

CHOP CHOP

\$15 WORKERS LUNCH



THU 2ND + FRI 3RD MAY



Beer battered barramundi, chips and green salad, house tartare and lemon.

Turmeric & coconut baked chicken, vermicelli noodle salad, pickled carrot, cucumber, shallots, nuoc mam dressing (GF)

Mushroom and leek tart, rocket, pear and feta salad (V)

THU 9TH + FRI 10TH MAY



Minted lamb burger, lettuce, tomato, onion, cucumber and garlic yoghurt, chips

Pumpkin & thyme stuffed Portabello mushroom, crispy herb crumb, cos lettuce, cucumber & cherry tomato salad, balsamic dressing (Vegan, GF)

½ Korean Fried chicken, kim chi salad, bao, carrot, cucumber, wombok, gochujang dressing

THU 16TH + FRI 17TH MAY



Beef and Mushroom pot pie, chips, green salad

Japanese Katsu Eggplant curry, rice, pickled vegetables (V)

Indian spiced yoghurt chicken, biryani, eggplant pickle (GF)

THU 23RD + FRI 24TH MAY



Cauliflower & chick pea Masala curry, basmati rice, roti, garlic yoghurt (GF av, V, Vegan av.)

Pork schnitzel, braised red cabbage, apple, onion, fresh lemon

Tomato braised lamb meatballs, roasted potatoes, sautéed greens (GF)

THU 30TH + FRI 31ST MAY



Grilled barramundi, thyme roasted winter vegetables, steamed green beans (GF)

Miso glazed chicken breast, sautéed gai lai, rice (GF)

Eggplant, zucchini & carrot tamarind curry, spiced rice, naan bread (Vegan, GF av)

BOOKINGS RECOMMENDED

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