



ROOFTOP MENU

SMALL PLATES

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
Trio of Tomato Bruschetta	\$14
Cherry, sundried & Roma tomatoes, Turkish bread, crumbled feta & olives (v)	
House Made Jalapeno & Cheese Parcels	\$12
Fresh tomato salsa (V)	
Mac & Cheese Croquettes, Chipotle mayo (v)	\$12
Chicken Sang Choy Bow	\$14
Baby lettuce, plum sauce & crushed toasted cashews	
Tandoori Vegetables	\$14
Paneer, mint yogurt & naan (v)	
Spiced Lamb Toasted Pita,	\$15
Hummus, mint yogurt, pickled onion, baby cucumber	
Chips, Rosemary salt & aioli (v)	\$10
Sweet Potato Fries, Chipotle mayo (v)	\$12
Loaded Fries, Jalapeno cheese sauce, bacon & sour cream	
- Potato	\$14
- Sweet potato	\$16
Olives - Lemon & herb marinated (gf, vg)	\$9
Cheese Board	\$26
Dried fruit compote, quince paste & crackers	

SLIDERS

Toasted mini brioche bun & shredded lettuce.

Cheeseburger with The National burger sauce	\$6
Grilled chicken with chipotle mayo	\$6
Slider combo - 2 of the same with basket of fries	\$20

TACOS

3 toasted soft tortillas

Battered fish, pineapple salsa, crisp slaw	\$16.5
Black-bean, tomato & roasted corn salsa, fried tofu (v)	\$15.5
Grilled chicken, shredded lettuce, guacamole, fresh Pico de Gallo	\$16.5
Taco tasting-one of each	\$18

TASTING PLATTERS

(suit 2 hungry people or 4 peckish)

SEAVIEW PLATTER \$75

- Sesame chilli fried squid with lemon & aioli
- Prawn & slaw bao bun
- Thai fish cake sliders with chilli lime dressing
- Chilli garlic prawn cutlets
- Fish taco with slaw & pineapple salsa

GREEN THUMB PLATTER \$65

- Pumpkin arancini with aioli
- Loaded sweet potatoes - jalapeno cheese sauce, black bean & tomato salsa
- Tandoori vegetables with mint yogurt
- Trio of tomato bruschetta
- Potato & chickpea paratha

MATES PLATTER \$65

- Beef, chilli & cheese sausage rolls
- Homemade jalapeno parcels
- Grilled beef sliders with The National burger sauce
- Beer battered onion rings with jalapeno cheese sauce
- Pulled pork mac & cheese

(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.