

Small bites or to share all day

Garlic bread / 9

Blistered edamame soy, garlic, chilli, ginger, sesame (df,gf,v,vv) / 9

Beer battered chips aioli (df,v,vv option) / 10

Sweet potato fries rosemary aioli (v) / 10

PH fried chicken bites house soy, side salad, kewpie mayo (gf) / 15.50

Crispy salt and pepper calamari side salad, ginger chilli mayo (df,gf) / 15.50

Arancini balls (x 4) salami, bacon and spinach, pistachio aioli / 15.50

Crispy polenta bites (x 4) fried polenta, sun-dried tomato and hazelnut pesto, garlic aioli (v) / 15.50

Peking duck pancakes 10 house-made pancakes, slow cooked duck, shredded shallots, cucumber, hoisin sauce / 30

Big plates

Wed/Sun: 12 noon—2.30pm, 5.30—9pm
Thu/Fri/Sat: 12 noon—2.30pm, 5.30—10pm

PH Burger brioche bun, house-made patty, choice of Milawa blue OR Milawa mature cheddar cheese, house relish, cos lettuce, beetroot, tomato, mustard mayo.
Side salad, beer battered chips / 23.50

200g Eye fillet choice of:
wild mushroom / peppercorn / red wine jus / garlic butter, seasonal vegetables, creamy mash OR garden salad, beer battered chips (gf) / 38

Chicken parmigiana house crumbed schnitzel, slow cooked Napoli, mozzarella, Italian slaw, beer battered chips / 24.50

Stone and Wood battered flathead side salad, beer battered chips, proper tartare (df) / 24.50

Barramundi Thai red curry pan fried greens, sticky rice, fresh Asian herbs / 32

Prawn and chilli linguine zucchini, baby spinach, lemon, fried capers, garlic butter, freshly shaved Parmesan / 29.50

Seared salmon Asian greens, soba noodles, ginger and lemon broth / 36

Roasted butternut pumpkin, beetroot, walnut and Persian Feta salad baby spinach, kale, caramelised balsamic (gf,v,vv option) / 23
add chicken / 28

Pizza all day

Margherita house Napoli, mozzarella, fresh basil (v) / 19

Lamb house Napoli, spinach, feta, red onion, rosemary aioli / 23

Salami house Napoli, blue cheese, rocket, hazelnuts, house dressing / 22

Mushroom bechamel base, olives, zucchini ribbons, sun-dried tomato, hazelnut pesto (v) / 21

Hoisin pulled pork house Napoli, mozzarella, slaw, aioli / 22

Roast chicken house Napoli, mozzarella, slaw, sriracha and plum aioli, wasabi pea crunch / 23

Hawaiian house Napoli, shaved ham, pineapple, mozzarella / 19

Gluten free bases / add 2



Dessert all day

Lemon curd and crushed meringue ice cream meringue nest, toasted coconut rose truffles / 15

Berry lemon tart strawberries, blueberries, toasted almonds, berry coulis / 15

Sticky date butterscotch sauce, whipped cream / 15

\$15 Lunch Specials 12 noon—2.30pm

PH Burger brioche bun, house-made patty, cos lettuce, mature cheddar, house relish, mustard mayo, beer battered chips

Crispy chicken burger sesame brioche bun, crispy chicken, cos lettuce, bacon, aioli, beer battered chips

Beer battered fish and chips salad, proper tartare (df)

Vegetarian house linguine mushrooms, zucchini, baby spinach, chilli, lemon, fried capers, garlic butter, freshly shaved Parmesan (v)

Thai beef salad mixed leaves, cherry tomatoes, Spanish onion, marinated beef strips, bean shoots, chilli, coriander, house dressing (df,gf)

Roasted butternut pumpkin, beetroot, walnut and Persian Feta salad baby spinach, kale, caramelised balsamic (gf,v,vv option)

Sides all day

Rocket, pear, Parmesan, caramelised balsamic (df,gf,v) / 8

Seasonal steamed greens, olive oil, sea salt (g,v,vv) / 12

Bottled Beer

Light

Boags Premium Light 2.7% / 8

Mid Strength

Peroni Leggera 3.5% / 9

Asahi Soukai 3.5% / 9

Bridge Road Little Bling IPA 3.4% / 10

Ginger Beer

Brookvale Union Ginger Beer 4% / 11.5

Lager / Pilsner

Corona 4.5% / 9

Hawkers Pilsner 5% / 11

Quilmes 4.9% / 11

Pales

Feral Hop Hog 5.8% / 10.5

Hawkers IPA 6.5% / 10.5

Hawkers Pale Ale 5.2% / 11

Mountain Pale Ale 5.7% / 11

Bridge Road IPA 5.9% / 11.5

Malt

Mountain Goat Fancy Pants 5.2% / 10

Dark Ale

White Rabbit Dark 4.9% / 10.5

Bottled Cider

Somersby Apple / Pear 330ml 4.5% / 9

Alpine Pink Lady Sweet 330ml 4.5% / 10

Tin Shed Premium Apple Cider 375ml 5% / 11.5

Hot drinks

Honeybird Coffee, Mount Beauty VIC:
Latte, Flat White, Cappuccino,
Espresso, Affogato / 5

Hot chocolate / 5

Tea: English Breakfast, Earl Grey,
Peppermint, Green tea / 5

Wines

Champagne 150ml / btl

GH Mumm Brut Cordon Rouge NV / 25 / 110

Achille Princier Brut Grande Réserve NV / 130 btl

Billecart-Salmon Brut Réserve NV / 170 btl

Sparkling 150ml / btl

Morgan's Bay, Yarra Valley VIC / 9 / 32

Petaluma Croser NV, Adelaide Hills SA / 13.5 / 60

Brown Brothers Patricia, Milawa VIC / 14.5 / 76

Posh Plonk Vintage Cuvee, Bethanga NE VIC / 79 btl

Prosato 150ml / btl

Sam Miranda Prosato, King Valley VIC / 13 / 17 / 65

Prosecco 150ml / btl

Dalzotto Pacino, King Valley VIC / 12 / 45

Pizzini Prosecco, King Valley VIC / 13.5 / 49

Climb The Tower, Rutherglen VIC / 14 / 50

Moscato 150ml / 250ml / btl

Gapstead, Alpine Valley VIC / 9.5 / 12.5 / 35

Buller Wines, King Valley VIC / 10.5 / 13.5 / 38

Brown Brothers, Milawa VIC / 11 / 14 / 40

House White 150ml / 250ml / btl

Pizzini Villa Fresco, King Valley VIC / 8.5 / 11.5 / 30

Chardonnay 150ml / 250ml / btl

Morgan's Bay, Yarra Valley VIC / 9 / 12 / 32

Cofield, Rutherglen VIC / 11 / 14 / 44

Two Cells 2016, Beechworth VIC / 13 / 16 / 60

Golden Ball 2017, Beechworth VIC / 24 / 39 / 115



Sauvignon Blanc 150ml / 250ml / btl

Morgan's Bay, Yarra Valley VIC / 9 / 12 / 32

Buller Wines, King Valley VIC / 9.5 / 12.5 / 38

Marble Leaf Marlborough NZ / 10 / 13 / 40

Secret Stone Marlborough NZ / 10.5 / 13.5 / 43

Squealing Pig Marlborough NZ / 11 / 14 / 46

Riesling 150ml / 250ml / btl

Pizzini, King Valley VIC / 12 / 15 / 46

Memento, NE VIC / 13 / 16 / 50

Pinot Grigio 150ml / 250ml / btl

Pizzini, King Valley VIC / 10.5 / 14 / 45

Memento, King Valley VIC / 10 / 13 / 44

Pinot Gris 150ml / 250ml / btl

Innocent Bystander, Healesville VIC / 11 / 15 / 47

Rosé 150ml / 250ml / btl

Cofield Sparkling Sarah, Rutherglen VIC / 9.5 / 13 / 42

Pizzini Rosetta, King Valley VIC / 10 / 14 / 45

House Red 150ml / 250ml / btl

Pizzini Villa Fresco, King Valley VIC / 8.5 / 11.5 / 30

Pinot Noir 150ml / 250ml / btl

Gapstead Tobacco Road, Myrtleford VIC / 10 / 13 / 35

The Nook, Buller Wines VIC / 12 / 15 / 39

Tempranillo 150ml / 250ml / btl

Sam Miranda, King Valley VIC / 13 / 16 / 60

Sangiovese 150ml / 250ml / btl

Pizzini Sangiovese Shiraz, King Valley VIC / 11 / 14 / 45

Pizzini Nonna Gisella, King Valley VIC / 11.5 / 15.5 / 49

Pizzini Pietra Rossa, King Valley VIC / 14 / 17 / 60

Shiraz Cabernet 150ml / 250ml / btl

Morgan's Bay Shiraz Cabernet, Yarra Valley VIC / 9 / 12 / 32

Shiraz 150ml / 250ml / btl

Brown Brothers 1889, King Valley VIC / 10 / 13 / 40

Campbells Bobbie Burns, Rutherglen VIC / 13 / 16 / 58

Pizzini Shiraz 2015, King Valley VIC / 13.5 / 17.5 / 63

Cabernet Sauvignon 150ml/250ml/btl

Campbells, Rutherglen VIC / 13 / 17 / 50

Merlot Cabernet 150ml/250ml/btl

Memento, Beechworth VIC / 11.5 / 15.5 / 49

Cocktails

House Signatures / 22

Our Signature cocktails are created and named after special members of the extended Public House family.

Joi To The World Vodka, Licor 43, lemon juice, passionfruit pulp, egg white

The Boss Lady A rather large shot of Bacardi Rum, lemon juice, dash of coke

Mr T's Grand Hotel B Jägermeister, Bombay Sapphire Gin, Sweet Vermouth, lemon zest

JT's Bramble Tanqueray Gin, Chambord, lemon juice

Cha-Lottie's Empress Vodka, Chambord, lemon juice, pink grapefruit, berries, egg white

Isabella Rose Gin, Cointreau, lemon juice, butterfly pea flower tea syrup, berries, egg white

Lil Alfie Towner Four Pillars Navy Strength Gin, Vermouth Dry, Campari

Lulu's Lemon Meringue Martini Vodka, Cointreau, limoncello, lemon juice, egg white

Xanthe's Ritz Swizzle Chartreuse Green, pineapple juice, falernum, lime juice

Jack's Prerequisite Gin, Cointreau, Lillet, Absinthe

Zoe Kate's Kombucha Kick Gin, Aperol, pineapple juice, lemon juice, ginger lemon kombucha

Sir Nathan Mitchell Negroni Four Pillars Navy Strength Gin, Vermouth Rosso, Campari

Pinacal-Arlo Bacardi Rum, Malibu, coconut, pineapple juice, lime juice, cream

Café Coco Luca Grey Goose Vodka, Kahlua, strong espresso, milk, cream, Coco Pops

Martinis / 22

French Martini Vodka, Chambord, pineapple juice

Classic Martini Gin OR vodka, Extra Dry Vermouth, green olive or lemon peel twist

Dirty Martini Gin OR vodka, Extra Dry Vermouth, olive juice, green olive

Espresso Martini vodka, Tia Maria, Kahlua, strong espresso, simple syrup

Sit Back and Ria-Lax salted caramel vodka, Kahlua, Tia Maria, strong espresso, salted dried apple praline

Mrs Rodriguez Black Sambuca, Kahlua, espresso, cream.
In loving memory of the most beautiful soul, Kate xxx

Sours / 21

Whisky Sour Glenfiddich OR Makers Mark, lemon juice, simple syrup, egg white

Amaretto Sour Amaretto, lemon juice, simple syrup, egg white

Chambord Sour Chambord, lemon juice, simple syrup, egg white

Blueberry Gin Sour Gin, blueberry jam, lemon juice, egg white

Ms. Finks Classics

Molly's Margarita Silver Tequila, Cointreau, fresh lime juice, agave / 21

Molly's Mule Vodka, lime, mint, simple syrup, ginger beer, drop of bitters / 21

Molly's Mojito White rum, lime, mint, simple syrup, soda / 21

Molly's Cosmo Grey Goose Vodka, Cointreau, cranberry juice, lime juice / 21

Aperol Spritz Aperol, prosecco, soda / 21

Molly's Morning Mary Vodka, lemon juice, Worcestershire, Tabasco, tomato juice / 21

Molly's Mexican Sunrise Tequila shot, Corona 330ml bottle, dash raspberry cordial, lime wedge / 21

Ms. Finks Long Island White rum, vodka, gin, tequila, Cointreau, lemon juice, coke / 25



\$6 Mini Martinis

Available Wednesday 6–8pm

Take it easy with our delicate mini cocktails or think about it as a tasting menu.

Mini Cosmo Grey Goose Vodka, Cointreau, cranberry juice, lime juice

Mini Espresso Martini vodka, Tia Maria, Kahlua, strong espresso, simple syrup

Mini Lemon Meringue Martini vodka, Cointreau, limoncello, lemon juice, egg white

Molly's Margarita Silver tequila, Cointreau, fresh lime, agave

French Martini Vodka, Chambord, pineapple juice

Mini Whisky Sour Glenfiddich OR Makers Mark, lemon juice, simple syrup, egg white

Mini Martini Tree / 60

Choose 3 Mini Martini flavours per tree to receive 4 of each. It's preferred mini trees are pre-ordered 24 hours prior to your arrival via hello@publichousealbury.com.au, otherwise expect a wait.

Gin or Vodka Goblets / 25

Double shot goblets made with gin or Grey Goose Vodka. Goblets also available as a cocktail tree, see below...

Four Pillars blood orange

Hendricks cucumber, mint

Bombay Sapphire blueberries, lime

Tanqueray blackberry, lemon, Chambord

Gin Mare orange, lime, rosemary

Four Pillars Navy Strength lime, lemon, pink grapefruit

Four Pillars Bloody Shiraz grapefruit, orange, lemon



Cocktail trees

Cocktail trees must be pre-ordered and paid 24 hours prior to your arrival via hello@publichousealbury.com.au. Choose 3 flavours per tree from the below to receive 4 of each.

PH Cocktail Tree / 210

Molly's Cosmo Grey Goose Vodka, Cointreau, cranberry juice, lime juice

Espresso Martini vodka, Tia Maria, Kahlua, strong espresso, simple syrup

Lulu's Lemon Meringue Martini vodka, Cointreau, limoncello, lemon juice, egg white

Molly's Margarita Silver tequila, Cointreau, fresh lime, agave

French Martini Vodka, Chambord, pineapple juice

Pinacal-Arlo Bacardi Rum, Malibu, coconut, pineapple juice, lime juice, cream

Goblet Cocktail Tree / 240

Choose 3 gin or Grey Goose Vodka goblet flavours per tree from the gin and vodka menu above to receive 4 of each.