

HOTEL NACIONAL

SMALL

Guacamole, coriander, pico de gallo, chilli oil, corn chips (V)	17
Tuna ceviche, chilli oil, sesame, hazelnut salsa macha (A)	27
Corn ribs, tajín, sour cream (V)	16
Sun-dried tomato potato croquettes, jalapeño mayo (4 per serve) (V)	18
Pumpkin tamales, zucchini, poblano pepper, braised lentils, pasilla chilli sauce (2 per serve) (V)	18
Housemade chorizo, capsicum, oregano, capers salsa	22
Spiced beef empanadas, onion, salsa verde (2 per serve)	18
Mexican chicken balls, chipotle and tamarind sauce, pickled onion (4 per serve)	20

TORTILLAS

Baja rockling taco, fennel slaw, chipotle aioli (1 per serve) (I)	9
Barbacoa mushroom taco, salsa verde, crispy shallot, fresh onion (1 per serve) (V)	9
Marinated pork taco, achiote, pineapple salsa (1 per serve)	9
Birria braised beef tacos, grilled cheese, pickled onion, consommé (2 per serve)	20
Duck taquitos, lettuce, salsa verde, chipotle mayo, red peppers (2 per serve)	19
Cheesy potato taquitos, lettuce, salsa verde, chipotle mayo, red peppers (2 per serve) (V)	18
Prawn tostada, chives, cucumber, lime mayo, flying fish roe (1 per serve) (I)	14
Hearts of palm tostada, mezcal cocktail sauce, iceberg lettuce, pico de gallo (1 per serve) (V)	12

LARGE

Chamoy glazed pork, sweet potato, kale, hibiscus	42
Grilled chicken thigh, red mole, green bean	38
300gm scotch fillet, chimichurri butter	54
Grilled barramundi, guajillo, pickled cactus, sweet corn salsa (A)	44
Pulled jackfruit enchilada, cheese gratin, enchilada sauce (V)	35

SIDE

Roasted cauliflower, green pipian sauce, pomegranate, pumpkin seed (V)	16
Mixed lettuce, heirloom tomato, vegan fetta, corn chips (V)	15
Mexican fries, tajín, salt, vegan aioli (V)	16

DESSERT

Coconut lime panna cotta, pineapple, cocoa, mint (V)	15
Churros, cinnamon, chocolate sauce (4 per serve) (V)	18

All food menu items are gluten-free

V = Vegan | A = Australian Seafood | I = Imported Seafood

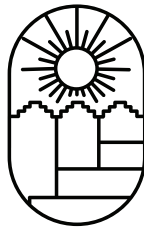
15% surcharge on public holidays

Set menu requirements:

- A minimum of 2 people are required to select a set menu
- Groups of 8 or more people must select a set menu
- The whole table must select from the same set menu
- Substitutions can be made by the kitchen to cater to dietary requirements and allergies

Please get in touch for future bookings
and function enquiries





HOTEL NACIONAL

SET MENU

\$75 per person

Guacamole, coriander, pico de gallo,
chilli oil, corn chips

Sun-dried tomato potato croquettes, jalapeño mayo

Corn ribs, tajín, sour cream

Housemade chorizo, capsicum, oregano,
capers salsa

Roasted cauliflower, green pipian sauce,
pomegranate, pumpkin seed

Grilled chicken thigh, red mole, green bean

Mexican fries, tajín, salt, vegan aioli

Coconut lime panna cotta, pineapple,
cocoa, mint

LARGE SET MENU

\$95 per person

Guacamole, coriander, pico de gallo,
chilli oil, corn chips

Tuna ceviche, chilli oil, sesame, hazelnut salsa macha

Housemade chorizo, capsicum, oregano,
capers salsa

Roasted cauliflower, green pipian sauce,
pomegranate, pumpkin seed

300gm scotch fillet, chimichurri butter

Grilled barramundi, guajillo, pickled cactus,
sweet corn salsa (A)

Mexican fries, tajín, salt, vegan aioli

Churros, cinnamon, chocolate sauce

VEGAN SET MENU

\$65 per person

Guacamole, coriander, pico de gallo,
chilli oil, corn chips

Sun-dried tomato potato croquettes,
jalapeño mayo

Corn ribs, tajín, sour cream

Hearts of palm tostada, mezcal cocktail sauce,
iceberg lettuce, pico de gallo

Pulled jackfruit enchilada, cheese gratin,
enchilada sauce

Roasted cauliflower, green pipian sauce,
pomegranate, pumpkin seed

Mexican fries, tajín, salt, vegan aioli

Coconut lime panna cotta, pineapple,
cocoa, mint

EXPRESS LUNCH BURRITO BOWL

\$20 | Available 12pm–3pm | Monday to Friday*

Steamed rice, black bean, corn, tomato, avocado

With your choice of:

- Pulled Chicken
- Pulled Pork
- Crispy Rockling (I)
- Pulled Jackfruit (V)

*Excludes Public Holidays

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