



THE  
NATIONAL  
HOTEL

F R E M A N T L E

**MENU**

## Feeling Peckish

### BAR SNACKS

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**Local Olives (v) • \$8.00**

*Marinated in Garlic, Chilli, Thyme & Lemon*

**Garlic Bread (v) • \$7.50**

*EVOO, Treacle Balsamic*

**Hand-Cut Chips (v)(gf) • \$9.50**

*House-made Aioli*

**Smoked Sumac Lamb Ribs (gf) • \$14.50**

*Moroccan Spiced, Tahini Yoghurt Dressing*

**Salt & Pepper Squid • \$14.00**

*Nuoc Chom Dipping Sauce*

**Popcorn Buttermilk Chicken • \$12.00**

*Chipotle Aioli*

## Sharing's Caring

### SHARE PLATES & SALADS

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**Cheeseboard • \$9 for 1, \$17 for 2, \$24 for 3**

*Choice of Bleu de Laqueuille, Double Cream Brie & Maffra Cheddar. Port-soaked figs, Dried Fruit, Candied Pecans, Onion Jam, Crostini*

**Seafood Platter - for 4 • \$45.00**

*Octopus & Chorizo Salad, Chilli Mussels, Salt & Pepper Squid, Battered Flathead, Ciabatta Bread*

**Charcuterie Board • \$17.00**

*Selection of Cured & Aged Meats, Pickles, Mini Bread Loaf*

**Thai Beef (gf) • \$16.00**

*Striploin, Thai Basil, Coriander, Mint, Beansprouts, Seasonal Leaves, Nam Jim Dressing*

**Beetroot & Goat's Cheese (gf) • \$15.00**

*Rocket, Herb Honey Dressing, Pinenuts  
Add Chicken \$5*

#### **Sauces**

**Aioli - \$2.00**

**Green Peppercorn - \$2.00**

**Red Wine Jus - \$2.00**

**Mushroom Sauce \$2.00**

**Gluten Free bread available for \$1 extra**

## Crowd Pleasers

### PUB CLASSICS

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**Chilli Mussels 500g/1kg (gfo) • \$16/\$26**

*Tomato, Chilli, Fennel & Vermouth Sauce.  
Toasted Ciabatta*

**The National Burger • \$19.50**

*170g Beef Patty, House-Smoked Bacon, Swiss Cheese, Cos, Pickle, Aioli, Ketchup, Mustard & Chips*

**Veggie Stack Burger (v) • \$17.00**

*Chickpea Patty, Roast Capsicum, Tomato, Red Onion, Spinach, Swiss Cheese, Chipotle Aioli & Chips*

**Steak Sandwich • \$20.00**

*150g WA Striploin, Bacon, Tomato, Caramelised Onion, Cos Lettuce, Swiss Cheese, Beetroot Jam, Aioli & Chips*

**Traditional Fish & Chips • \$22.00**

*Battered Flathead, House-Cut Chips, Tartare Sauce, Garden Salad*

**Chicken Parmigiana • \$23.00**

*Crumbed Chicken Breast, Napolitana Sauce, Mozzarella Cheese, Ham, Chips, Garden Salad*

**House Pie & Mash • \$24.00**

*House-Made Pie served with Paris Mash & Winter Greens. Please Ask Staff for Filling*

**Braised Lamb Shank (gf) • \$24.00**

*Slow Cooked Lamb Shank, Paris Mash, Seasonal Greens, Jus*

**250g WA Porterhouse (gf) • \$28.00**

*Aged Pitch Black Angus Beef, House-Cut Chips, Garden Salad and a choice of Pepper, Red Wine Jus or Mushroom Sauce*

## Daily

### SPECIALS

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**Monday - Shank & Shiraz • \$20**

**Tuesday - Pie & Mash • \$15**

**Wednesday - National Burger, Veggie Burger or Steak Sandwich • \$15**

**Thursday - 250g Porterhouse Steak & Chips • \$15**

**Friday - Chicken Parmigiana & Chips • \$15**

**Sunday - Sunday Roast • \$24**

## *Little Ones*

### KIDS MENU

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For ages 12 and under only.

Complimentary Pop Top with every order

#### **Fish & Chips • \$12.00**

*Battered Flathead, Hand-Cut Chips, Tomato Sauce*

#### **Popcorn Chicken • \$12.00**

*Popcorn Chicken, Hand-Cut Chips, Tomato Sauce*

#### **Mac & Cheese • \$12.00**

*A much-loved classic!*

#### **Bangers & Mash • \$14.50**

*Irish Sausages, Paris Mash, Baked Beans*

## *Sweet Tooth*

### DESSERTS

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#### **Homemade Chocolate Brownie • \$10.00**

*Vanilla Ice Cream, Kirsch Strawberries*

#### **Homemade Sticky Toffee Pudding • \$10.00**

*Vanilla Ice Cream & Butterscotch Sauce*

#### **Passionfruit Crème Brûlée • \$10.00**

#### **Cheeseboard • \$9 for 1, \$17 for 2, \$24 for 3**

*Choice of Bleu de Laqueuille, Double Cream Brie,  
Maffra Cheddar. Port-soaked figs, Dried Fruit,  
Candied Pecans, Crostini*

## *Side*

### DISHES

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#### **Paris Mash • \$7.00**

*Creamed Manjimup Potato, Butter, Seasoning*

#### **Summer Greens • \$7.00**

*Broccolini, Green Beans, Garlic & Caper Butter*

#### **Sauteéd Vegetables • \$7.00**

*Tossed in Sumac & Parsley*

#### **Roast Kipfler Potatoes • \$7.00**

*Tossed in Thyme & Parsley*

#### **Rocket & Parmesan Salad • \$7.00**

*Sage & Tarragon Dressing*

## *Wake Me Up*

### TEA & COFFEE

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#### **Espresso/Long Black/Short Mac**

**\$4.00**

#### **Flat White/Cappucino/Latte/Long Mac**

**\$4.50**

#### **Affogato (Espresso & Vanilla Ice Cream)**

**\$6.00**

#### **Selection of Teas (Ask staff for details)**

**\$4.00**

## *Winter Warmer*

### SPECIALS

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#### **Soup of the Day • \$8.00**

*Served with Ciabatta. Ask Staff for Details*

#### **Mulled Wine**

*An essential winter drink. Just ask our bar staff!*

**We offer an A La Carte menu during our Restaurant hours:  
Thursday 5pm - 9.30pm & Friday - Sunday 12pm - 10pm.  
Please ask our staff for a sample menu or to book a table.**

# DRINKS LIST

## *On Tap*

### BEER & CIDER

Tap Beers are served in Half Pints & Pints

- Swan Draught (4.4%) • \$5 / \$10
  - Little Creatures Rogers (3.8%) • \$6 / \$11
  - Hahn Super Dry (4.6%) • \$6 / \$11.50
  - James Squire 150 Lashes (4.2%) • \$6.50 / \$12
  - Coopers Pale Ale (4.5%) • \$6 / \$11.50
  - Furphy (4.4%) • \$6.50 / \$12
  - Guinness Draught (4.2%) • \$6.50 / \$12
  - Kilkenny (4.3%) • \$6.50 / \$12.00
  - Heineken (5.0%) • \$6.50 / \$12.50
  - Panhead XPA (4.6%) • \$6.50 / \$12.50
  - Monteith's Apple Cider (5.0%) • \$6.50 / \$12
- Ask about our rotating seasonal guest tap

## *House*

### COCKTAILS

#### Innocent Rose • \$12.00

*Chambord, Moscato, Cranberry, Lime, Soda*

#### Popcorn Piña Colada • \$16.00

*White Rum, Pineapple, Lime, Coconut, Popcorn Syrup*

#### Cherry Popper • \$16.00

*Heering Cherry, Chambord, Disaronno, Lime, Cranberry*

#### Gin & Apricot Sour • \$16.00

*Gin, Apricot Liqueur, Peach Bitters, Egg White*

#### Southern Ice Tea • \$14.00

*Southern Comfort, Grapefruit Syrup, Bitters, Ginger Ale*

#### Apple Pie • \$14.00

*Fireball, Vanilla Vodka, Apple Juice*

## *Wine*

### WHITE, RED & SPARKLING

Wine is available in Small Glass/Large Glass/Bottle

- Bay of Stones Sauvignon Blanc • \$8.50/\$11/\$38
- Villa Maria Sauvignon Blanc • \$11/\$15/\$45
- Peel Estate Chenin Blanc (Sweet) • \$10/\$14/\$45
- Vidal Pinot Gris • \$11/\$15/\$45
- Henschke Riesling • \$12/\$16/\$50
- Flametree Chardonnay • \$11/\$15/\$45
  
- Bay of Stones Merlot • \$8.50/\$11/\$38
- Bay of Stones Shiraz • \$8.50/\$11/\$38
- St. Hallet Black Clay Shiraz • \$11/\$15/\$45
- Fraser Gallop Cabernet Merlot • \$11/\$15/\$45
- Villa Maria Pinot Noir • \$12/\$16/\$45
- Vasse Felix 'Filius' Cabernet Sauvignon • \$13/17/\$50
- Henschke Shiraz Mataro • \$14/\$20/\$60
  
- La Vieille Ferme French Rosé • \$13/17/\$50
- Mitolo Sangiovese Rosé • \$14/\$20/\$60
- T'Gallant Pink Moscato • \$14/\$20/\$60
  
- Redbank Emily Brut Cuvée NV • \$8.50/\$38
- Ruffino Prosecco NV • \$9.50/\$45
- Petit Cordon Brut Presige NV • \$13/\$60
- G.H Mumm Champagne NV • \$99
- Moët & Chandon Champagne Rosé NV • \$120
- Dom Perignon Champagne 2004 Vintage • \$395

**A vast array of bottled beverages & spirits are also available. Please speak to our staff.**