

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

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 bbg sauce 25.50

Cluten free base available for an additional \$4

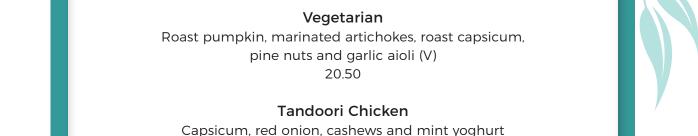
SOMETHING SWEET

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, NSV	V 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
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