

FOOD

THE NATIONAL HOTEL

EST. 1859

SMALL

GARLIC AND CHEESE BREAD	\$9
TOMATO BRUSCHETTA Goat cheese, salsa and balsamic (vg)	\$13
PUMPKIN AND CHEESE ARANCINI Aioli (vg)	\$13
FRIED CHICKEN Chilli mayo (gf)	\$15
LEMON PEPPER CALAMARI Aioli (gf) (df)	\$15
SWEET POTATO CHIPS Aioli (gf) (vg) (df) (vgo)	\$11
BEER BATTERED CHIPS Aioli (vg) (df) (vgo)	\$11
CHEESE PLATE Assorted cheese, fig crackers + quince paste (vg) (gf)	\$25

KIDS

CHICKEN WITH CHIPS + SALAD	\$14
FISH AND CHIPS + SALAD	\$14
CALAMARI WITH CHIPS + SALAD	\$14
CHEESEBURGER WITH CHIPS + SALAD	\$14

MAINS

CHICKEN PARMIGIANA Smoked ham, napoli, cheese, salad + chips	\$29
EGGPLANT PARMIGIANA Sundried tomato, basil, sweet potato, spinach + goat cheese (vg)	\$27
VEG & CHICKPEA RENDANG W/ coconut yoghurt (vgo) (gf) (df)	\$26
BATTERED FISH AND CHIPS Salad, aioli, lemon (df)	\$25
BEEF BURGER Cheese, tomato, lettuce, pickles, mustard mayo + chips	\$25
FRIED CHICKEN BURGER Slaw, pickles, creole sauce + chips	\$25
CHICKEN TORTELLINI Mushroom, spinach, blue cheese cream sauce + parmesan	\$30
PRAWN RISOTTO Tiger Prawns, spinach, tomato, spiced crab bisque + Parmesan	\$34

CHAR GRILLED PORK CUTLET Sauteed potatoes, greens, apple + maple glaze (gf)	\$34
PAN SEARED FISH W/ scallops, potato, greens + bisque	\$36
LAMB RAGU Braised lamb rigatoni, greens + parmesan	\$34
300G PORTERHOUSE Salad, chips + choice of sauce	\$43
<ul style="list-style-type: none">• Gravy• Mushroom• Peppercorn• Garlic Butter	

Add ons or sides available on all meals from \$4

DESSERT

STICKY DATE PUDDING Toffee sauce, vanilla ice cream	\$14
ETON MESS Meringue, berry compote, cream + fresh berries (gf)	\$14
VANILLA CREME BRULEE Fresh berries + Ice Cream	\$14

Please inform staff of any dietaries or allergies

(vg) Vegetarian | (gf) Gluten Free | (df) Dairy Free | (vgo) Vegan Option

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DRINK

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<u>TAP</u>			<u>WHITE</u>			<u>COCKTAILS</u>		
S	M	L	S	L	B			
CARLTON DRAUGHT	\$6.5	\$9.5	\$12.5	LEO BURING RIESLING Clare Valley	\$10.5	\$16.5	\$45	CLASSICS \$20
GREAT NORTHERN SUPER CRISP	\$6.5	\$9.5	\$12.5	821 SAUVIGNON BLANC Marlbrough	\$10	\$16.5	\$45	ESPRESSO MARTINI Vodka, Kahlua, Coffee
BALTER XPA	\$7	\$10.5	\$13.5	MORGANS BAY SAUVIGNON BLANC South Eastern Australia	\$9.5	\$13.5	\$38	MARGARITA Tequila, Cointreau, Lime
FOUR PINES PALE ALE	\$7	\$10.5	\$13.5	HARTOGS PLATE MOSCATO Western Australia	\$9.5	\$14.5	\$42	MOJITO White Rum, Mint, Lime
SOMERSBY APPLE CIDER	\$7	\$10.5	\$13.5	SECRET STONE PINOT GRIS Marlborough, New Zealand	\$10.5	\$16.5	\$49	FRENCH MARTINI Chambord, Vodka, Pineapple
<u>STUBBIES AND CANS</u>				THE STAG CHARDONNAY Yarra Valley	\$10.5	\$16.5	\$49	MALIBU TWILIGHT Malibu, Peach Schnapps, Frangelico, Pineapple
VICTORIA BITTER			\$9.5	<u>RED</u>	S	L	B	PASSION STAR MARTINI Vanilla Vodka, Passionfruit, Fizz
CARLTON DRY			\$9.5	SECRET STONE PINOT NOIR Marlborough, New Zealand	\$11	\$16.5	\$49	DRY NEGRONI Gin, Dry Vermouth, Campari
CASCADE PREMIUM LIGHT			\$7.5	THE STAG SHIRAZ Yarra Valley	\$10	\$16.5	\$45	COSMOPOLITAN Vodka, Cranberry, Lime
PERONI RED			\$10	MORGANS BAY SHIRAZ CABERNET South Eastern Australia	\$9.5	\$16.5	\$38	TOM COLLINS Gin, Lemon, Soda
COOPERS STOUT			\$10.5	WOLF BLASS MERLOT South Australia	\$10.5	\$16.5	\$49	PIMM'S CUP - \$18 Fresh fruit, Ginger, Lemonade
STONE & WOOD			\$10	WYNNS CABERNET SAUVIGNON South Australia	\$12	\$16.5	\$52	SPRITZ \$18
FURPHY			\$9.5	<u>ROSE</u>	S	L	B	APEROL SPRITZ
BROOKEVALE GINGER BEER			\$10.5	SQUEALING PIG New Zealand	\$11	\$16.5	\$49	CAMPARI SPRITZ
HEAPS NORMAL ZERO			\$8.5					
<u>FIZZ</u>	S		B					
T'GALLANT PROSECCO Mornington Peninsula	\$10		\$45					
MORGANS BAY SPARKLING South Eastern Australia	\$9.5		\$40					