

🍴 **BREAKFAST** 🍴  
 🍴 9.00am - 3.00pm 🍴

EGGS YOUR WAY ON SOUR DOUGH TOAST	\$10.00
ADD	\$3.00
- Bacon	
- Roasted Tomatoes	
- Sautéed Mushrooms	
- Buttery Spinach	
- Avocado	
- Egg	\$1.50
TOAST	\$5.50
<i>butter and your choice of conserves</i>	
▼ FRUIT TOAST OR GLUTEN FREE TOAST	\$7.00
<i>butter and your choice of conserves</i>	
EGG AND BACON ROLL	\$9.50
<i>house BBQ sauce</i>	
GF GRANOLA	\$13.00
<i>fresh berries and yoghurt</i>	
▼ SMASHED HASS AVOCADO	\$14.50
<i>marinated goats cheese, toasted seeds on sour dough toast</i>	
▼ CARAMELISED FRENCH TOAST	\$15.50
<i>labne, chocolate ganache, summer berries</i>	
THE MET BENEDICT	\$15.50
<i>poached eggs, crumbed pork, bernaise on brioche toast</i>	
▼ TRUFFLED EGGS	\$17.50
<i>black truffle scrambled eggs with seasonal mushrooms, goats cheese on brioche toast</i>	
GLUTEN FREE TOAST	\$2.50

🍴 **YOUNG ONES** 🍴

ONE EGG ON TOAST	\$5.50
<i>Cooked any way</i>	

🍴 **DRINKS** 🍴

ESPRESSO	\$3.90
CHAI LATTE BY CAMELLIA	\$4.50
HOT CHOCOLATE BY KALI ORGANIC	\$4.50
ICED COFFEE/CHOCOLATE	\$5.50
CHAMELLIA SPECIALTY TEAS	\$4.50
<i>English Breakfast, Earl Grey, Peppermint, Chinese Sencha, Chai, Lemongrass and Ginger, Chamomile</i>	
BONSOY	\$00.50
COCKTAILS	
BLOODY MARY JUG	\$25.00
MIMOSA	\$10.00
ESPRESSO MARTINI	\$16.00

# METROPOLITAN

HOTEL

## SATURDAY BRUNCH

Kitchen Hours:  
 9 am - 3 pm  
 dinner menu 6 pm - 9.30 pm

🍴 **WOOD FIRED PIZZA** 🍴

HAND STRETCHED BASES WITH "00" FLOUR COOKED AT 400°C ON THE STONE FLOOR OF OUR WOOD FIRED OVEN

MARGARITA	\$14.00
<i>mozzarella, tomato and fresh basil, oregano</i>	
SALAMI	\$16.00
<i>calabrese salami, red onion, olives and wood fired peppers, basil</i>	
CAPRICCIOSA	\$15.00
<i>ham, mushrooms and olives</i>	
• add anchovies \$2	
FOUR CHEESE	\$17.00
<i>gorgonzola, fior di latte, taleggio and mozzarella</i>	
MUSHROOMS	\$16.00
<i>mushrooms, fior di latte, rocket and truffle oil</i>	
ROAST PUMPKIN	\$16.00
<i>oven-roasted pumpkin, pine nuts, caramelized onions and goats cheese</i>	
SHAVED LEG HAM AND PINEAPPLE	\$15.00
PRAWN	\$18.50
<i>chilli, garlic, cherry tomatoes, parsley, basil, fior di latte and E.V.O.O</i>	
GLUTEN FREE PIZZA BASE	\$4.00

🍴 **SIDES** 🍴

BROCCOLI SALAD	\$9
<i>quinoa, almond and raisins, tahini dressing</i>	
SPRING VEGETABLES	\$7.50
<i>lemon dressing</i>	
BEER BATTERED STEAK FRIES	\$8.50
<i>garlic aioli</i>	
HOUSE SALAD	\$7.50
<i>mustard vinaigrette</i>	

GF = GLUTEN FREE AVAILABLE  
 Please note many of our dishes can be easily altered to be Gluten Free and are indicated as such on the menu. Please ask your waiter.

🍴 **LUNCH** 🍴  
 🍴 12.00pm - 3.00pm 🍴

HOUSE MADE DIPS	\$13.00
<i>dukkha and chargrilled bread</i>	
MARINATED OLIVES	\$7.50
<i>warmed mt zero olives</i>	
CHILLI SALT CALAMARI	14.00 / 24.00
<i>radicchio and rocket salad, romesco</i>	

SALADS

GF SLOW BRAISED LAMB	\$19.50
<i>fattoush salad and honey labne</i>	
GF ROAST CHICKEN	\$18.50
<i>pumpkin, cauliflower and toasted seeds, tahini dressing</i>	

CLASSICS

WAGYU BEEF BURGER	\$20.50
<i>house pickles, ketchup, cheese on a brioche bun with beer battered chips</i>	
BEER BATTERED FISH AND CHIPS	\$19.50
<i>thick chips, salad with house tartare</i>	
CHICKEN PARMA	\$19.50
<i>panko crumbed with beer battered chips</i>	

MAIN

SEAFOOD LINGUINE	\$23.50
<i>chilli, garlic, lemon and herbs</i>	
GF MASTER STOCK BRAISED BEEF BRISKET	\$24.00
<i>ginger glaze, Asian slaw</i>	
GF 300G PORTERHOUSE	\$28.00
<i>all steaks are char-grilled and served with hand cut chips and a choice of red wine jus, peppercorn sauce or garlic butter</i>	
GF 250G EYE FILLET	\$31.00

🍴 **DESSERT** 🍴

SELECTION OF GIOCCO SORBETS AND ICE CREAMS	\$9.50
VANILLA ICE CREAM SANDWICH	\$11.50
<i>peanut brittle and chocolate sauce</i>	
WARM CHOCOLATE BROWNIE	\$13.00
<i>salted caramel ice cream and honeycomb</i>	
BANANA PANACOTTA	\$13.00
<i>chocolate soil, raspberries and white chocolate</i>	
CHEESE BOARD	\$16.00
<i>and condiments</i>	