

METROPOLITAN

HOTEL

1 - PUB CLASSIC MENU

AVAILABLE FOR GROUPS OF 10 OR MORE.

Please choose two options from the main and dessert to be served on a 50/50 split. Alternatively, this menu may be pre-ordered from a selection the 5 chosen mains to allow guests more choice.

SHARED ENTRÉE

SPICED CALAMARI
warm pepper sauce / pea tendrils / grilled lime

✓ MUSHROOM ARANCINI
truffle aioli

HOUSE DIPS
dukkah / chargrilled sourdough

MAINS

CHICKEN PARMA
panko crumbed chicken breast / smoked leg ham / napoli / mozzarella / steak fries / house salad

BEER BATTERED FISH & CHIPS
market fish / steak fries / tartare sauce / house salad

SPICY SALAMI
met sauce / red onion / roasted red peppers / black olives / basil

✓ LINGUINE
vine ripened cherry tomatoes / basil pesto / crumbed feta

CHICKEN & GRAIN SALAD
chicken / grains / nuts & seeds / currants / honey yoghurt / fresh herbs / pomegranate dressing

DESSERTS

PANNACOTTA
lemon verbena / roasted rhubarb / ginger crumb

STICKY DATE AND WALNUT PUDDING
butterscotch sauce / candied walnuts / vanilla bean mascarpone

SELECTION OF GIOCO SORBETS & ICE CREAMS
shortbread crumble

2 COURSE \$30 PER PERSON
3 COURSE \$39 PER PERSON

ADD BEER BATTERED CHIPS FOR THE TABLE \$2.50PP

ADD HOUSE SALAD FOR THE TABLE \$2.50PP

ADD WOODFIRED SEA SALT AND ROSEMARY BREAD FOR THE TABLE \$2.50PP

METROPOLITAN

HOTEL

2 SET MENU

AVAILABLE FOR GROUPS OF 30 OR MORE
Please select two options from each course to be served alternately

ENTRÉE

CRISPY PORK BELLY
house kimchi / crushed peanuts

BEEF CARPACCIO
crispy artichoke / capers / pecorino / black truffle mayo

^{GF} CRISPY SQUID
smoked chilli aioli / fresh herbs

^V THREE CHEESE ARANCINI
olive & sundried tomato mayo

MAINS

BEEF SHORT RIBS
smoked mash / caramelized shallots / crispy kale

CHAR GRILLED CHICKEN
parsnip puree / brussel sprouts / crispy bacon / brown ale sauce

PAN SEARED SALMON
apple cabbage salad / cauliflower puree / red pepper sauce

^V ARTICHOKE & THYME TART
tarragon vinaigrette / witlof salad

All mains served with fresh bread and house salads.

DESSERTS

WARM CHOCOLATE BROWNIE
salted caramel ice cream / pistachio sugar

ORANGE & THYME PANNACOTTA
orange blossom s one fruit / cardamom praline

APPLE & CARROT PUDDING
bourbon caramel sauce / vanilla sorbet

Tea and coffee served with biscotti

2 COURSE \$42 PER PERSON
3 COURSE \$53 PER PERSON

ADDITIONAL CHOICE PER COURSE - ADD \$5.00 PER PERSON PER COURSE
BEER BATTERED CHIPS FOR THE TABLE - ADD \$2.50 PER PERSON
WOODFIRED GARLIC BREADS FOR THE TABLE - ADD \$2.50 PER PERSON

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HOTEL

3 SET MENU

AVAILABLE FOR GROUPS OF 30 OR MORE
Please select two options from each course to be served alternately

ENTRÉE

v HAND ROLLED POTATO GNOCCHI
pumpkin / pinenuts / E

SALMON CARPACCIO
whiskey / treacle / fennel apple slaw

POLENTA CRUSTED PRAWNS
crispy chilli / ginger / t y é

BEEF TATAKI
onion ponzu / garlic crisps / onion salsa

MAINS

220gm EYE FILLET
dutch carrots / field mushrooms / burrata / cognac jus

ROASTED FILLET OF BLUE EYE
cockle & leek risotto / herb oil

CHAR-GRILLED CHICKEN
sweet potato / roasted beetroot / grilled witlof

All mains served with fresh bread and house salads.

DESSERTS

CHOCOLATE & HAZELNUT CROQUANT
caramel popcorn / vanilla sorbet

CHESTNUT MASCARPONE MOUSSE
chocolate crumbs / spiced palmier

^{GF / DF} ETON MESS
fresh berries / crushed meringue / whipped coconut cream

CHEESE BOARD IMPORTED & LOCAL AND CONDIMENTS
a selection of 3 local and imported cheeses with crackers & condiments

Tea and coffee served with biscotti

2 COURSE \$48 PER PERSON
3 COURSE \$65 PER PERSON

ADDITIONAL CHOICE PER COURSE - ADD \$5.00 PER PERSON PER COURSE
BEER BATTERED CHIPS FOR THE TABLE - ADD \$2.50 PER PERSON
WOODFIRED GARLIC BREADS FOR THE TABLE - ADD \$2.50 PER PERSON