FROM THE GRILL

Served to your liking with choice of coleslaw or garden salad and chips or baked jacket potato with sour cream

Stirling Ranges Scotch 300gm

Reputed to be one of the best eating primal cuts of beef 39

T-bone 500gm

Grilled on the bone to add depth of flavour and cooked to your liking

42

Mount Barker Chicken Breast

Marinated and grilled with oregano, lemon and smoked paprika 28

Additional Sauces 4

Mushroom, pepper, creamy garlic, béarnaise, red wine jus

Mustards and Condiments

Dijon, seeded, hot English, horse radish, fresh chilli

SIDES

Beer battered onion rings (V)	8
Wedges with sour cream, sweet chilli (V)	10
Golden chips with aioli (V)	8
Creamy potato gratin (V)	8
Garden salad (V, GF)	8
Steamed seasonal vegetables (V, GF)	9

DESSERTS

White Chocolate & Vanilla Panna Cotta (GF)

with mixed berry compote and pistachio praline 12

Warm Sticky Date Pudding

with butterscotch sauce and vanilla bean ice cream 12

Homemade Chocolate & Hazelnut Brownie

with peanut butter ice cream

12



STARTERS

Oven Baked Garlic Bread

Soup of the Day

BBQ Spanish Chorizo

Marinated Spanish olives and grilled focaccia 14

Bruschetta (v)

Roma tomato, basil, red onion and olive oil on garlic rubbed ciabatta

15

Salt and Pepper Calamari

Salt and pepper calamari, side salad, aioli, lemon and golden fries 18 | 24

Panko Crumbed Arancini (v)

Mushroom, parmesan and truffle arancini balls served with herb and pinenut pesto

14

Caesar Salad

Baby cos lettuce, shaved parmesan, crispy continental bacon, croutons, anchovy fillets and coddled egg dressing

15 | 24

Crumbed Chicken Wings

Crunchy chicken wings with blue cheese dipping sauce

15

Chilli Mussels

Local black mussels steamed with garlic, chili, white wine and tomato served with crusty bread 16 | 24

Nachos

Toasted corn chips topped with chilli beef or tomato salsa, avocado and lime guacamole, sour cream, jalapenos and melted cheese 18

Roast Pumpkin, Spinach and Beetroot Salad (V, GF)

With marinated fetta, toasted almonds, avocado and honey mustard dressing

22

MAIN MEALS

Chicken Parmigiana

House crumbed chicken breast topped with ham, napolitana sauce, mozzarella and parmesan, served with salad and chips

Pork Loin 'Saltimbocca'

Grilled Linley valley pork loin with sage and prosciutto on ricotta and parmesan gnocchi, Swiss brown mushrooms and English spinach 34

Thai Green Curry Chicken (GF)

Marinated chicken thighs with lemongrass, lime and coconut sauce served on fragrant rice, bok choy, chilli and coriander

Homemade Beef and Guinness Pie

Our Irish chef's homemade recipe with Guinness braised beef and root vegetables topped with golden butter puff pastry, served with your choice of chips or creamy mash

24

WA Beer Battered Snapper

Served with fries, salad and tartare sauce

WA Amelia Park Lamb Cutlets

Coated with a herb and parmesan crust, gratin potato, crushed minty peas and red wine jus

BURGERS

All served with golden fries

Metro Mega Burger

Our signature 100% Angus burger with crispy bacon, lettuce, cheese, tomato, pickles and mustard mayo on toasted brioche bun 19

Panko Crumbed Chicken Burger

With crispy bacon, chipotle coleslaw and avocado guacamole 18

Metro Steak Sandwich

With caramelized onion, Swiss cheese, tomato relish and aioli on a toasted Turkish panini