

MENU



Lunch 12-2.30pm
Dinner 5.30-8.30pm

TAPAS

Cumin spiced beer nuts w` pepitas & glace ginger (GF/V)	8
Citrus herb & garlic infused olives (GF/V)	8
Olive and thyme focaccia w` confit garlic & balsamic vinegar (V)	8
King oyster Mushroom scallops on pea and mint puree topped crispy kale (V/GF)	16
Salt and pepper squid with a rocket garnish & house made chilli sauce (GF)	17
Pan fried Chorizo w` kipfler potatoes, caramelised onion & red wine on romesco	18
Tempura enoki mushrooms on a bed of rocket with a vegan chilli aioli (V/GF)	15

OYSTERS

Fresh oysters (6) served natural w` a wedge of lemon	24
Fresh oysters (6) topped w` a sherry mignonette	24
Kilpatrick oysters w` a smokey bacon sauce	26

MAIN MEALS

Met lager beer battered jewfish w` chips, salad, tartare sauce & lemon	24
Yamba Prawn linguine w` tomato, onion, garlic, chilli, shallots, white wine & parsley	27
Grilled fillet of Tasmanian salmon w` cucumber, shaved fennel, dates, walnuts & salsa verde (GF)	26
Linguine tossed w` artichokes, semi dried tomatoes, olives, garlic, chilli, lemon, toasted pinenuts & parmesan (VO)	20
Add chicken 6 / Prawns 8 / Feta 5	
Carrot and chickpea tagine w`couscous, green harissa & coconut yoghurt (V)	25
Char-grilled 250g scotch fillet w` carrot puree, smokey herb potatoes, broccolini, green beans & a caramelised onion red wine jus (GF)	39
Grilled mushrooms stuffed w` quinoa, spinach, garlic & cumin on a rocket salad & balsamic glaze (V)	22
Northern Rivers 300g rump steak served w` chips, salad & gravy	29

BURGERS

Beef & bacon burger w` cheese, aioli, beetroot relish & chips served on focaccia buns (GFO)	19
Black bean & quinoa burger w` caramelised onion, vegan aioli & chips (GFO/V)	17
Chicken schnitzel burger w` capsicum relish, aioli & chips (GFO)	18

PUB CLASSICS

all served with salad and chips

Chicken schnitzel , panko crumbed w` gravy	20
Eggplant schnitzel , panko crumbed w` chilli jam (V)	18
Chicken parmigiana topped w` tomato sugo & mozzarella	24
Eggplant parmigiana , topped w` tomato sugo & vegan cheese (GF/VO)	22

GF = Gluten free GFO = Gluten free option
DF = Dairy free V = Vegan VO = Vegan option

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SALADS

- Tuna Niçoise salad** w' cos, potato, green beans, tomato, egg, olives & a dijon mustard dressing (GF) 24
- Chargrilled eggplant**, sundried tomato & couscous w' mint, lemon, rocket, tzatziki & pine nuts (V) 24
- Caesar salad** of baby cos, bacon, house made croutons, shaved parmesan, egg & white anchovies (GFO) 18
- Greek salad** w' roma tomato, cucumber, spanish onion, kalamata olives, feta & balsamic drizzle (GF) 18
- Tuscan salad** of white bean, cos hearts, olives, red onion, sage, lemon & parmesan (VO/GF) 16

Add **Prawns** 8 / **Chicken** 6
Bacon 5 / **Feta** 5

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KIDS MEALS

- Whiting fish bites** w' chips & tomato sauce 10
- Chicken fingers** w' chips & tomato sauce 10
- Mac 'n' cheese** or tomato & cheese pasta 10
- Chicken schnitzel burger** w' mayo and chips (GFO) 12
- Cheeseburger** w' sauce & chips (GFO) 12
- Vanilla ice cream** w' chocolate sauce & sprinkles (GF) 5

SIDES

- Seasonal Vegetable** tossed in seasoned butter 8
- Garden Salad** w' house dressing (GF) 8
- House fries** w' aioli 8
- Aioli or Vegan aioli 2
- Gravy 3
- Jus (GF) 5

DESSERTS

- Gluten free warm chocolate brownie** w' chocolate sauce & vanilla ice cream (GF) 12
- Peach & mango cheesecake**, macadamia crumb, berry coulis w' vanilla ice cream 12
- Vegan mud cupcake** w' a berry coulis & coconut yoghurt (V/DF) 12
- Space bars trio of sorbet** (GF/V/DF) 12
- Ask about our selection of flavours

Book your function with us in the Bistro,
Garden Terrace or Restaurant.
reservations@hotelmetropole.com.au

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