



BAR MENU

Served daily from 11am

BURGERS & SANDWICHES

All served with chips. GF bun add \$2

National Burger	\$25
Homemade grilled beef patty, crisp salad, house sauce, cheddar cheese, sliced tomato, pickles & toasted milk bun	
The MONSTER Nash Burger	\$30
Double beef patty, grilled bacon, fried egg, burger sauce, cheddar cheese, sliced tomato, pickles & toasted milk bun	
Steak Sandwich	\$26
Grilled pitch-black Angus strip loin, beer battered onion rings, melted cheese, salad leaves, sliced tomato, smoked chili mayo	
Chicken & Brie Burger	\$24
Grilled chicken, brie, cranberry sauce with bacon & avocado smash	
Roasted Vegetable Wrap	\$22
Roast sweet potato, pumpkin, zucchini, kale, hummus, vegan cheese & aioli (ve)	
National Club Sandwich	\$25
Chicken, bacon, fried egg, sliced tomato, lettuce	
Old School BLT	\$20
Bacon, shredded lettuce, fresh tomato, mayo	
Make it a BLAT - Add avocado	\$3

CLASSIC MAINS

Southwest Porterhouse Steak	\$36
250g grilled porterhouse served with chips, seasonal salad & beer battered onion rings, with your choice of red wine, whisky pepper, or mushroom sauce	
Add creamy garlic prawn cutlets (6)	\$9
Chicken Parni	\$25
Crumbed chicken breast topped with champagne ham, tomato sugo & melted cheese served with chips & salad	
Beer Battered or Grilled Fish & Chips	\$25
Salad, house made tartare sauce & lemon wedges	
Beef Pappardelle	\$23
Beef & tomato ragu, fresh pasta, shaved parmesan & pesto	

SMALL BITES AND SNACKS

Chilli & Sesame Fried Squid , Miso mayo	\$12
Pork Belly Bites	\$16
Chilli, soy & honey glaze, shredded slaw & fried shallots	
Potato & Chickpea Paratha , Mint yogurt (v)	\$12
Popcorn Shrimp , Sriracha mayo	\$14
Toasted Parmesan & Garlic Turkish Fingers (v)	\$12
Bruschetta	\$14
Cherry, sundried & Roma tomatoes, Turkish bread, crumbled feta & olives (v)	
Mac & Cheese Croquettes , Chipotle mayo (v)	\$12
Chips , Rosemary salt & aioli (v)	\$10
Sweet Potato Fries , Chipotle mayo (v)	\$12
Olives - Lemon & herb marinated (gf, ve)	\$8.5
Cheese Board Selection	\$26
Dried fruit compote, quince paste & crackers (v)	

SIDES

ALL \$10

Baby Caesar Salad	
Baby gem leaves, parmesan & garlic croutons, crispy prosciutto, soft boiled egg & freshly grated parmesan	
Mixed Seasonal Salad	Mixed leaves, vegetables & balsamic dressing (ve)
Seasonal Vegetables	Tossed in Evoo (gf, ve)

SALADS

National Caesar Salad	\$22
Baby gem leaves, parmesan & garlic croutons, crispy prosciutto, soft boiled egg & freshly grated parmesan	
Thai Fish Cakes, Crisp Noodle & Slaw Salad	\$23
Fried shallots & Nam Jim (gf)	
Beef Carpaccio	\$23
Baby capers, shaved parmesan, smoked salt crisp, truffle oil & rocket leaf	
Roasted Pumpkin	\$20
Roasted pumpkin pieces, crumbled blue cheese, radicchio, balsamic mayo, walnut praline (v)	
Sweet Potato Burrito Bowl	\$22
Black-bean salsa, roasted red onion, shredded iceberg lettuce, cilantro & lime rice, fresh tomato, avocado, jalapenos & oven tortilla crisps (gf, ve)	
Add-ons	
Grilled chicken (gf)	\$6
Grilled prawn cutlets (5) (gf)	\$6
Bacon (gf)	\$3
Fried egg (gf)	\$2.5
Avocado (gf, ve)	\$3

(v – vegetarian, ve – vegan, gf – gluten free)

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take care to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen.