

# METROPOLE HOTEL

## MENU 2008

### ENTREES

GARLIC AND CHEESE BREAD	4.5
SIX OYSTERS NATURAL	12
TWELVE OYSTERS NATURAL	24
SIX OYSTERS KILLPATRICK	13
TWELVE OYSTERS KILLPATRICK	25
TWELVE CRUMBED AND FRIED OYSTERS WITH JAPANESE DIPPING SAUCE	24
SALT AND PEPPER SQUID	11
CAESAR SALAD	11
WITH GARLIC PRAWNS	16
WITH CHICKEN TENDERS	16
TERIAKI STEAK SALAD	13

## MAINS

BEER BATTERED FLATHEAD CHIPS AND SALAD	17
GARLIC KING PRAWNS ON JASMINE RICE	22
LINGUINI MASTRIONI strips of fillet Steak pan seared with garlic, kalamata Olives, semi dried tomatos and green beans In red wine beef jus	20
SPINACH AND RICOTTA TORTELLINI In napolitana sauce	17
BBQ PORK SPARE RIBS	20
LINE CAUGHT BARRAMUNDI FILLET GRILLED WITH MACADAMIA NUT BUTTER	20
CHICKEN BREAST KIEV CUT Infused with lemon and garlic simply grilled	20
BEEF WELLINGTON Eye fillet sealed and wrapped in puff Pastry with onion and rosemary jam Served on creamy mash	27
LAMB SHANKS Slowly braised in red wine, tomato and stock till Meat falls from the bone a specialty of the chef	22

## STEAKS

SMALL RIB FILLET	20
LARGE RIB FILLET	26
LARGE RUMP	26
SMALL TERRIAKI RUMP With wasabi butter	22
T-BONE	25
PORK CUTLET	25

All steaks are served with Idaho potato, salad and your choice of beef jus, peppercorn, mushroom or tomato chilli sauce

## SIDES

STEAMED VEGETABLES	5.5
CHIPS AND AIOLI	5
CREAMY MASH	5.5
GARDEN SALAD	5