

STARTERS / SHARE PLATES

Oven baked basil, garlic and parmesan flat bread (V)
10.50

Thick cut chips with rosemary salt and aioli (V)
10.50

Seasoned potato wedges
with sweet chilli sauce and sour cream (V)
10.50

Aromatic home-made soup of the day with crusty baguette
12.50

Bruschetta
Sourdough with tomato, Spanish onion, basil and avocado (V)
15.00

Salt and pepper squid with homemade aioli
17.50

Chicken and coconut rice paper rolls with plum dipper
17.50

Vibrant sesame crusted prawns with nam jim dressing
18.00

Beef nachos
Chilli con carne, corn chips, mozzarella, guacamole, sour cream
15.00

SALADS

Classic Caesar salad
Cos lettuce, crispy bacon, shaved parmesan, egg,
garlic croutons and Caesar dressing
14.50

With warm chicken tenderloins 6.00

With char-grilled prawns 6.50

Smoked salmon with salad nicoise
21.50

Garden salad
Tomato, cucumber, capsicum and Italian dressing (V) (GF)
12.50

(V) Vegetarian (GF) Gluten Free

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

MAINS / CLASSICS

Asparagus and smashed pea risotto

with leek and zesty gremolata (V)

18.50

Pan-seared salmon fillet

with rocket, fennel, red radish salad and orange hollandaise

27.50

Tender char-grilled grain fed sirloin 250gm

with gratin potato, ratatouille and mushroom sauce (GF)

32.00

Steak Accompaniments

Beer battered onion rings

5.00

Sautéed garlic tiger prawns

6.50

Twice cooked five spice chicken

with broccolini and garlic mash potato

26.50

Metro burger

beef patty, cheddar cheese, bacon, caramelised onion
and dijonnaise served with chips and bbq sauce

19.50

Parmigiana chicken schnitzel

with smoked ham, Napoli sauce, mozzarella and fries

22.50

Traditional lamb korma

with saffron basmati rice, pappadums and mint raita

24.00

PIZZA

Margherita

Mozzarella and oregano on a house made tomato base (V)
17.50

Hawaiian

Smoked ham, pineapple and mozzarella
18.50

Vegetarian

Roast pumpkin, marinated artichokes, roast capsicum,
pine nuts and garlic aioli (V)
20.50

Tandoori Chicken

Capsicum, red onion, cashews and mint yoghurt
22.50

Meat Lovers

BBQ pork, pepperoni, bacon, egg, red onion and baby spinach
22.50

Garlic Prawn

Sundried tomatoes, roasted capsicum, Persian feta and shallots
26.50

The Lot

Smoked ham, pepperoni, cabanossi, pineapple, mushrooms,
sundried tomatoes, capsicum, Kalamata olives with bbq sauce
25.50

Gluten free base available for an additional \$4

SOMETHING SWEET

Homemade chocolate waffles
with smashed Oreo crumbs and chocolate ice cream
12

Velvety lychee crème brûlée with pineapple confit
12

Moist flourless orange and almond cake with double cream
12

Australian cheese selection (3)
with dried fruit, lavosh and quince paste
21.50

BEVERAGES

SPARKLING

	Glass	Bottle
Craigmoor Cuvee Brut, South Eastern		32
Fiore Moscato, Mudgee, NSW (200ml)		10
La Gioisa Prosecco, Treviso Italy (200ml)		12

WHITE WINE

Block 50 Sauvignon Blanc Semillon, Central Ranges, NSW	8	28
Chain of Fire Chardonnay, Mudgee, NSW	7	26
Ara Pinot Gris, Marlborough	10	35
Giesen Riesling, NZ		38

ROSÉ

Luna Rosa Rose, Central Ranges, NSW (187ml)		10
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RED WINE

Block 50 Cabernet Sauvignon, Central Ranges, NSW	8	28
Chain of Fire Shiraz Cabernet, Mudgee, NSW	7	26
Pocketwatch Pinot Noir, VIC	10	32
Rolling Cabernet Merlot, Central Ranges		35

DRAUGHT BEER

Gumtree Lager	7
Tiger	8

BOTTLED BEER/CIDER

Coopers Premium Light	7.5
Coopers Original Pale Ale	8.5
Carlton Draught	8.5
Asahi	8.5
Peroni	8
Victoria Bitter	7.5
Corona	8.5
White Rabbit Dark Ale	10
Monteith's Apple Cider	8