

STARTERS / SHARE PLATES

Grilled garlic, herb and parmesan flat bread (V)
7.50

Thick cut chips with rosemary salt and aioli (V)
7.50

Wedges with sweet chilli sauce and sour cream (V)
8.50

Wild mushroom and mozzarella arancini
with chipotle mayonnaise (V) 14

Salt and pepper squid
with coriander and lime dipper (CF)
14

Buttermilk fried chicken wings
with sriracha sauce
15

Mezze plate with olives, chorizo, hummus,
rocket pesto and toasted Turkish bread
16.50

Seared scallops, cumin prawns
on creamed corn and tomato kasundi
16

(V) Vegetarian

(CF) Gluten Free

Please speak with your waiter if you have
any special dietary requirements

MAINS / CLASSICS

Pumpkin ravioli
with sage butter, almonds and feta cheese (V)
19.50

Grilled barramundi
with smashed minted peas and fennel puree
24.90

Smoked duck breast
with potato fondant, wilted spinach
and poached pear
26

Grain fed beef sirloin
with garlic mash potato, asparagus,
slow roasted tomatoes and mushroom ragout
29

Aspire club sandwich
lettuce, tomato, smoked turkey, cranberry sauce,
bacon, egg and cheese / with chips and aioli
17.50

The Metro burger
beef patty, jack cheese, bacon, caramelised onion
and dijonnaise served with chips and bbq sauce
18

Southern fried chicken schnitzel
with coleslaw and chips
19

Authentic Massaman lamb curry
with jasmine rice and naan bread
22

PIZZA

Margherita with oregano, basil and mozzarella
16

Ham and pineapple pizza
17

Roasted pumpkin, zucchini,
cherry tomatoes, feta and rocket pesto (V)
18

Tandoori chicken, capsicum, red onion,
cashews and mint yoghurt
19

Garlic prawns, sundried tomatoes,
roasted capsicum and feta
19

Bbq pork, bacon, egg, red onion,
baby spinach and jalapenos
19

The lot with smoked ham, pepperoni, cabanossi,
pineapple, mushrooms, sundried tomatoes,
capsicum and olives with bbq sauce
21

* Gluten free base available for an additional \$4

SOMETHING SWEET

Homemade coconut panna cotta
with lychee and pineapple salad
11

Dark chocolate tart
with raspberry and double cream
12

A selection of three Australian cheeses
with dried fruit, lavosh and quince paste
15