

The National Hotel



Snacks

Oysters; Shucked to Order		Chips	10	Salt & Pepper Squid	16
Natural	4	Aioli		Nuoc Cham Dipping Sauce	
Kilpatrick	4.5	V, G/F			
Mixed Olives	8	Turkish Bread	14	“La Boqueria” Chorizo	16
Warmed With Lemon & Oregano		Pumpkin Hummus & Pumpkin Seed Dukkha		Dark Sherry Onion & Piparras Chillies	
VE		VE			
Garlic Bread	8	Falafel Bites	14	Cheese Platter	24
House Made Garlic Butter		Roast Zucchini, Spiced Tomato & Pesto		A Soft, A Blue & A Hard Cheese	
V		VEO		Condiments, Crackers & Toasted Bread	
				V	

Pub Classics

The National Burger 23

100% Black Angus Beef,
Cheddar, Dill Pickle,
Lettuce, Tomato & Chips

Bacon + 2

Steak Sandwich 23

Porterhouse Steak,
Caramelized Onion, Cheese,
Tomato, Lettuce & Chips

Bacon + 2

Veggie Burger 20

Chickpea Patty, Roast
Capsicum, Spinach & Chips

VEO

Fish & Chips 25

Beer Battered Gold Band
Snapper, Chips & Salad

Chicken Parmigiana 25

Tomato Sugo, Leg Ham,
Cheese, Chips & Salad

Entree

Broccoli Soup, Hazelnut “Piccada”, Shaved Cheddar & Sourdough VEO 18

Grilled Shark Bay King Prawns, Halloumi & Green Mojo 21

Roast Abrolhos Island Scallops, Sweet Corn & Parma Ham 22

Sous Vide Kangaroo Loin, Spiced Tomato, Roast Beetroot & Parsley 22

Mains

Confit Duck, Sautéed Gnocchi, Venetian Sauce & Black Olive Crumb 32

Truffled Lentil, Field Mushroom & Sweet Potato “Cottage Pie” VE 28

Gold Band Snapper, Buttered Zucchini & Carrots, Rosemary Potatoes & Basil Pesto 34

“Blackened” Pork Cutlet, Spiced Sweet Potato, Charred Pineapple & Dark Rum Sauce 36

350g Porterhouse, Duck Fat Roast Potato, Salad & Garlic Butter 38

250g Eye Fillet, Rosti, Baked Red Onions & Black Truffle Sauce 42

Rack of Lamb, Cooked Pink, Spiced Cauliflower & Confit Garlic 42

Seafood Platter for Two, Grilled Fish, Shark Bay Prawns, Scallops, Oysters, Bugs, Chips, Tartare & Nuoc Cham 70

Sides 8 **Desserts** 14

Garden Salad

Skillet Brownie

Steamed Vegetables

Rum Cheesecake

Duck Fat Roast Potatoes

Warmed Lemon Pudding

Sauces 3

Red Wine , Mushroom & Peppercorn