

EST 1854

LUNCH + DINNER MENU

## METROPOLITAN



## CLASSICS

Chicken Schnitzel<br>Panko Crumbed Chicken Breast, Fries, House Salad and Side of Gravy (NF)<br>Chicken Parma (half option available)<br>Pub Classic topped with Grandma Ham, served with<br>Fries and House Salad (NF)<br>Full \$32 | Half \$27

## Wagyu Burger

Milk Bun, Wagyu Patty, Bacon, Monterey Jack Cheese, Cos Lettuce, Pickles,
 Tomato Relish, Aioli and Fries (NF)

## Fish \& Chips

Beer Battered Fish Fillet, House Salad, Fries and Tartare (NF)
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)
Metropolitan Caesar Salad
Baby Cos Lettuce, Soft Egg, Bacon, Croutons, Crispy Chicken and Parmesan Dressing (NF)

## MAINS

## Potato Gnocchi

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

## 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.

## HOSTING AN EVENT SOON?

Book your next function at The Metropolitan. With three unique floors, we have spaces available to suit all occasions. Speak to our friendly team today to find out more!

## SNACKS \& SHARING

## Marinated Olives

Warm Mixed Olives with Chilli, Garlic, Thyme and Lemon (DF/GF/NF/VEG/HAL)

## Rustic Pizza Bread \& House Dips

Hummus, Tzatziki and Roasted
Eggplant (HAL/NF/VEG)

Prosciutto \& Prawn Croquettes (4)
With Blackened Onion Aioli (NF)\$20

Beef, Pork \& Cheddar Sausage Rolls (8)
With Tomato Relish (NF)

## Salt \& Pepper Calamari

Crispy Calamari with Confit Garlic and Lemon Aioli (DF/GF/HAL/NF)

## Polenta Chips

With Napoli Sauce and Parmesan (GF/HAL/NF/VEG)

Mini Burgers (3) (All HAL \& NF)
-Wagyu Beef on Milk Slider Bun, Cheddar Cheese, Lettuce, Pickles and Burger Sauce
-Crispy Southern Chicken on Milk Slider Bun, Ranch Dressing, Slaw \& Pickles
-Buffalo Cauliflower on Milk Slider Bun, Ranch Dressing and Slaw (VEG)

## Cheese Board

Imported \& Local Cheeses, Quince
Paste, Apple and Crisp Bread (VEG)

## Mushroom \& Truffle Arancini (4)

Garlic Aioli and Parmesan Snow
(HAL \& VEG)

## RUSTIC PIZZAS

## Margherita

Fresh Tomato, Confit Garlic, Fior di Latte Cheese and Fresh Basil (HAL/NF/VEG)

## Sausage

Pork \& Fennel Sausage, Red Pepper, Chilli and Fior di Latte Cheese (NF)

## Prawn

Herb Marinated Prawns, Capers, Red Onion and Black Olive (HAL \& NF) \$28

## Pepperoni

Napoli Sauce, Mild Pepperoni and Fior di Latte Cheese (NF)

## Pumpkin

Honey-Roasted Pumpkin, Pesto, Goat
Fetta and Toasted Pine Nuts (HAL \& VEG) \$20

## SIDES

Fries
With Tomato Sauce (NF \& VEG)

## Crispy Baby Potatoes

Confit Garlic, Rosemary
and Sea-Salt (DF/GF/HAL/NF/V/VEG)

## 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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