

Sharing or Starting

<i>Garlic Bread</i>	<i>Crusty garlic & herb buttered baguette.</i>	<i>7.5</i>	<i>V</i>
<i>Bruschetta</i>	<i>Vine ripe tomatoes, Spanish onion, basil & bocconcini on crisp sour dough w̄ Buloke park olive oil & balsamic syrup.</i>	<i>9.9</i>	<i>V</i>
<i>Conversation Plate</i>	<i>Hummus, beetroot dip, marinated olives, Bulgarian feta, cornichons, cured meats, Buloke Park olive oil & Turkish bread.</i>	<i>For 2 16.9</i> <i>For 4 24.9</i>	
<i>Wedges</i>	<i>Seasoned wedges w̄ sour cream & sweet chilli dipping sauce.</i>	<i>9.9</i>	
<i>Salmon & Avocado Wonton Stack</i>	<i>Tasmanian smoked salmon, avocado, rocket & preserved lemon labneh, layered w̄ crisp wontons & topped w̄ Queensland tiger prawns.</i>	<i>16.9</i>	<i>GF</i>
<i>Coffin Bay Oysters</i>	<i>Natural.</i> <i>or</i> <i>Grilled Kilpatrick.</i>	<i>Half dozen 19.9</i> <i>Dozen 29.9</i>	<i>GF</i>
<i>Pork Belly w̄ Tasmanian Scallops</i>	<i>Crisp skin pork belly twice cooked w̄ apple & fig chutney, pomegranate molasses & seared Tasmanian scallops.</i>	<i>16.9</i>	<i>GF</i>
<i>Salt & Pepper Calamari</i>	<i>Japanese style calamari lightly dusted w̄ Murray River salt & Szechuan pepper, set upon a salad of rocket, tomato & Thai basil salsa, finished w̄ crisp chilli & lime aioli.</i>	<i>Entrée 16.9</i> <i>Main 22.9</i>	

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15% Surcharge on Public Holidays (food only)

Gourmet Pizzas

<i>Madrid</i>	<i>BBQ sauce, bacon pieces & mozzarella cheese, topped w̄ tomato & basil salsa, drizzled w̄ garlic mayonnaise.</i>	<i>16.9</i>
<i>The Lot</i>	<i>Napoli sauce, salami, bacon, tasty cheese, capsicum, Spanish onion, mushrooms, kalamatta olives & prawns. (Anchovies optional)</i>	<i>16.9</i>
<i>Chicken</i>	<i>Chicken breast, BBQ sauce, bacon, caramelised pineapple, brie, aioli & micro basil.</i>	<i>16.9</i>
<i>Pumpkin & Bulgarian Feta</i>	<i>Basil pesto, roasted pumpkin, spinach, cherry tomatoes & Bulgarian feta.</i>	<i>16.9</i>

Pan to Oven

<i>Chicken, Pumpkin & Cashew Risotto</i>	<i>Herb scented chicken sautéed w̄ roasted pumpkin, baby spinach & cashews, tossed w̄ risotto in a chicken reduction, topped w̄ pesto & grana padano parmesan.</i>	<i>19.9</i>	<i>GF</i>
<i>Pumpkin & Taleggio Pappardelle</i>	<i>House made pappardelle pasta tossed w̄ roasted pumpkin, sage, wilted spinach, zucchini & pinenuts in a taleggio cheese & cream sauce.</i>	<i>19.9</i>	<i>V</i>
<i>Beef Lasagne</i>	<i>Layered fresh pasta w̄ bolognaise, Napoli sauce, mozzarella cheese, béchamel sauce, served w̄ crisp garden salad & chips.</i>	<i>18.9</i>	
<i>Eye Fillet Stir Fry</i>	<i>Wok seared eye fillet w̄ cashews, baby corn, capsicum & Asian greens, tossed w̄ hokkien noodles in a sweet chilli soy syrup.</i> <i>(Vegetarian Optional)</i>	<i>22.9</i>	
<i>Marinara</i>	<i>Tasmanian scallops, tiger prawns, squid, barramundi & mussels, sautéed w̄ garlic, chilli, Buloke park olive oil & fresh herbs, tossed w̄ linguine.</i>	<i>22.9</i>	

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Mains

<i>Seafood Platter</i>	<i>Tasmanian Atlantic salmon set upon poached shanghai w chive hollandaise, prawn & scallop skewers, Japanese style salt & pepper calamari on rocket w lime aioli, oysters Kilpatrick, served w a chive & semi sundried tomato potato salad.</i>	<i>32.9</i>	<i>GF</i>
<i>RECOMMENDED WINE: Secret Stone Sauvignon Blanc (New Zealand)</i>		<i>G 7.0</i>	<i>B 32</i>
<i>Chicken Breast</i>	<i>Free range chicken breast filled w brie, sundried tomato & prosciutto, oven baked & set upon sautéed asparagus spears, baby carrots, spinach & herb potato rosti, finished w a rich chicken jus.</i>	<i>27.9</i>	<i>GF</i>
<i>RECOMMENDED WINE: Secret Stone Sauvignon Blanc (New Zealand)</i>		<i>G 7.0</i>	<i>B 32</i>
<i>Fish of the Day</i>	<i>See specials board</i>		
<i>Barramundi</i>	<i>Barramundi fillets, fried in a cascade beer batter, accompanied w house made tartare, chips & your choice of garden salad or vegetables. (Grilled Optional)</i>	<i>21.9</i>	
	<i>Seniors</i>	<i>17.9</i>	
<i>Chicken Parmigiana</i>	<i>Crumbed chicken breast topped w bacon, Napoli sauce & melted tasty cheese, served w chips & your choice of salad or vegetables.</i>	<i>21.9</i>	
<i>Chicken Schnitzel</i>	<i>Crumbed chicken breast w chips, salad or vegetables.</i>	<i>18.9</i>	
<i>Caesar Salad</i>	<i>Cos lettuce, crispy bacon, croutons, tossed w the Nash's caesar dressing, finished w a fresh poached egg & shaved grana padano parmesan. (Anchovies optional)</i>	<i>17.9</i>	
	<i>Add chicken</i>	<i>19.9</i>	
<i>Greek Salad</i>	<i>Baby spinach, tomatoes, cucumber, bell peppers, Kalamata olives, Bulgarian feta & red onion w balsamic.</i>	<i>15.9</i>	<i>V</i>

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The National Bar & Grill—Specialty Beef

ALL STEAKS ARE SERVED WITH YOUR CHOICE OF CHIPS, NEW POTATOES & SEASONAL VEGETABLES OR SALAD

Greenham Natural Beef Pasture Fed sourced from Tasmania



Porterhouse (300g) Grilled, recommended cooking: blue to medium/well (MSA 3) 29.9 GF

Sher Wagyu 400 day grain fed, marble score # 7, sourced from the Ballan, Central Victoria

Rump (280g) Char grilled, recommended cooking: rare to medium 34.9 GF



Cape Grim 36 month Pasture Fed Sourced from Tasmania

Scotch Fillet (300g) Char grilled, recommended cooking: blue to medium (MSA 4) 40.9 GF

Eye Fillet (250g) Grilled, recommended cooking: blue to medium (MSA 5) 42.9 GF



Nolan's Private selection, 70 day Grain fed sourced from Gympie QLD

Rib Eye (550g) Grilled, recommended cooking: blue to medium/well (MSA 3) 49.9 GF

Please allow 30 minutes minimum cooking time due to the quality of our beef & our cooking methods.

Beef weights are approximate & prior to cooking

COMPLIMENTARY SAUCE, MUSTARDS & COMPOUND BUTTERS

Sauces Creamy mushroom, green peppercorn, sweet chilli bacon, béarnaise, Penfolds bin 28 red wine jus, or gravy.

ALL SAUCES ARE GLUTEN FREE

Mustards Milawa horseradish, Milawa traditional seeded French style or djon.

Compound Butter Garlic & chive

Paul's Favourite Selections:

Tiger prawns w Béarnaise Add 6.0 GF

Your choice of any of our cuts of steak with:

Queensland tiger prawns garlic scented, wilted spinach, rosemary scented fat chips & béarnaise sauce.

How I Like It !!!!! Add 5.0 GF

Your choice of any of our cuts of steak with:

Parmesan & garlic mash potato, wilted spinach, oven roasted mushroom & on the vine cherry tomato, red wine jus & a Greek salad.

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The National Bar & Grill—Specialty Dishes

Gourmet steak sandwich	24.9	
<i>Greenham porterhouse MSA #3: 200g char grilled w double smoked bacon, set upon vine ripe tomato & provolone cheese, topped w cornichons, caramelised Spanish onion, beetroot & béarnaise sauce, served w seasoned fat chips.</i>		
Local lamb two ways	32.9	
<i>Lamb rump “char grilled” topped w a macadamia nut & citrus crust, slow cooked lamb ribs on garlic & parmesan mash w wilted spinach, accompanied w ratatouille ,green beans & red wine jus.</i>		
Pork Belly	27.9	GF
<i>High country pork belly twice cooked w crispy skin set among cauliflower cream w apple & fig chutney, buttered spinach, baby carrots, beans & crisp potato rosti.</i>		
Recommended Wine: Secret Stone Sauvignon Blanc	G 7.0	B32.0

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On The Side

<i>Buttered Seasonal Vegetables</i>	4.0	<i>Bowl of Chips</i>	7.0
<i>Tiger Prawn Garlic Scented</i>	2.4 each	<i>Small Garden Salad</i>	4.5 GF
<i>Portobello Mushroom Char Grilled</i>	2.0 each	<i>Garlic & Parmesan Mash</i>	3.0

Kids Menu

KIDS MEAL DEAL - MAIN, DESSERT & DRINK FOR ONLY \$12

MAINS

<i>Battered Barramundi</i>	<i>Served w chips</i>	9.0
<i>Chicken Nuggets</i>	<i>Served w chips</i>	9.0
<i>Bolognese Rigatoni</i>		9.0
<i>Beef Lasagne</i>	<i>Served w chips</i>	9.0

DESSERTS

<i>Slime Snakes in a Lake</i>		4.0
<i>Ice Cream</i>	<i>Served w sprinkles & your choice of chocolate, strawberry, banana or caramel topping</i>	4.0

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Dessert Menu

<i>Macadamia nut cheesecake w berry coulis & white chocolate ice cream.</i>	<i>9.5</i>		
<i>Lemon meringue w raspberry sorbet & double thick cream.</i>	<i>9.5</i>		
<i>Mars Bar chocolate cake w berry coulis & double cream.</i>	<i>9.5</i>		
<i>Date pudding w butterscotch sauce, peanut praline & Butterscotch ice cream.</i>	<i>9.5</i>		
<i>The National's chocolate brownie topped w vanilla bean ice cream, chocolate fudge sauce & honeycomb.</i>	<i>For One 10.5</i>	<i>GF</i>	
	<i>For Two 16.5</i>	<i>GF</i>	

Selection Coffee Slices

<i>Slices</i>	<i>2.0</i>		
<i>Date Slice</i>	<i>2.5</i>	<i>GF</i>	



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