

THE NATIONAL HOTEL

SNACKS	
Steamed edamame, sea salt (VE) (GF)	\$8
Fries, red curry aioli (V) (GF)	\$9
Taiwanese fried chicken — yan su ji, green pepper corns, basil, fermented tofu (GF)	\$14
Vietnamese spring rolls with lettuce leaves and fresh herbs (4 pieces)	
Prawn with Hanoi sauce	\$10
Vegetarian with lime & chilli sauce (V)	\$9
Indonesian style crunchy corn croquettes, chilli jam, fresh lime (V)	\$12
Crispy squid, chilli furikake seasoning, herbed lime mayo (GF)	\$16
STEAMED DUMPLINGS	
Spiced lamb, chilli & confit garlic momos, tomato achar (4 pieces)	\$10
Prawn har gow (4 pieces)	\$11
Roasted sweet potato, tofu & shiitake mushroom (4 pieces) (VE)	\$9
Dumpling sampler - Two pieces of each dumpling (6 pieces)	\$13
SMALL DISHES	
Bahn khot - prawn, coconut & tumeric pancakes, cos lettuce, pickled chilli, aromatic herbs, coconut dipping sauce, toasted peanuts (GF)	\$14
Coconut & lemongrass poached chicken, green mango & coriander salsa, betel leaves (3 pieces)	\$12
Five spiced crispy soft shell crab slider, pickled carrot, cucumber, doenjang mayo (2 pieces)	\$15
Crispy pork belly bao, hoisin sauce, pickled cucumber (2 pieces)	\$12
Summer spinach & fresh tumeric dahl, chilli, spicy oil (VE)	\$9
SIDES	
Blistered green beans, spiced tofu, pickled chilli, fresh lime (GF) (VE)	\$9
Asian slaw with aromatic herbs, honey, sriracha & lime dressing (GF) (V)	\$8
Duck fat roasted potatoes (GF)	\$9
Coconut rice (VE) (GF)	\$3
Warm roti (VE)	\$3.5
Warm roti, peanut satay (VE)	\$7
Extra steamed bao (1 piece) (V)	\$1.5

(V) Vegetarian (VE) Vegan (GF) Gluten free

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MAINS (SERVES 1 to 2)	
Gochujang roasted lamb rump, smashed soy beans, pickled cucumber, gai lan, chilli, fresh herbs, straw potatoes (GF)	\$30
Vietnamese vermicelli noodle salad, shaved radish, cucumber, fried shallots, toasted peanuts - your choice of baked chicken, fried calamari or tofu (GF)	\$24
Sichuan crisp fried wild mushrooms, shaved vegetables, green beans, sugar snap peas, fermented bean curd, roasted cashews, fresh mint (GF) (VE)	\$19
Butter chicken masala curry, coconut rice, pickles (GF) (Veg. option av.)	\$22
Tea smoked salmon, grilled peach, pineapple, cucumber, cherry tomatoes, spring onion, fried shallots, ginger flower dressing (GF)	\$24
300gm pan roasted sirloin, toasted corn & miso succotash, spring onion & mint salsa verde (GF)	\$34
Miso baked eggplant, roasted dutch carrots, green beans, steamed gai lan, black vinegar dressing (GF) (VE)	\$21
Coconut braised beef short rib, mushrooms, steamed gai lan, pickled cucumber, fragrant herb salad, steamed coconut rice (GF)	\$32
Duck 'n' doughnuts - seared breast, confit leg, fried Chinese doughnuts, pickled vegetables, bean shoots, chilli, toasted peanuts, blood plum dressing	\$28
BURGERS Served with chips. Add cheese: \$1 GF/Vegan bun: \$2	
Angus beef, lettuce, tomato, pickles, caramelised onion, beetroot relish, mayo	\$22
Southern fried chicken, mild sriracha slaw	\$20
Panko & sesame barramundi, pickled cucumber, lettuce, red curry mayo	\$22
Pumpkin, chick pea, chilli & spinach pattie, lettuce, tomato, onion, chilli jam mayo (V)	\$20
SHARING (SERVES 2 to 4)	
500gm hoi sin sticky pork ribs, sriracha slaw, steamed bao (6 bao)	\$49
Malaysian whole baked flounder, sambal, spring onion, crunchy citrus salad, fresh herbs (GF)	\$45
1kg slow braised lamb shoulder, lettuce cups, Asian slaw, gochujang sauce	\$58
DESSERTS	
Pistachio mousse, citrus salad, honeycomb crumble (GF) (V)	\$9
Lemongrass & lime parfait with pineapple salsa & tuille wafer (GF avail) (V)	\$9
Cardamom & almond milk panna cotta, roasted red plum (V)	\$9
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