



THE  
NATIONAL  
HOTEL

F R E M A N T L E

**MENU**

## *Entrées*

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| <b>Garlic Bread (v)</b><br><i>House-Made Hummus</i>  | <b>\$7.50</b>        |
| <b>Lamb Ribs</b><br><i>Moroccan Spiced, Tahini Yoghurt Dressing</i>  | <b>\$12.00</b>       |
| <b>Grilled Halloumi Skewer (v)</b><br><i>Halloumi, Asparagus, Beetroot Jam, Basil Oil</i>  | <b>\$14.00</b>       |
| <b>Smoked Fremantle Sardine Pâté</b><br><i>Hendricks Gin Infused Pickled Cucumber, Crostini</i>  | <b>\$14.00</b>       |
| <b>Pressed Pork &amp; Apple Terrine</b><br><i>Toasted Brioche, Pickled Onions &amp; Mustard</i>  | <b>\$14.00</b>       |
| <b>Chilli Mussels (500g) (gfo)</b><br><i>Tomato, Chilli, Fennel &amp; Vermouth Sauce, Toasted Ciabatta</i>   | <b>\$16.00</b>       |
| <b>Salt &amp; Pepper Squid</b><br><i>Nuoc Chom Dipping Sauce</i>   | <b>\$14.00</b>       |
| <b>Duck Liver Parfait (gfo)</b><br><i>Tomato, Chilli, Fennel &amp; Vermouth Sauce, Toasted Ciabatta</i>  | <b>\$16.00</b>       |
| <b>Charcuterie Board</b><br><i>Selection of Cured Meats, Pickles, Crostini</i>   | <b>\$17.00</b>       |
| <b>Seafood Platter</b><br><i>Chilli Mussels, Sardine Pâté, Salt &amp; Pepper Squid, Battered Flathead, Octopus &amp; Chorizo Salad</i>                 | <b>\$45.00</b>       |
| <b>Cheeseboard (Select 1, 2 or 3 cheeses)</b><br><i>40g of Soft/Hard or Blue Cheese, Port Soaked Figs, Fruits, Candied Pecans, Onion Jam, Crostini</i> | <b>\$9/\$15/\$19</b> |

## *Mains*

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|---|----------------|
| <b>Orecchiette Pasta (ve) (gf)</b>  | <b>\$24.00</b> |
| <i>Cherry Tomato, Broccolini, Chilli, Garlic, Olive Oil. Add Chicken for \$5</i>                      |                |
| <i><u>Perfect Pairing:</u> Flametree Chardonnay</i>   |                |
| <b>Kraken Dark &amp; Stormy Pork Belly (gfo)</b>  | <b>\$28.50</b> |
| <i>Cider Potato Fondant, Black Pudding Bon-Bon, Pickled Cabbage, Broccolini, Kraken Jus</i>           |                |
| <i><u>Perfect Pairing:</u> Henschke 'Peggy's Hill' Riesling</i>                                       |                |
| <b>Chicken Breast Roulade</b>   | <b>\$29.50</b> |
| <i>Sweet Red Pepper &amp; Butter Bean Farce, Patas Bravas, Chorizo, Basquaise Sauce</i>               |                |
| <i><u>Perfect Pairing:</u> Vidal Pinot Gris</i>   |                |
| <b>Five Spice Roast Duck Breast (gf)</b>  | <b>\$32.00</b> |
| <i>Celeriac Remoulade, Hasselback Pumpkin, Grilled Asparagus, Orange Star Anise Jus</i>               |                |
| <i><u>Perfect Pairing:</u> Villa Maria Pinot Noir</i>   |                |
| <b>Grilled Fish of the Day (gf)</b>   | <b>\$34.00</b> |
| <i>180g of Grilled Fish, Roasted Kipfler Potatoes, Seasonal Greens Puttansca Sauce Add Prawns \$5</i> |                |
| <i><u>Perfect Pairing:</u> Henschke 'Peggy's Hill' Riesling</i>                                       |                |

## *From The Grill*

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OUR STEAKS ARE AGED PITCH BLACK ANGUS, LOCALLY SOURCED FROM DARDANUP, WA

|  |                |
|--|----------------|
| <b>250g Eye Fillet (gfo)</b>   | <b>\$36.00</b> |
| <i>Served with your selection of two side dishes &amp; one sauce. Add Prawns for \$5</i> |                |
| <i><u>Perfect Pairing:</u> St. Hallett 'Black Clay' Shiraz</i>                           |                |
| <b>300g Porterhouse (gfo)</b>  | <b>\$34.00</b> |
| <i>Served with your selection of two side dishes &amp; one sauce. Add Prawns for \$5</i> |                |
| <i><u>Perfect Pairing:</u> Henschke 'Five Shillings' Shiraz Mataro</i>                   |                |
| <b>800g Tomahawk (gfo) on the bone</b>   | <b>\$MP.00</b> |
| <i>Served with your selection of two side dishes &amp; one sauce. Add Prawns for \$5</i> |                |
| <i><u>Perfect Pairing:</u> Henschke 'Five Shillings' Shiraz Mataro</i>                   |                |

**SAUCES:** GREEN PEPPERCORN, MUSHROOM, RED WINE JUS, BERNAISE

**SIDES AVAILABLE WITH YOUR STEAK ARE:** STEAKHOUSE CHIPS, PARIS MASH, SEASONAL GREENS, SAUTÉED VEGETABLES, ROASTED KIPFLER POTATOES OR ROCKET & PARMESAN SALAD

## Pub Classics

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|  |         |
|--|---------|
| <b>National Burger</b>   | \$19.50 |
| <i>Beef Patty, Brioche Bun, Bacon, Swiss Cheese, Cos Lettuce, Pickles, Aioli, Ketchup, Mustard, Chips</i>      |         |
| <u>Perfect Pairing:</u> <b>Coopers Pale Ale</b>  |         |
| <b>Steak Sandwich</b>  | \$20.00 |
| <i>150g Striploin, Bacon, Tomato, Aioli, Caramelised Onion, Cos, Swiss Cheese, Beetroot Jam, Chips</i>         |         |
| <u>Perfect Pairing:</u> <b>Mountain Goat Steam Ale</b>   |         |
| <b>Veggie Burger (v)</b>   | \$17.00 |
| <i>Chickpea Patty, Roast Capsicum, Tomato, Onion, Spinach, Swiss Cheese, Chipotle Aioli, Chips</i>             |         |
| <u>Perfect Pairing:</u> <b>Black Brewing 'Honest Ale'</b>  |         |
| <b>Traditional Fish &amp; Chips</b>  | \$22.00 |
| <i>Battered Flathead, Steakhouse Chips, Tartare Sauce, Garden Salad</i>  |         |
| <u>Perfect Pairing:</u> <b>Villa Maria 'Two Valleys' Sauvignon Blanc</b>                                       |         |
| <b>Chicken Parmigiana</b>  | \$23.00 |
| <i>Crumbed Chicken Breast, Napolitana Sauce, Mozzarella Sauce, Leg Ham, Chips, Garden Salad</i>                |         |
| <u>Perfect Pairing:</u> <b>Cricketers Arms Summer Ale</b>  |         |
| <b>Braised Red Wine Lamb Shank</b>   | \$24.00 |
| <i>Slow Cooked Lamb Shank, Paris Mash, Seasonal Greens, Red Wine Jus</i>                                       |         |
| <u>Perfect Pairing:</u> <b>St. Hallett 'Black Clay' Shiraz</b>   |         |
| <b>Pie &amp; Mash</b>  | \$24.00 |
| <i>Please ask staff for today's filling. Served with Paris Mash &amp; Seasonal Greens</i>                      |         |
| <u>Perfect Pairing:</u> <b>Black Brewing 'Bao Bao' Milk Stout</b>  |         |
| <b>250g Porterhouse</b>  | \$28.00 |
| <i>Steakhouse Chips, Garden Salad, your choice of Jus, Pepper or Mushroom Sauce. <b>Add Prawns for \$5</b></i> |         |
| <u>Perfect Pairing:</u> <b>Vasse Felix 'Filius' Cabernet Sauvignon</b>   |         |

## Side Dishes

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|---|--------|
| <b>Paris Mash (v)</b>                                     | \$7.00 |
| <i>Creamed Manjimup Potato, Butter, Seasoning</i>         |        |
| <b>Seasonal Greens (v)</b>                                | \$7.00 |
| <i>Broccolini, Green Beans, Garlic &amp; Caper Butter</i> |        |
| <b>Sautéed Vegetables (v)</b>                             | \$7.00 |
| <i>Tossed in Sumac &amp; Rosemary</i>                     |        |
| <b>Roast Kipfler Potatoes (v)</b>                         | \$7.00 |
| <i>Tossed in Thyme &amp; Rosemary</i>                     |        |
| <b>Rocket &amp; Parmesan (v)</b>                          | \$7.00 |
| <i>Sage &amp; Tarragon Dressing</i>                       |        |

## *Salads*

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|--|---------|
| <b>Fremantle Octopus &amp; Chorizo (gf)</b>  | \$18.00 |
| <i>Cherry Tomatoes, Green Beans, Pumpkin, Sage &amp; Tarragon Dressing</i>                 |         |
| <b>Beetroot &amp; Goats Cheese (v)(gf)</b>   | \$15.00 |
| <i>Rocket, Herb Honey Dressing, Pine Nuts. Add Chicken \$5</i>                             |         |
| <b>Thai Beef (gf)</b>  | \$16.00 |
| <i>Striploin, Thai Basil, Coriander, Mint, Beansprouts, Mixed Leaves, Nam Jim Dressing</i> |         |

## *Kids Meals*

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ALL KIDS MEALS COME WITH A FREE POP TOP DRINK. KIDS MEALS ARE ONLY AVAILABLE TO CHILDREN UNDER THE AGE OF 12.

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| <b>Fish &amp; Chips</b>                                      | \$12.00 |
| <i>Battered Flathead, Steakhouse Chips, Tomato Sauce</i>     |         |
| <b>Popcorn Chicken &amp; Chips</b>                           | \$12.00 |
| <i>Chicken Nuggets, Steakhouse Chips, Tomato Sauce</i>       |         |
| <b>Mac &amp; Cheese Arancini</b>                             | \$12.00 |
| <i>Classic Macaroni &amp; Cheese rolled in a Panko Crust</i> |         |
| <b>Bangers &amp; Mash</b>                                    | \$12.00 |
| <i>Irish Sausages, Paris Mash, Baked Beans</i>               |         |

## *Desserts*

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|---|---------|
| <b>Homemade Chocolate Brownie</b>                 | \$10.00 |
| <i>Vanilla Ice Cream, Kirsch Strawberries</i>     |         |
| <b>Homemade Sticky Toffee Pudding</b>             | \$10.00 |
| <i>Vanilla Ice Cream &amp; Butterscotch Sauce</i> |         |
| <b>Passionfruit Crème Brûlée</b>                  | \$10.00 |

# DRINKS LIST

## *White Wine*

WINE IS AVAILABLE BY SMALL GLASS, LARGE GLASS OR BOTTLE

|  |                      |
|--|----------------------|
| Bay of Stones Sauvignon Blanc  | \$8.50/\$11.00/\$38  |
| Mixed Regions, SA. Tropical fruit, with hints of grapefruit and lemon grass                              |                      |
| Peel Estate Chenin Blanc (Sweet)   | \$10.00/\$14.00/\$45 |
| Karnup, WA. Sweeter styler Chenin...   |                      |
| Villa Maria 'Two Valleys' Sauvignon Blanc  | \$11.00/\$15.00/\$45 |
| Marlborough, New Zealand. So well balanced NZ SB that it is NZ's most awarded wine                       |                      |
| Flametree Chardonnay   | \$11.00/\$15.00/\$45 |
| Margaret River, WA. Slight oak. Dried pear, grapefruit and honeydew match the oak beautifully            |                      |
| Vidal Pinot Gris   | \$11.00/\$15.00/\$45 |
| Hawkes Bay, New Zealand. Flavours of Apple and pear drive this subtle dry wine                           |                      |
| Henschke 'Peggy's Hill' Riesling   | \$12.00/\$16.00/\$50 |
| Eden Valley, SA. High altitude has given this wine plenty of citrus overtone with a delicate floral nose |                      |

## *Red Wine*

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|---|----------------------|
| Bay of Stones Merlot  | \$8.50/\$11.00/\$38  |
| Mixed Regions, SA. Jammy, Light Peppers and Black Current   |                      |
| St. Hallett 'Black Clay' Shiraz   | \$11.00/\$15.00/\$45 |
| Barossa Valley, SA. Juicy, vibrant dark berry notes with supple black pepper  |                      |
| Fraser Gallop Cabernet Merlot   | \$12.00/\$16.00/\$50 |
| Margaret River, WA. Classic blend   |                      |
| Villa Maria Pinot Noir  | \$12.00/\$16.00/\$50 |
| Marlborough, New Zealand. Light-bodied with cherry notes complemented with wild fresh herbs                               |                      |
| Vasse Felix 'Filius' Cabernet Sauvignon   | \$13.00/\$17.50/\$50 |
| Margaret River, WA. World renowned wine with vibrant black current notes and hints of truffle and sage                    |                      |
| Alamos Malbec   | \$45                 |
| Mendoza, Argentina. Medium bodied with chocolate, vanilla and black pepper notes  |                      |
| Henschke 5 Shillings  | \$60                 |
| Eden & Barossa Valleys, Australia . This wine has a very sophisticated balance of cherries, plums , Turkish delight notes |                      |

## *Rosé Wine*

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|---|----------------------|
| <b>La Vieille Ferme</b>                                 | \$10.00/\$14.00/\$45 |
| Southern Rhône, France. Strawberries & Cream            |                      |
| <b>La Maschera</b>                                      | \$11.00/\$15.00/\$45 |
| Barossa Valley, SA. Grenache/Sangiovese. Slightly drier |                      |
| <b>T'Gallant Pink Moscato</b>                           | \$10/\$45            |
| Mornington Peninsula, VIC. Semi sparkling               |                      |

## *Sparkling Wine*

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| <b>Redbank Emily Brut Cuvée</b>                                | \$8.50/\$38 |
| King Valley, Vic. Dry style                                    |             |
| <b>Villa Sandi Prosecco</b>                                    | \$9.50/\$45 |
| Treviso, Italy. Classic Italian style Prosecco                 |             |
| <b>Petit Cordon Brut (Mumm)</b>                                | \$13/\$50   |
| Marlborough, New Zealand. A dry varietal from House of Mumm    |             |
| <b>G.H. Mumm Cordon Rouge</b>                                  | \$99        |
| Reims, France. Champagne ....                                  |             |
| <b>Moët &amp; Chandon Rosé</b>                                 | \$120       |
| Épernay, France.   |             |
| <b>Moët &amp; Chandon Brut Magnum</b>                          | \$210       |
| Épernay, France. Arguably biggest champagne house in the world |             |
| <b>Dom Pérignon Vintage 2004</b>                               | \$395       |
| Épernay, France. Prestigious                                   |             |