

## THE NATIONAL HOTEL

<b>SNACKS</b>	
Half dozen freshly shucked oysters, lemon wedges or red nahm jihm (GF)	\$19
Edamame (steamed fresh soy beans) (vegan) (GF)	\$8
Fries, red curry aioli (V) (GF)	\$9
Fried chicken wingettes, Korean chilli sauce (8 pieces) (GF optional)	\$12
Prawn Vietnamese spring rolls, lettuce, herbs, Hanoi sauce (4 pieces)	\$10
Veg Vietnamese spring rolls, lettuce, herbs, lime and chilli sauce (4 pieces) (V)	\$9
Mushroom, leek, chilli, cheddar croquettes, spiced gherkin aioli (4 pieces) (V)	\$10
Fried calamari seasoned in sesame and nori, chilli lime mayo (GF)	\$14
<b>STEAMED DUMPLINGS</b>	
Spicy chicken siu mai (4 pieces)	\$9
Prawn har gow (4 pieces)	\$10
Roasted beetroot, tofu, ginger (4 pieces) (vegan)	\$9
Dumpling sampler: Two pieces of each dumpling (6 pieces)	\$13
<b>SMALLER DISHES</b>	
Spicy squid san choy bau, ginger-flower sweet chilli (3 pieces) (GF)	\$10
Torched salmon, avocado, shiso ponzu, rice crackers (GF optional)	\$12
Crispy duck, tamarind caramel, lychees, herbs, on betel leaf (3 pieces) (GF)	\$13
Soft shell crab sliders, tomato and corn salsa (2 pieces)	\$15
Crispy pork belly bao bun, hoisin sauce, pickled cucumber (2 pieces)	\$12
Pumpkin and red lentil dahl, warm roti bread (vegan)	\$9
<b>SIDES</b>	
Steamed Asian vegetables (vegan)	\$8
Asian slaw, aromatic herbs, Hanoi dressing (V)	\$8
Duck fat roasted potatoes (GF)	\$9
Coconut rice (vegan) (GF)	\$3
Warm roti bread (vegan)	\$3.5
Warm roti bread with peanut satay (vegan)	\$7

(V) Vegetarian (GF) Gluten free

PROUD TO SERVE

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<b>LARGER DISHES</b>	
Southern Indian style fish curry, sweet potato, green beans, zucchini, rice (GF)	\$22
Pork chop, brussel sprouts with lap choeng, black vinegar dressing (GF avail)	\$32
Tea-smoked duck, nashi pear, fragrant herb salad, ginger dressing (GF)	\$26
Malaysian chicken curry, pickled vegetables, coconut rice (GF)	\$20
Thai green vegetarian curry, coconut rice (vegan avail) (GF)	\$18
Swordfish, charred cabbage, sesame mayo dressing, watercress salad	\$27
Sirloin steak, wild mushrooms, baby leek, nori butter, sichuan pepper jus	\$34
Coconut braised beef short rib, mushrooms, pickled cucumber, coconut rice (GF)	\$30
Miso lamb rump, roasted pumpkin, heirloom carrots, miso jus	\$30
<b>BURGERS</b> Served with chips.      Add cheese : \$1      GF/Vegan bun: \$4	
Wagyu beef, lettuce, tomato, pickles, onion, beetroot relish, mayo	\$20
Southern fried chicken, mild sriracha slaw	\$20
Panko crumbed barramundi, roasted corn salsa, onion, tartare sauce	\$20
Field mushroom, Vietnamese mint pesto, roasted capsicum, sweet potato (V)	\$18
Panko crumbed mac and cheese, lettuce, tomato, sriracha mayo (V)	\$20
<b>SHARING (SERVES 2+)</b>	
Spiced Ranger's Valley wagyu brisket, kimchi salad, pancakes, miso glaze	\$44
Western Plains pork hock, pickled cucumber, hot and sour slaw, steamed bao buns	\$32
Slow braised lamb shoulder, Asian slaw, fragrant herbs, lettuce cups	\$52
<b>DESSERTS</b>	
Apple tarte tartin, lime leaf, star anise, salted caramel ice cream	\$8
Steamed ginger pudding, ginger vanilla custard	\$8
Molten chocolate cake, vanilla bean ice cream	\$8