



AUSTRALIAN
NATIONAL HOTEL

WINTER MENU 2011

STARTERS & LIGHT MEALS

Cheesy Garlic Bread	5.00
Seasoned Potato Wedges	7.50
Served with sweet chilli sauce & sour cream	
Bowl of Chips & Aioli	6.00
Lemon Pepper Calamari Starter	14.00
Calamari encrusted with lemon pepper seasoning, served on a bed of rocket with aioli	
As a main served with chips	17.00
Caesar salad	14.00
Cos lettuce, crispy bacon, shaved parmesan & garlic croutons tossed in a Caesar dressing topped with a soft poached egg & anchovies optional!	
With chicken	17.00
With lemon pepper calamari	17.00
Greek salad	14.00
Tomato, cucumber, spanish onion, capsicum, olives, marinated feta, drizzled with olive oil	
With chicken	17.00
With lemon pepper calamari	17.00
Aussie Nash Steak Sandwich	16.00
Char-grilled rib-fillet with rocket, tomato, swiss cheese, dijon mustard, onion jam on thick char-grilled bread served with chips	
Angus Burger	16.00
Topped with bacon, lettuce, tomato, beetroot, cheese & BBQ sauce served on toasted turkish bun	
Aussie Nash Chicken Sandwich	16.00
Char-grilled chicken breast with cos lettuce, tomato, avocado, tasty cheese, aioli and basil pesto on thick char-grilled bread served with chips	

WINTER CLASSICS

Wagyu Lasagne	19.00
Housemade lasagne made with premium wagyu mince served with chips and salad	
Bangers & Mash	19.00
Classic bangers & mash served with mushy mint peas topped with onion gravy	
Traditional Lamb Shank	20.00
Tender lamb shank in a rich tomato & rosemary sauce served on creamy mash	

KIDS MENU

Chicken Nuggets & Chips	6.50
Fish & Chips	6.50
Linguini Bolognese	6.50

MAINS

Chicken Parmigiana	18.00
Chicken breast lightly crumbed, topped with mozzarella, napoli & ham served with chips & salad	
Graziers Beef Pie	15.90
Tender chunks of graziers beef in a silky onion gravy encased in pastry served with mash potato, mushy peas & pan gravy	
Thai Green Curry	18.00
Thai style green curry with chicken on a bed of jasmine rice	
With Prawns	21.00
Seafood Chilli Linguini	17.00
Calamari, prawns, chilli, lemon & olive oil tossed with linguini	
Chicken Mushroom Risotto	17.00
A creamy risotto mixed with chicken, mushrooms & baby spinach	
Beer Battered Flathead Tails	18.00
Served with chips, salad, lemon & aioli	

THE GRILL



RUMP 300 gram **22.00**
This classic primal cut is full in flavour. The beef bodies are a yearling product with a hook weight of 340 to 360 kg, predominately 75% Bos Taurus British with a fat depth of no more than 7mm. Aged to our specification with a supplier guarantee of ultimate flavour & tenderness.



“FULL OF FLAVOUR”
EYE FILLET 200 gram **25.00**
This delightful cut of beef is the most tender of them all & is best described as succulent, lean & tender. Sourced from lush open paddocks surrounding the Darling Downs & aged for a minimum of 8 weeks.



“SIMPLY SENSATIONAL”
SIRLOIN 300 gram **24.00**
Also known as a Porterhouse this primal cut is aged for a minimum of 8 weeks to ensure tenderness & taste satisfaction

“PRIMAL PERFECTION”

All of our quality Graziers beef cuts are char-grilled to your liking with your choice of sauces:
Pan gravy, peppercorn, mushroom, dienne, garlic butter, dijon or english mustard.

Served with chips & salad, chips & vegetables or mash & vegetables

STEAK TOPPERS

Creamy Garlic Prawns	7.00
Lemon Pepper Calamari	5.00
Extra Sauce	2.00

SIDE BOWLS

Chips	5.00
Vegetables	5.00
Potato Mash	5.00
Salad	5.00