
Salads

Greek Salad	\$17
Cucumber, cherry tomato, red onion, feta & olives (gf)	
Caesar Salad	\$23
Crisp cos lettuce, soft boiled egg, parmesan, crispy bacon & croutons with traditional Caesar dressing (gfo)	
Vegan Buddha Bowl	\$25
Avocado, house-picked beetroot & carrot, lettuce, cabbage, brown rice, cucumbers, wakame seaweed, toasted sesame & miso ginger dressing (ve) (gf)	
Cauliflower & Halloumi Salad	\$26
Grilled halloumi & curried cauliflower served with mesclun, spiced almonds, cranberry, crispy kale & pomegranate dressing (v) (gf)	
Southwest Beef Salad	\$28
Angus rump steak, garden salad, avocado, feta & chipotle honey dressing (gf)	
Salad Add-ons	
Grilled Cajun chicken (gf)	\$8
Grilled prawn cutlets (5) (gf)	\$8
Bacon (gf)	\$3
Fried Egg (gf)	\$2.5

DAILY SPECIALS

Daily Specials - **from \$20**
Available all day

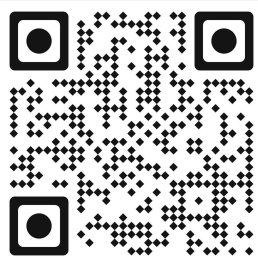
Monday: Fish & Chips

Tuesday: Any Burger & Chips

Wednesday: Parmi, Chips & Salad

Thursday: Steak, Chips & Salad

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MENU

(08) 9335 6688

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Small bites & Snacks

Marinated Olives (ve) (gf)	\$8
Sourdough Garlic Bread (v)	\$12
Turkish Bread (v)	\$8
<i>Add spicy capsicum dip \$5</i>	
Chips Tomato sauce (v)	\$13
Sweet Potato Fries Chipotle mayo (v)	\$14
Mexican Street Corn Salsa	\$15
<i>Served with feta & tortilla crisps (v) (gf)</i>	
Chilli Lime Fried Calamari Chipotle mayo	\$16
Tomato Trio Bruschetta	\$18
<i>Mixed with olive, feta & balsamic glaze (v) (gfo)</i>	
Mozzarella Sticks Salsa (v)	\$19
Teriyaki Karaage Chicken Bites	\$19
Red Braised Pork Belly Bites	\$19
Korean Chilli Chicken Wings Ranch	\$18
National Grazing Plate	\$42
<i>Cured meats, selection of cheese, olives, artichokes, sun dried tomatoes & Turkish bread</i>	
Add Sauce	\$2
<i>Aioli, chipotle, vegan herb mayo</i>	

Sharing

Tacos (3)	
Halloumi	\$24
<i>Corn salsa, pickled red onion, cabbage, vegan herb mayo (v)</i>	
Crispy Fish	\$24
<i>Apple slaw, pickled red onion, chipotle mayo</i>	
Bourbon Pulled Pork	\$24
<i>Slaw, chipotle mayo, pickled red onion</i>	
Sliders (3) Toasted brioche sliders served with mesclun	
Cheeseburger House sauce	\$24
Grilled Cajun chicken Sriracha mayo	\$24
Share Platters (serves 2-4 people)	
Feasting Board	\$77
<i>200g Angus Rump, Cajun chicken, Irish sausage, halloumi salad, garlic bread, chips, chef trio dips</i>	
Green Thumb	\$66
<i>Tomato bruschetta, halloumi taco, sweet potato fries, street corn salad, mozzarella sticks, Turkish bread, spicy capsicum dip</i>	



Burgers

All served with chips. GF bun add \$2.50

National Burger	\$27
<i>Grilled beef patty (not gf), mesclun, house sauce, aioli, cheese, sliced tomato, pickles & toasted brioche bun</i>	
Steak Sandwich	\$32
<i>Scotch fillet with bacon, tomato, mesclun, caramelized onion, cheese, aioli, served on Turkish bread (gfo)</i>	
Creole Chicken Burger	\$28
<i>Cajun grilled chicken, mesclun, tomato, Sriracha mayo, crispy bacon & toasted brioche bun (gfo)</i>	
Vegetarian Burger	\$27
<i>Beyond veg patty with mesclun, tomato, cheese, vegan herb mayo & toasted vegan bun (v) (veo) (gfo)</i>	
<i>Add vegan cheese \$2</i>	

Classic Mains

250g Black Angus Porterhouse Steak	\$39
<i>Served with chips and salad & your choice of pepper, gravy or mushroom sauce (gfo)</i>	
300g Black Angus Scotch Fillet Steak	\$46
<i>Served with chips and salad & your choice of pepper, gravy or mushroom sauce (gfo)</i>	
Add creamy garlic prawn cutlets (6) (gf)	\$10
Upgrade to creamy mash (gf)	\$3
Chicken Parmigiana	\$29
<i>Crumbed chicken breast topped with champagne ham, tomato sugo & melted cheese served with chips & salad</i>	
Fish & Chips	\$28
<i>Beer-battered or grilled Snapper, salad, chips, house made tartare sauce & lemon wedge</i>	
Prawn & Chorizo Fettucine	\$28
<i>Prawn cutlets, chorizo, rocket, onion, garlic, chilli, spicy prawn oil</i>	
Fish Pie	\$29
<i>Salmon & Snapper with garden vegetables, baked in a creamy white sauce, served with mash & salad</i>	
Bangers & Mash	\$28
<i>Local Irish sausage, peas, creamy mash, caramelized onion & gravy</i>	
Moroccan Lamb	\$32
<i>Shredded lamb, curried cauliflower, brown rice, rocket & spiced almonds with spiced capsicum yoghurt & pomegranate dressing (gf)</i>	
Fish of the Day	\$MP