



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	\$25
Grilled pitch-black Angus strip loin, tomato chutney, melted cheese, salad leaves, tomato slices & smoked chili mayo.	
Chicken & Halloumi Burger	\$24
Grilled chicken, halloumi, bacon, lettuce, sliced tomato & peri peri mayo.	
Vegan Wrap	\$22
Roast zucchini, baby spinach, tomato & olive mix, hummus, vegan cheese & vegan aioli (ve)	
Old School BLT	\$20
Bacon, shredded lettuce, fresh tomato, mayo.	
Make it a BLAT - Add avocado	\$3

CLASSIC MAINS

Southwest Porterhouse Steak	\$34
250g grilled porterhouse served with chips, seasonal salad & with your choice of whisky pepper, or mushroom sauce.	
Add creamy garlic prawn cutlets (6)	\$9
Chicken Parm	\$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.	
Zesty Prawn & Scallop Pasta	\$28
With garlic, chilli, parsley, shallot & lemon butter sauce.	
Moroccan Lamb	\$32
Pan fried Moroccan marinated lamb strips with roasted herb pumpkin, rocket, red onion, pistachio, brown rice & a spiced buttermilk dressing. (gf)	
Cajun Chicken	\$28
Pan fried Cajun chicken tenderloins with roasted sweet potato, baby spinach, coriander pesto, crumbled feta cheese & a pomegranate dressing.	
Fish of the Day	(see special board)

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
Homemade beef & chilli sausage roll , Tomato sauce.	\$13
Toasted Parmesan & Garlic bread . (v)	\$12
Bruschetta	\$14
Cherry, sundried & Roma tomatoes, Turkish bread, crumbled feta & olives. (v)	
Mac & Cheese Croquettes , Chipotle mayo. (v)	\$12
Chips , aioli, or vegan aioli. (v, ve)	\$11
Sweet Potato Fries , Chipotle mayo, or vegan aioli.(v, ve)	\$12.5
Olives - Lemon & herb marinated. (gf, ve)	\$8.5
Cauliflower Bites - 5 spice soy dressing. (ve)	\$12
Panko prawn - Wasabi mayo.	\$14
Pan Fried Haloumi - Heirloom tomato salad. (v)	\$16
House Made Dip - Turkish crostini.	(see special board)

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)

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.	
Broccolini & Ricotta Salad	\$20
Sautee broccolini, snow pea sprout, baked ricotta, crushed almond & citrus honey chamomile dressing. (gf)	
Teriyaki Poke Bowl	\$24
Teriyaki jackfruit, miso toasted sweet potato, brown rice, salted edamame bean, nori, pickled ginger cabbage & spiced sesame seeds. (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.