

STARTERS / SHARE PLATES

Oven baked basil, garlic and parmesan flat bread (V)
11.00

Thick cut chips with rosemary salt and aioli (V)
11.00

Seasoned potato wedges
with sweet chilli sauce and sour cream (V)
12.00

Aromatic home-made soup of the day with crusty baguette
13.50

Bruschetta
Sourdough with tomato, Spanish onion, basil and avocado (V)
16.00

Salt and pepper squid with homemade aioli
18.50

Chicken and coconut rice paper rolls with plum dipper
17.50

Vibrant sesame crusted prawns with nam jim dressing
19.00

Beef nachos
Chilli con carne, corn chips, mozzarella, guacamole, sour cream
18.00

SALADS

Classic Caesar salad
Cos lettuce, crispy bacon, shaved parmesan, egg,
garlic croutons and Caesar dressing
15.50

With warm chicken tenderloins 6.00

With char-grilled prawns 6.50

Smoked salmon with salad nicoise
22.50

Garden salad
Tomato, cucumber, capsicum and Italian dressing (V) (GF)
13.50

(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)
19.50

Pan-seared salmon fillet
with rocket, fennel, red radish salad and orange hollandaise
29.50

Tender char-grilled grain fed sirloin 250gm
with gratin potato, ratatouille and mushroom sauce (GF)
32.00

Steak Accompaniments

Beer battered onion rings
6.00

Sautéed garlic tiger prawns
7.00

Twice cooked five spice chicken
with broccolini and garlic mash potato
27.00

Metro burger
beef patty, cheddar cheese, bacon, caramelised onion
and dijonnaise served with chips and bbq sauce
20.50

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
19.50

Vegetarian

Roast pumpkin, marinated artichokes, roast capsicum,
pine nuts and garlic aioli (V)
23.00

Tandoori Chicken

Capsicum, red onion, cashews and mint yoghurt
23.00

Meat Lovers

BBQ pork, pepperoni, bacon, egg, red onion and baby spinach
23.00

Garlic Prawn

Sundried tomatoes, roasted capsicum, Persian feta and shallots
25.00

The Lot

Smoked ham, pepperoni, cabanossi, pineapple, mushrooms,
sundried tomatoes, capsicum, Kalamata olives with bbq sauce
25.00

Gluten free base available for an additional \$5

SOMETHING SWEET

Homemade chocolate waffles
with smashed Oreo crumbs and chocolate ice cream
12.50

Velvety lychee crème brûlée with pineapple confit
12.50

Moist flourless orange and almond cake with double cream
12.50

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	12	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
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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
Tiger		8

BEVERAGES

SPIRITS

Vodka	Absolut	9
	Grey goose	12
Blended whiskey	Grants	8
	Dimple 12yo	11
Single malt whiskey	Jameson	9
	Glenfiddich 12yo	13
Bourbon	Jim Bean	8
	Jack Daniels	9
Tequila	Espolon Blanco	9
	Don Julio	14
Rum	Bacardi	8
	Sailor Jerry	9
	Mount Gay Xo	12
Gin	Beefeater	9
	Hendricks	12
	Archie Rose	13
Other Liquor	Hennessy V.S	12
	Baileys	8
	Cointreau	10
	Malibu	8
	Frangelico	8
	Drambuie	10
	Kahlua	8

SOFT DRINKS

Coke, Coke Zero, Lemonade, Ginger Ale, Tonic Water	4.5
Lemon lime bitter	5
Juice – apple, orange, pineapple, tomato	4.5
Mineral Water – Still/Sparkling	3.5 / 4