

METROPOLITAN

HOTEL

SHARES

SMALLER

V GF MARINATED OLIVES <i>warmed mt zero olives</i>	7.50
V WOODFIRED GARLIC AND MOZZARELLA BREAD, OLIVE OIL	8.00
V HOUSE MADE DIPS <i>dukkha and chargrilled bread</i>	13.00
V TALEGGIO ARANCINI <i>with basil aioli</i>	13.50
GF CHILLI SALT CALAMARI <i>radicchio and rocket salad, romesco</i>	14.00 / 24.00
V GF EGYPTIAN FALAFALS <i>mint yoghurt, pickled vegetables and flat bread</i>	13.00

LARGER

V HOUSE-ROLLED GNOCCHI <i>sautéed with local mushrooms, truffle and parmesan</i>	20.00
FISH OF THE DAY <i>market garnish</i>	MP
SEAFOOD LINGUINE <i>chilli, garlic, lemon and herbs</i>	23.50
MASTER STOCK BRAISED BEEF BRISKET <i>ginger glaze, Asian slaw</i>	24.00
GF ROASTED PORK BELLY <i>olive oil mash, broccolini and apple cider jus</i>	24.00
BASQUE-STYLE CHICKEN <i>chorizo, red peppers, braised chickpeas and tomato, coriander</i>	23.00

SALADS

GF SLOW BRAISED LAMB <i>fattoush salad and honey labne</i>	19.50
V GF ROAST BEETROOT <i>goats curd, rocket, toasted sourdough and hazelnut vinaigrette</i>	17.50
GF ROAST CHICKEN <i>pumpkin, cauliflower and toasted seeds, tahini dressing</i>	18.50

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.

MAINS

FEED ME MENU 40.00 pp
Chef's selection of three courses designed to be shared. Minimum 2 people.

GIPPSLAND GRASS-FED BEEF

250G EYE FILLET	31.00
300G SCOTCH FILLET	34.00
300G PORTERHOUSE <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>	28.00

CLASSICS

CHICKEN PARMA <i>panko crumbed chicken breast, smoked leg ham, napoli sauce and mozzarella, beer battered chips and house salad</i>	19.50
MET WAGYU BEEF BURGER <i>pickles, cheese and bacon, house ketchup and mustard, beer battered chips</i>	20.50
BEER BATTERED FISH AND CHIPS <i>thick chips, salad with house tartare</i>	19.50

SIDES

BEER BATTERED STEAK FRIES <i>garlic aioli</i>	8.50
V GF SPRING VEGETABLES <i>lemon dressing</i>	7.50
V GF BROCCOLI SALAD <i>quinoa, almond and raisins, tahini dressing</i>	9
GF HOUSE SALAD <i>mustard vinaigrette</i>	7.50
SIDES OF SAUCES	2.00
GF GLUTEN FREE BUN/PIZZA BASE	4.00

DESSERTS

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

WOODFIRED PIZZA

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

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

WHAT'S ON WEEKLY

MONDAY - FRIDAY

\$18 EXPRESS LUNCH MENU
(main + drink)

HAPPY HOUR 5 - 7:
\$5 spirits, \$8 craft pints

MONDAYS

BEER & BURGER

\$20 from 5 pm.

After a whisky? Make it a boilermaker for \$25.

THURSDAYS

MARTINI MADNESS

\$10 espresso martinis, 3-for-\$30 "small" menu Available from 5 pm

TUESDAYS

TWO BIRDS TWO WAYS

chicken parma + Two Birds beer \$20 - Available from 5 pm

FRIDAYS

WOOD-FIRED FRIDAYS

\$10 pizza menu, \$25 lucky dip beer buckets from 5 pm

WEDNESDAYS

QUIZMEISTERS

PUB TRIVIA

\$20 steaks, \$15 jugs of beer & a weekly cash jillpot Trivia starts 6.30 - bookings recommended

SATURDAYS

NOW OPEN BREAKFAST, LUNCH & DINNER

\$25 bloody mary jugs 'til 5 pm