

THE NATIONAL HOTEL

ROOFTOP • RESTAURANT • BAR

STARTERS

FLAT BREAD Labne, olive oil, falafels and dukkah	15	PORK BELLY BITES Saut ed bok choy, vermicelli crisp, char siu	18
HOUSE TERRINE Pickles, cornichons, onion marmalade and cristini	15	SEARED SCALLOPS GF Fried and pur ed cauliflower, chorizo crumb and sorrel	18
OYSTERS Natural with mango chilli salsa Kilpatrick	3 6 10 19 12.5 24	PAN FRIED SAGANAKI GF Wild rocket, fennel, pickled onion, olive cheeks, lemon and bread	15
SALT & PEPPER CALAMARI W/ ASIAN SALAD GF	17	TASTING PLATE Cured meat, pickles, skordalia, olives, keftedes and turkish bread	30

MAINS

ROAST CHICKEN BREAST GF Parsnip pur e, baby carrots, greens and jus gras	29	MARINATED PORK CUTLET GF Spiced pumpkin, apple and chorizo marmelade, hazelnut, pedro ximenez sauce	29
SEAFOOD FETTUCCINI Assorted fresh seafood, garlic, chilli, tomato concasse and limoncello	32	BEEF SHORT RIB Summer vegetable warm salad, potato fondant and bourbon sauce	30
HOUSE MADE GNOCCHI Blistered tomato, parmesan, pancetta, sage and hazelnut beurre noisette	29	DRY AGE PORTERHOUSE - 320g Mixed leaf salad and your choice of sauce and chips	32
MOROCCAN ROASTED CAULIFLOWER GF Confit beetroot, roasted tomatoes, beans and mixed leaf salad	26	EYE FILLET - 250g Paris mash, vegetables, roasted field mushroom and jus	39

PUB CLASSICS

BANGERS AND MASH Pork and fennel sausages, paris mash, seasonal veg and gravy	21	NASH BEEF BURGER Lettuce, tomato, pickles, cheese and house sauce w/ chips	22
CHICKEN PARMIGIANA Ham, napoli, chips and slaw	24	FRIED CHICKEN BURGER Slaw, fried chicken, creole sauce, lettuce, pickles and chips	21
PULLED PORK CHICKEN PARMIGIANA Pulled pork, napoli, slaw, crunchy crackle and chips	29	BEER BATTERED FISH AND CHIPS Mixed leaves, lemon and remoulade	25

SIDES

SAUT ED GREENS GF w/ brandy butter and almond	9	HEIRLOOM CARROTS GF Honey, pinenuts, raisin and pomegranate jewels	10
MOROCCAN CAULIFLOWER Dukkah, hummus, olive oil	9	PATATAS BRAVAS GF Pimento salt, rosemary and house sauce	8
PEAR SALAD GF Goats cheese, radish, wild rocket, fennel and walnut praline	10	MIXED LEAF SALAD GF	8

BAR SNACKS

BEER BATTERED CHIPS WITH AIOLI	9	THREE CHEESE GARLIC BREAD W/ ROSEMARY	8
EGGPLANT CHIPS WITH MISO AIOLI	9	PULLED PORK SLIDERS WITH SLAW AND HOUSE SAUCE	12
MOROCCAN SWEET POTATO CHIPS WITH AIOLI	9	PRAWN SPRING ROLLS W/ SWEET CHILLI SAUCE (8)	12
FRIED SOUTH MELBOURNE DIMMIES WITH SOY (2)	8	CHEESE BOARD Australian and imported cheeses, dried and fresh fruit, quince paste, mixed salted nuts with crackers	26