

# THE GRAND NATIONAL HOTEL

## TO SHARE

<b>Marinated Olives (v/gf)</b>	<b>\$8</b>
<b>Sweet Potato Fries (v)</b> <i>Served with aioli</i>	<b>\$10</b>
<b>Potato Wedges (v)</b> <i>Sour cream &amp; sweet chilli sauce</i>	<b>\$12</b>
<b>Salt &amp; Pepper Calamari</b> <i>Served with Asian style sauce</i>	<b>\$16</b>
<b>Beef Nachos (gf)</b> <i>Slow cooked beef, beans, melted cheese, tomato Salsa, sour cream &amp; guacamole</i>	<b>\$20</b>
<b>Vege Nachos (v/gf)</b> <i>Beans, melted cheese, tomato salsa, sour cream &amp; guacamole</i>	<b>\$18</b>
<b>Charcuterie Plate</b> <i>Selection of cured meats, grilled &amp; pickled veg, olives &amp; more</i>	<b>\$25</b>

## BURGERS

*All burgers & sandwich served with fries*

<b>The Famous 'Nash' Burger</b> <i>Caramelised onion, tomato chutney, cheddar, salad &amp; special sauce</i>	<b>\$21</b>
<b>Portuguese Chicken Burger</b> <i>Spicy free-range chicken, iceberg lettuce, cheese &amp; spicy mayonnaise</i>	<b>\$21</b>
<b>The Ultimate Vege Burger (v)</b> <i>Crumbed mushroom, sweet potato, lettuce, tomato caramelised onions, haloumi, aioli &amp; pesto sauce</i>	<b>\$20</b>
<b>Steak Sandwich</b> <i>Rocket, tomato, caramelised onion, aioli &amp; Dijon mustard on ciabatta bread</i>	<b>\$22</b>

## SALADS

<b>Caesar Salad</b> <i>Cos lettuce, croutons, soft boiled egg, parmesan, bacon &amp; in-house made Caesar dressing</i>	<b>\$17</b>
<b>Barley, Carrot &amp; Pumpkin Salad (v)</b> <i>Barley, roasted carrots, pumpkin, currants, mint, parsley, pine nuts &amp; feta</i>	<b>\$17</b>
<b>Grilled Kale &amp; Corn Salad (v/gf)</b> <i>Char grilled kale, roasted corn &amp; quinoa with honey lemon dressing</i>	<b>\$17</b>
<b>Add Grilled Free-Range Chicken Breast</b>	<b>+ \$5</b>
<b>Add Grilled Haloumi</b>	<b>+ \$4</b>
<b>Add Soft Boiled Egg</b>	<b>+ \$3</b>

## MAINS

<b>Schnitty &amp; Slaw</b> <i>Free-range chicken schnitzel, in-house made slaw &amp; Bravarian sauce</i>	<b>\$22</b>
<b>Chicken Parmi</b> <i>Free-range chicken schnitzel, in-house made tomato sauce &amp; mozzarella cheese &amp; garden salad</i>	<b>\$25</b>
<b>Crispy Skin Salmon (gf)</b> <i>Mash, mixed leaf herb salad &amp; lemon</i>	<b>\$28</b>
<b>Arrabiata (v) - penne or tagliatelle</b> <i>Tomato, onion, chilli, garlic, basil with parmesan &amp; fresh basil garnish</i>	<b>\$19</b>
<b>Beef Ragu - penne or tagliatelle</b> <i>Slow cooked beef in rich sauce with parsley &amp; parmesan to garnish</i>	<b>\$21</b>
<b>Lamb &amp; Rosemary Sausages</b> <i>Mash, caramelised onions, peas &amp; gravy</i>	<b>\$22</b>
<b>Pork Cutlet (gf)</b> <i>Mash, green beans &amp; seeded mustard jus</i>	<b>\$30</b>

## THE GRILL

*Served with your choice of two the following mash, fries, veg or salad*

<b>Rump Steak – 250g</b>	<b>\$28</b>
<b>New York Strip – 300g</b>	<b>\$33</b>
<b>T-Bone Steak – 350g</b>	<b>\$33</b>
<i>With your choice of mushroom, pepper or béarnaise sauce Additional sauce plus \$2 / Aioli \$1</i>	

## SIDES

<b>Shoestring Fries (v)</b>	<b>\$8</b>
<b>Steamed Greens (v/gf)</b>	<b>\$8</b>
<b>Greek Salad (v/gf)</b>	<b>\$10</b>

## KIDS MENU

<b>Tomato Spaghetti</b>	<b>\$10</b>
<b>Steak &amp; Chips</b>	<b>\$10</b>
<b>Fish &amp; Chips</b>	<b>\$10</b>

## TO FINISH

<b>Dessert of the Day</b> <i>Ask bar staff for daily dessert special</i>	<b>\$10</b>
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Any food allergies, please advise staff when placing your order.

(v) vegetarian (gf) gluten free