

CHOP CHOP

\$15 WORKERS LUNCH



THU 28TH FEB + FRI 1ST MARCH



Pulled turmeric chicken burger, shredded iceberg lettuce, cucumber, spiced yoghurt, fries

Hoisin stir fried beef, gai lan, baby corn, capsicum, green peppercorns, carrot, water chestnuts, rice noodles (GF)

Korean rice bowl, pickled vegetables, kimchi, crispy kale, soft boiled egg (V, Vegan Avail)

THU 14TH + FRI 15TH MARCH



Beer battered fish and chips, green salad, lemon, house made tartare

Soba noodle salad, crispy tofu, zucchini, cabbage, snow peas, ginger soy dressing (V)

Chipotle spiced chicken tacos, shredded iceberg, pico de gallo, grilled corn, chipotle salt (GF)

THU 7TH + FRI 8TH MARCH



Mongolian Lamb stir fry, onion, garlic, capsicum, carrot, chinese broccoli, rice (GF)

Cuban pulled pork burger cheese, pickles, dijon mustard, fries

Roasted BBQ eggplant, siracha slaw, chips (V)

THU 21ST + FRI 22ND MARCH



Miso marinated chicken breast, sesame slaw, pickled vegetables, rice (GF)

Herbed falafels, grilled zucchini & mint salad, garlic tzatziki, flatbread (V, GF avail.)

200g Rump steak, garlic butter, chips, garden salad (GF)

THU 28TH + FRI 29TH MARCH



Sea Bream fillet, gai lan, green beans, carrot, chilli & lemongrass caramel (GF)

Wild mushroom & leek tart, rocket, pear & feta salad (V)

Minted lamb burger, lettuce, tomato, onion, garlic tzatziki, fries

BOOKINGS RECOMMENDED

94298811 OR FUNCTIONS@THENATIONALHOTEL.COM.AU