

# 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 25

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

Bacon + 2

### Steak Sandwich 25

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

Bacon + 2

### Veggie Burger 25

Chickpea Patty, Roast  
Capsicum, Pickles, Spinach  
& Chips

VEO

### Fish & Chips 25

Beer Battered Gold Band  
Snapper, Chips & Salad

### Chicken Parmigiana 25

Tomato Sugo, Leg Ham,  
Cheese, Chips & Salad

Grilled Shark Bay King Prawns, Halloumi & Green Mojo 21

Roast Abrolhos Island Scallops, Sweet Corn & Parma Ham 22

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

Truffled Lentil, Field Mushroom & Crispy Sweet Potato VE 27

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

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

## Steaks

350g Porterhouse 38

250g Eye Fillet 42

Served with Duck Fat Roast Potato, Salad & Garlic Butter

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

## Sides

8

Garden Salad

Steamed Vegetables

Duck Fat Roast Potatoes

## Sauces

3

Red Wine , Mushroom & Peppercorn

## Desserts

14

Skillet Brownie

Swan River Gelato Selection  
(made locally)