



A la carte menu

Starters

Kataifi Wrapped prawns <i>w/ home-made aioli & cauliflower Puree</i>	\$15
Spiced Tuscan Meatballs <i>w/ Napoli sauce, melted cheese & ciabatta</i>	\$13
Lemmon Pepper Calamari <i>w/ mixed lettuce, salad, rice noodles, Asian herbs,</i>	\$14
Slow braised pork belly <i>w/ pork crackling, Asian slaw, apple & chilli caramel sauce</i>	\$14
Roasted potatoes <i>w/ garlic, rosemary & aioli GF/V</i>	\$11

Salads

Rocket, pear & parmesan salad <i>w/ onion, cucumber, sundried tom & balsamic dr GF</i>	\$11
Caeser salad <i>w/ Cos lettuce, parmesan, anchovies, bacon, croutons, poached egg</i> <i>Add chicken: \$4 Lamb \$5</i>	\$12
Confit duck salad <i>w/ Rocket, tomato, onion, crumbled feta and truffle oil</i>	\$18

Mains

Mushroom ravioli tossed in butter <i>w/ sage mushrooms & Goats Cheese</i>	\$23
Pan Fried Salmon served <i>w/ smashed herbed potatoes, seasonal veg, cauliflower puree</i>	\$29
Lamb 2 ways – <i>Double loin “Barnsley” lamb chop & lamb shoulder cigar</i> <i>w/ Smashed herb potatoes, dukkah, hung curd, feta, fig w/season veg</i>	\$32
Double Duck – <i>Confit Duck Maryland and duck ravioli served on lentils</i> <i>w/ black pudding, seasonal veg & house jus</i>	\$32
Metro Fish of the day	POA
Curry of the day	POA



Metro Steaks

300gm Victorian grass fed sirloin steak GF \$32

250g Victorian grass fed fillet steak GF \$34

- *All steaks served with crispy smashed herb potatoes and seasonal veg*
- *Choice of: Home-made red wine jus, Peppercor or, Mushroom*

Metro Classics

Metro chicken parma *w/ chips & garden salad* \$20

“Hutcheys” corned beef *w/ seeded mustard sauce & creamy mash* \$20

Metro T-bone Steak *w/ chips & garden salad* \$25

Metro burger – *Home made burger w/ bacon egg, tomato, cheese, onion & chips* \$19

Pie of the day – *Home made w/ chips & salad* \$19

Fish & Chips – *Tempura battered w/ chips & garden salad* \$22

Sides

Grilled Asparagus \$5

Mac n Cheese \$5

Garden Salad \$5

Chips \$5

Desserts

Meringue *w/ whipped cream, jelly, berry compote, vanilla ice cream & fairy floss* \$13

Sticky Date Pudding *w/ vanilla bean anglaise & Butterscotch Sauce* \$12

Almond Tart *w/ crumbled hazelnut, crème fraiche, sesame brittle & Vanilla ice cream* \$14