

CHOP CHOP



\$15 WORKERS LUNCH

THU 31ST JAN + FRI 1ST FEB



Wattleseed & green peppercorn spiced beef, oak lettuce, cherry tomatoes, cucumber, red onion, wattleseed & peppercorn vinaigrette (GF)

Coconut flesh salad, spiced tofu, wombok, green mango, beanshoots, green nam jim (Vegan, GF)

Pulled BBQ pork burger, pickled vegetables, iceberg lettuce, BBQ sauce, fries

THU 7TH + FRI 8TH FEB



180gm rump steak, gochujang butter, kim chi slaw, fries (GF avail)

Salmon poke bowl, pickled vegetables, avocado, edamame beans, seasoned rice (GF)

Panko crumbed eggplant, tomato & chilli chutney, rocket, parmesan, pear & walnut (V)

THU 14TH + FRI 15TH FEB



Miso marinated chicken breast, Japanese seasoned rice, sweet pickles, shredded sesame lettuce (GF)

Chipotle spiced fried avocado tacos, pico de gallo, mango, shredded lettuce, grilled corn, chipotle salt (V, GF)

Beer battered (or) grilled barramundi, green salad, house made tartare, lemon, fries (GF avail)

THU 21ST + FRI 22ND FEB



Chicken katsu burger, sriracha slaw, tonkatsu sauce, fries

Fish tacos, shredded iceberg, chipotle mayo, grilled corn, chipotle salt (GF)

Roasted pumpkin, cauliflower & eggplant, Moroccan spiced cous cous salad, toasted pine nuts, dates, raisins, chilli, fresh mint, yoghurt dressing (V, Vegan avail)

BOOKINGS RECOMMENDED

94298811 OR FUNCTIONS@THENATIONALHOTEL.COM.AU