

EST 1854

LUNCH + DINNER MENU

METROPOLITAN



CLASSICS

Chicken Schnitzel

Panko Crumbed Chicken Breast, Fries, House Salad and Side of Gravy (NF)

\$28

Chicken Parma (half option available)

Pub Classic topped with Grandma Ham, served with

Fries and House Salad (NF) Full \$32 | Half \$27



Wagyu Burger

Milk Bun, Wagyu Patty, Bacon, Monterey Jack Cheese, Cos Lettuce, Pickles,

Tomato Relish, Aioli and Fries (NF) \$30

Fish & Chips

Beer Battered Fish Fillet, House Salad, Fries and Tartare (NF) \$36

Beef Cheek & Ale Pie

Braised Beef Cheek & Ale Pie, Pomme Puree, Mushy Peas and Red Wine Jus (NF) \$34

Eggplant Parmagiana

Crispy Crumbed Eggplant with Napoli & Mozzarella, House Salad and Fries (NF & VEG) \$24

Metropolitan Caesar Salad

Baby Cos Lettuce, Soft Egg, Bacon, Croutons, Crispy Chicken and Parmesan Dressing (NF) \$26



- 9PM

BURGER

WEDNESDAYS

MAINS

Potato Gnocchi

Honey-Roasted Pumpkin, Sage, Brown Butter Sauce and Parmesan (HAL & VEG) \$32

BBQ Half-Chicken

Herb-Buttered BBQ Chicken, Wild Mushroom Risotto and Chicken Sauce (GF/HAL/NF) \$34

Seafood Linguini

Prawns, Mussels, Calamari with Chilli, Garlic and White Wine (NF) \$38



Lamb Shoulder

Slow Braised Lamb, Mashed Potato, Baby Carrots and Gravy (GF & NF) \$36

Scotch Fillet 300gm.

Fries, House Salad and a choice of Red Wine Jus or Café De Paris Butter (GF/HAL/NF) \$48

Pan Seared Barramundi

Served with a Spring Pea Salad and a Lemon Caper Sauce (DF/GF/HAL) \$42



DF = Dairy Free | GF = Gluten Free | HAL = Halal | NF = Nut Free | V = Vegan | VEG = Vegetarian More Gluten Free and Vegetarian options are available, please ask our friendly staff.

All credit card payments will incur a 1.4% surcharge.

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METROPOLITAN

SNACKS & SHARING RUSTIC PIZZAS Marinated Olives Margherita

Warm Mixed Olives with Chilli, Garlic, Fresh Tomato, Confit Garlic, Thyme and Lemon (DF/GF/NF/VEG/HAL) \$10 Fior di Latte Cheese and Fresh Basil (HAL/NF/VEG) \$18 **Rustic Pizza Bread & House Dips** Hummus, Tzatziki and Roasted Sausage Eggplant (HAL/NF/VEG) \$15 Pork & Fennel Sausage, Red Pepper, Chilli and **Prosciutto & Prawn Croquettes (4)** Fior di Latte Cheese (NF) \$24 With Blackened Onion Aioli (NF) \$20 **Prawn** Beef, Pork & Cheddar Sausage Rolls (8) Herb Marinated Prawns, Capers, Red Onion and Black Olive (HAL & NF) With Tomato Relish (NF) \$19 \$28 Salt & Pepper Calamari **Pepperoni** Crispy Calamari with Confit Garlic Napoli Sauce, Mild Pepperoni and and Lemon Aioli (DF/GF/HAL/NF) \$22 Fior di Latte Cheese (NF) \$22 **Polenta Chips Pumpkin** With Napoli Sauce and Parmesan Honey-Roasted Pumpkin, Pesto, Goat (GF/HAL/NF/VEG) \$19 Fetta and Toasted Pine Nuts (HAL & VEG) \$20 Mini Burgers (3) (All HAL & NF) **SIDES** -Wagyu Beef on Milk Slider Bun, Cheddar Cheese, Lettuce, **Fries** Pickles and Burger Sauce \$20 With Tomato Sauce (NF & VEG) \$10 Mixed Leaf Salad -Crispy Southern Chicken on Milk Slider Bun, Ranch Dressing, Shaved Fennel, Radish and Slaw & Pickles \$18 House Dressing (DF/GF/HAL/VEG) \$12 -Buffalo Cauliflower on Milk **Broccolini & Green Beans** Slider Bun, Ranch Dressing and Brown Butter, Lemon and Slaw (VEG) Smoked Almonds (GF/HAL/VEG) \$16 \$13 **Cheese Board Crispy Baby Potatoes** Imported & Local Cheeses, Quince Confit Garlic, Rosemary and Sea-Salt (DF/GF/HAL/NF/V/VEG) \$32 \$12

Paste, Apple and Crisp Bread (VEG)

Mushroom & Truffle Arancini (4)

Garlic Aioli and Parmesan Snow (HAL & VEG) \$18

DESSERTS

Warm Chocolate Brownie, Vanilla Bean Ice Cream and Berries (GF/HAL/VEG)	\$14
Salted Caramel Crème Brulee (GF/HAL/VEG)	\$10
Sticky Date Pudding & Vanilla Bean Ice Cream (HAL & VEG)	\$13

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