

Chicken Parma \$29

Panko crumbed chicken schnitzel, Virginia ham, Napoli sauce and mozzarella, served with salad and fries

Add Sauce +\$2.50

Eggplant Parma (V) \$28

Panko crumbed, chilli oil glazed eggplant, Napoli sauce and mozzarella, served with salad and fries

Add Sauce +\$2.50
Vegan option available

Chicken Schnitzel \$27

Panko crumbed chicken schnitzel served with salad and fries

Add Sauce +\$2.50

Ragu' alla Bolognese \$29

Beef ragu sauce, tagliatelle, cherry tomatoes and Grana Padano

GF option available

Grilled Beef Burger \$28

Grilled beef patty, lettuce, tomato, onion, pickles, melted cheese and The Metropolitan's house sauce, served in a toasted sesame bun, with a side of fries

Add Bacon \$2.50
Add Egg \$3
GF option available (Lettuce wrap)

Southern Fried Chicken Burger . . . \$29

Chicken tenderloin, pickles, jalapeños, cheese, coleslaw, and smoky chipotle sauce, served on a toasted sesame bun, with a side of fries

Add Bacon \$2.50
Add Egg \$3

Fish & Chips \$28

Crispy beer-battered barramundi fillet served with salad, fries, fresh lemon and tartar sauce

GF option available (Grilled)

Salmon Steak (GF, DF) \$35

Pan-fried salmon with green herb salsa and grilled seasonal vegetables

Scotch Fillet (GF, DF) \$47

300g prime scotch fillet with salad, fries and a side sauce

Change to grilled veg +\$5

Porterhouse (GF, DF) \$42

300g porterhouse steak with salad, fries and a side sauce

Change to grilled veg +\$5

Sauces

Gravy
Mushroom

Peppercorn
Chimichurri

Vegetarian (V) Dairy Free (DF)
Vegan (Ve) Gluten Free (GF)

Korean Fried Chicken \$24

Korean-style crispy fried chicken with salad

Flavours

Original

Sweet Chilli +\$2

Honey Soy +\$2

Cheese Snow +\$2

SALAD

Rocket Salad (V) \$12

Baby rocket, red onion, cherry tomatoes, balsamic glaze and Grana Padano

Add Chicken Tenderloins +\$8
Vegan option available

Caesar Salad \$17

Iceberg lettuce, cos lettuce, bacon chips, croutons, cherry tomatoes, boiled egg, Caesar dressing and Grana Padano

Add Chicken Tenderloins +\$8

PIZZA

Margherita (V) \$22

Tomato sauce, mozzarella, oregano, Grana Padano, sun-dried tomatoes and basil

Hot Salami \$26

Tomato sauce, smoked mozzarella, hot calabrese salami, chilli flake, Grana Padano and Kalamata olives

Capricciosa \$26

Tomato sauce, smoked mozzarella, Virginia ham, button mushrooms, artichoke heart and Kalamata olives

Mushroom (V) \$26

Smoked mozzarella, button mushrooms, king oyster mushrooms, shimeji mushrooms, garlic puree and truffle paste

Prawn \$27

Mozzarella, garlic prawns, capsicum, baby capers, baby rocket and chilli oil

Zucca (V) \$26

Mozzarella, grilled pumpkin, pumpkin puree, sage, pumpkin seeds glazed over with vinegar

Add GF Base +\$5
Add Vegan Mozzarella Cheese +\$3
Olives +\$2.50



10% surcharge on weekends & 15% surcharge on public holidays

MAINS

Fries w/ Garlic Aioli (GF) Crispy fries served with house made aioli	\$12
Salt & Pepper Calamari w/ Garlic Aioli Deep fried calamari with house made aioli	\$19⁹⁰
Mozzarella Cheese Sticks w/ Spicy Marinara (5pcs) Fried mozzarella cheese served with spicy marinara	\$18
Popcorn Cauliflower w/ Avocado Aioli (Ve) Battered cauliflower bites, coated in shichimi, served with avocado aioli	\$15
Marinated Olives (Ve, GF, DF) Warm mixed olives marinated in lemon, garlic, chilli and Mediterranean herb oil	\$10
Buffalo Wings w/ Ranch (GF) 300g fried chicken wings, coated in spicy BBQ buffalo sauce with a citrus kick, served with a side of ranch	\$16
Southern Fried Chicken Tenderloins w/ Chipotle Sauce (5pcs) Fried chicken tenderloins, marinated in chilli paste and coated in house-made spiced crumb, served with smokey chipotle sauce	\$19
Yakitori Chicken Skewers w/ Garlic Aioli (3pcs) (GF) Spiced grilled chicken skewers, glazed with a sweet tare sauce, served with house made aioli	\$17
Truffle Arancini w/ Onion Cream Sauce (5pcs) Arancini stuffed with truffle-infused risotto, served with onion cream, rocket, balsamic vinaigrette and grated Grana Padano	\$19⁹⁰
Pumpkin Arancini w/ Napoli Sauce (5pcs) (Ve, GF) Arancini stuffed with fried pumpkin risotto, served with Napoli sauce, rocket and yuzu vinaigrette	\$19⁹⁰

Vegetarian (V) Dairy Free (DF)
Vegan (Ve) Gluten Free (GF)



ENTREES

Mondays

Burger & Drink

Non-Alcoholic or Schooner of **Kirin** or **Guinness** or **Hyoketsu**
or Glass of **DJ Shiraz** or **Mount Vernon Sauvignon Blanc**

Tuesdays

Parma & Drink

Non-Alcoholic or Schooner of **Kirin** or **Guinness** or **Hyoketsu**
or Glass of **DJ Shiraz** or **Mount Vernon Sauvignon Blanc**

Wednesdays

Porterhouse Steak

Thursdays

Pizza & Drink

Non-Alcoholic or Schooner of **Kirin** or **Guinness** or **Hyoketsu**
or Glass of **DJ Shiraz** or **Mount Vernon Sauvignon Blanc**



\$25 SPECIALS

METROPOLITAN

265 WILLIAM ST, MELBOURNE, CBD, 3000



DESSERTS

Basque Cheesecake^(GF) **\$17**
Spanish-style cheesecake
with maple-poached pear and
chantilly cream

Brownie Bites **\$16**
Five brownie bites served with
berry compote and ice cream or sorbet
Choices: vanilla, chocolate, lemon sorbet