grilled St Louis pork ribs, Jim Beam and Guinness-infused sauce, beer-battered fries, white sesame seeds and ketchup on the side	
Braised Lamb Shank NGA	38
Single hind shank cooked overnight, mash, baby carrots, vegetable chips and gravy	
Flame-grilled Steak NGA	
300g sirloin 38 300g scotch 44	
Garden salad, roasted seasonal vegetables, your choice of sauce. Garlic butter, chimichurri, creamy mushroom, peppercorn, gravy	

BURGERS AND LIGHT MEALS

Beef Brisket Burger	28
Braised brisket, onion chutney, onion ring, sliced cheddar, McClure sweet and spicy crinkle, chipotle mayo and fries	
Chicken Thigh and Bacon Burger	28
Grilled chicken thigh fillet, middle bacon, lettuce, tomato relish, melt brie, aioli and fries	
Scallop & Black Pudding Salad	32
Sauteed and fried scallops, black pudding, garden salad, spicy passion-fruit dressing	
Mac's Gold Fish & Chips	30
Fresh market fish, Mac's Gold all-malt beer batter, beer-battered fries, tartare sauce, lemon and ketchup Add salad 4	
Lemon & Lime Chilli Coconut Kilo Mussels	32
Thai-flavoured green-lipped mussels, garlic bread, lemon	
Seafood Chowder (Winter Only)	26
Mixed seafood, garlic bread	
Caprese Salad (Summer Only) NGA	28
Heirloom tomatoes, bocconcini, balsamic glaze, fresh basil, extra virgin olive oil	
PIZZA	
Margherita V	24
House-made pizza sauce, mozzarella, pesto, extra virgin olive oil	
Hawaii	26
House-made pizza sauce, ham, pineapple, mozzarella	
Truffle Mushroom V	30
Creamy truffle paste, mushrooms, mozzarella, truffle oil, Parmesan	
Pepperoni	26
House-made pizza sauce, pepperoni salami, mild chilli oil, mozzarella	

Meat Lover	30
House-made pizza sauce, pepperoni salami, ham, beef brisket, olives, onion, BBQ sauce, mozzarella Gluten-free base 4	

SIDES

Creamy Mash V/NGA	9
Mashed agria potato, beurre noisette	
Garden Salad VG/NGA	9
Mixed salad leaves, cherry tomatoes, cucumber, salad dressing, white sesame seeds	
Onion Rings V/NGA	10
Sweet chilli sauce	
Beer-Battered Fries VG	10
Ketchup, aioli	
Roasted Seasonal Vegetables V/NGA	10
Roasted with garlic, butter and herbs, served with mixed seeds	
Sautéed Broccolini with Cashew V/NGA 1	2
Garlic sautéed broccolini, toasted cashew	

SOMETHING SWEET

Chocolate Mud Cake	16
Warm, gooey chocolate cake served with vanilla ice cream	
Cheesecake Of The Day	16
Rich and creamy cheesecake with a graham cracker crust, topped with a berry compote	
Ice Cream Sundae	15
Three scoops of your choice of ice cream, topped with chocolate sauce	

V - Vegetarian
VG - Vegan
NGA - Non-Gluten added available
NDA - Non-Dairy added available
Please let our friendly staff know if you have any dietary requirements.
Please note that cross-contamination may occur.