

EST.  1973

ALBATROSS BAY

RESORT

MENU

HISTORY OF THE LAND AND BAY

As the regions longest standing Hotel, The Alby has built a reputation amongst the local community as Weipa's go-to for casual dining and entertainment.

Being located in a mining town where bauxite was available in abundance, it was decided that the

Hotel would be built with locally produced bauxite brick.

The venue's name is predominantly derived from the bay on which the resort's located, though a vessel, QGS (Queensland Government Steamer) Albatross is also largely to thank for the name.





TO START

Natural oysters	½ dozen dozen (gf)	22.00 36.00
Kilpatrick oysters	½ dozen dozen (gf)	26.00 38.00
Garlic bread		8.00
Cheesy garlic bread		10.00
Grilled Gulf caught king prawns with garlic butter and salsa verde (gf)		22.00
Salt and pepper squid with Sicilian salad, toasted croutons, lemon and red wine vinaigrette (gfa)		19.00
Pressed crispy pork belly with fresh apple and cabbage salad (gf)		18.00

SALAD

Pumpkin and radish salad, goats' cheese, cashews, pepitas, lemon vinaigrette dressing (gf)	19.00
Charred chorizo with minted peas and grilled zucchini, shredded parmesan and mixed greens (gf)	22.00
add chicken	+ 5.00
add pork	+ 8.00

MAINS

Gulf caught prawn linguine with garlic, chilli, fresh herbs and olive oil	28.00
Roasted cauliflower with Greek yoghurt, pickled cucumber and homemade Dukkah	22.00
Locally caught Barramundi baked with nori salt, served on pea puree with chargrilled greens (gf)	33.00
Spiced locally caught Spanish mackerel, caramelised pineapple and salad (gf)	25.00
Chicken supreme pan fried on a warm Mediterranean quinoa salad	30.00
Lemon and herb encrusted lamb rack, served with herb mash, baby carrots and mint jus	40.00

(gf) gluten free (v) vegetarian (gfa) gluten free available

Kids menu and Busy Nippers activity packs available. Please see staff for details.



THE GRILL

400g Rump - MSA Grain Fed - South East QLD	28.00
300g Rib Fillet - MSA Grain Fed - Central QLD	35.00
250g Eye Fillet - Grass Fed	36.00

Steaks cooked to your liking, served with creamy potato mash and greens and your choice of sauce

Sauces: red wine jus, mushroom, mixed pepper, Diane, blue cheese

TOPPERS

Salt and pepper squid (gf)	7.00
Pan roasted garlic prawns (gf)	10.00
Extra sauce: red wine jus, mushroom, mixed pepper, Diane, blue cheese	3.00

SIDES

Buttered broccoli with toasted almond flakes (v)	9.00
Mixed seasonal vegetables with garlic butter (v)	9.00
Beer battered chips with aioli (v)	9.00
Sweet potato fries with ranch dressing (v)	12.00

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