

THE NATIONAL HOTEL

SNACKS

STEAK FRIES | 12

Served with tommy sauce or dill aioli (vgo, gf, df)

CRUNCHY OVEN BAKED PITA | 13

Served with Lebanese style hummus & olive oil (v)

LA MADRE TOASTED FOCACCIA | 12

Served with a side of olive oil (vg)

PORTARLINGTON MUSSELS | 25 | 32

Served in a creamy white wine & garlic butter broth, topped with fresh parsley & toasted la madre focaccia

CHICKEN SKEWERS | 18

Topped with our homemade zesty lemon & garlic tzatziki (dfo)

PEA & MUSHROOM ARANCINI | 18

Served on a ricotta bed, topped with shaved vparmesean (v)

SALT & PEPPER CALAMARI SALAD | 22 | 28

Tossed with rocket, kipfler potatoes & chorizo, served with a side of dill aioli (df)

TEMPURA CAULIFLOWER BITES | 16

Tossed with sweet soy & sesame oil, topped with sesame seeds

OYSTERS

Natural | 25 (½ doz) | 48 (doz)

Kilpatrick | 28 (½ doz) | 52 (doz)

Sesame soy sauce, pickled ginger & wakmi

30 (½ doz) | 56 (doz)

MAINS

PORK LAKSA | 32

A warm authentic laksa broth, with coconut cream, noodles & Asian greens, topped with crackle (v option)

HARISSA ROASTED CAULIFLOWER | 30

Served with pearl couscous & tabouli, topped with pomegranates & roasted capsicum coulis (vg)

BARRAMUNDI FILLET | 32

Humpty Doo barramundi, served on a bed of roasted cauliflower, with white bean puree, & chargrilled broccolini, topped with roasted beetroot relish (gf)

SEAFOOD LINGUINI MARINARA | 34

Prawn, calamari, mussels & fresh fish, served in a fresh tomato garlic & chilli sauce

GRILL

Steaks served to your liking, with a sauce & two sides of your choice (gf, dfo)

PORTERHOUSE 300G | 45

EYE FILLET 200G | 55

SAUCES

Mushroom | Gravy | Peppercorn | Chimmi Churri

Garlic Butter | Dijon Mustard | Red Wine Jus

SIDES

Duck Fat Potatoes | 14

Steak Fries | 12

Green Beans with almond flakes | 12

Mash Potato | 8

Garden Salad | 8

PUB CLASSICS

CHICKEN PARMI | 30

CHICKEN SCHNITZEL | 29

“The Publicans Choice” - house crumbed chicken, topped with Napolitana sauce, mozzarella & shaved ham, served with chips & salad

PORK CUTLET | 34

Panko crumbed pork, served with potato salad & green goddess slaw, topped with garlic butter

FISH & CHIPS | 32

Locally sourced fresh flake, served with chips & salad (grilled option / gfo, dfo)

BEEF & GUINNESS POT PIE | 30

Slow cooked beef pie, served with a creamy mash & buttered peas, topped with crispy puff pastry

BEEF BURGER | 26

“The Nationalé with Cheese” - house made quarter-pounder patty topped with cheese, baby cos lettuce, tomato, red onion & pickle, our own tom-mustard sauce, served with chips (gfo, dfo)

ADD EGG +2

STEAK SANGA | 28

Porterhouse steak, crispy bacon, cheese, caramelised onion, rocket & a house made beetroot relish, served with chips (dfo)

ADD EGG +2

gf - Gluten Free | gfo - Gluten Free Option

df - Diary Free | dfo - Dairy Free Option

v - Vegetarian | vg - Vegan

