

THE GRAND NATIONAL HOTEL

TO SHARE

Marinated Olives (v/gf)	\$8
Potato Wedges (v) <i>Sour cream & sweet chilli sauce</i>	\$12
Bread & Dips (v) <i>Grilled Ciabatta bread served with Hummus, Romesco & Guacamole dips</i>	\$12
Buffalo Style Chicken Wings (gf) <i>Tender, deep fried, chicken wings tossed in spicy buffalo sauce, with in house made ranch dipping sauce</i>	\$15
Beef or Vege Nachos (gf) <i>Slow cooked beef OR bean mix, melted cheese, tomato salsa, sour cream & guacamole on bed of corn chips</i>	\$20 / \$18
Salt & Pepper Calamari (gf) <i>Lightly battered & fried Calamari rings with lemon & aioli</i>	\$16
Beef Tacos (3) <i>Spicy beef & bean mix, lettuce, diced tomato salsa, guacamole, coriander, cheese & lime</i>	\$15
Pork Belly Tacos (3) <i>Crispy pork belly, cabbage slaw, grilled pineapple, soy & sweet chilli sauce, jalapenos, coriander & lime</i>	\$15
Chicken Tacos (3) <i>Spicy chicken breast, mixed lettuce, avocado, tomato salsa, coriander, spicy mayo & lime</i>	\$15

BURGERS

*All burgers served on fresh, milk buns & fries
Gluten free buns available +\$2*

The Famous 'Nash' Burger <i>Beef patty, mixed lettuce, caramelised onion, tomato chutney, cheddar & special sauce</i>	\$19
Southern Style Chicken Burger <i>Deep fried, crispy, free-range chicken, slaw, pickle, cheddar & spicy mayo</i>	\$19
Beef, Bacon & Cheese Burger <i>Beef patty, smoked bacon, cheddar, mixed lettuce, tomato, caramelised onion & burger sauce</i>	\$21
Falafel Burger (v) <i>Chickpea, mushroom & sumac patty, iceberg lettuce, tomato, cucumber, red onion, cheese & tangy, yogurt sauce.</i>	\$18

Add bacon \$3 Add patty \$4

THE GRILL

*Served with your choice of two sides -
mash, fries, veg or salad*

Rump Steak – 250g	\$28
T-Bone Steak – 350g	\$30

*With your choice of mushroom, pepper or béarnaise sauce
Additional sauce plus \$2 / Aioli \$1*

MAINS

Chicken Schnitty & Salad <i>Free-range chicken schnitzel, fresh garden salad, fries, lemon & Bravarian sauce Add \$2 for Parm</i>	\$22
BBQ Beef Ribs <i>Slow cooked, BBQ beef ribs glazed with rich in-house BBQ sauce served with zesty slaw & grilled corn cobette</i>	\$26
Market Fish – Pan fried or Beer Battered (gf) (ask staff) <i>Crushed herb & butter potatoes, mixed leaf salad, Romesco sauce & lemon</i>	\$28
Prawn Spaghetti <i>Prawns & spaghetti tossed in white wine sauce with lemon, garlic, chilli & dill</i>	\$25
Pork Belly <i>Oven roasted, crispy skinned pork belly, cabbage slaw, mash, greens & apple puree</i>	\$24
Pot of Mussels <i>South Australia Black mussels in our famous spicy, napolitana 'Nash' sauce with crusty bread</i>	\$28

SALADS

Chopped Summer Salad (v/gf) <i>White & Edamame beans, tomato, cucumber, celery, carrot, red capsicum, red onion & fresh green herbs with lemon & olive oil dressing</i>	\$17
BLAT Salad <i>Iceberg lettuce, avocado, cherry tomatoes, candied bacon, pearl couscous & house honey lemon dressing</i>	\$17
Grilled Kale & Corn Salad (v/gf) <i>Char grilled kale, oven roasted corn & quinoa with house honey lemon dressing</i>	\$17
Add Smoked Salmon	+ \$5
Add Grilled Free-Range Chicken Breast	+ \$5
Add Grilled Haloumi	+ \$4
Add Avocado	+ \$4

SIDES

Shoestring Fries (v)	\$8
Sweet Potato Fries (v)	\$10
Steamed Greens (v/gf)	\$8
Garden Salad (v/gf)	\$8
Garlic Bread (v)	\$6

KIDS MENU

Kids Spaghetti (v)	\$9
Kids Burger & Fries	\$9
Kids Fish & Fries	\$9
Kids Steak & Chips <i>Steamed veggies instead of fries available</i>	\$9
Kids Ice cream	\$5

TO FINISH

Dessert of the Day <i>Ask bar staff for dessert of the day</i>	\$10
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Any food allergies, please advise staff when placing your order. (v) vegetarian (gf) gluten free