



ENTREES

Lemon Pepper Calamari w/ salad & caper sauce	14	Bacon Wrapped Scallops w/ spicy mayo	15
Sundried Tomato and Mushroom Arancini w/ lemon mayonaise (V)	13	Ricotta Gnocchi w/ spinach & sage butter (V)	12
Bruschetta w/ diced tomato, onion, fresh basil finished w/ baby mozzarella & balsamic (V)	12	Baked Scampi w/ snake beans & green Nam jim dressing (GF)	14

MAINS

250g Eye Fillet w/ chips & vegies or mash & vegies	32	200g Kangaroo Fillet w/ root vegetables mash & beetroot sauce (GF)	30
Chicken Breast w/ freekeh wild rice, asparagus, carrots & mushrooms w/ date sauce	26	Seafood Linguini w/ chilli tomato white wine sauce	30
Risotto - see specials board for details (V/VG)	18	Greek Style Lamb Skewers w/ traditional lamb salad and tzatziki (GF)	28

PLEASE ASK OUR FRIENDLY STAFF
FOR THE DAILY SPECIALS

(V) = VEGETARIAN • (VG) = VEGAN • (GF) = GLUTEN-FREE

CELTIC CLASSICS

Irish Tender Lamb Stew, slow-cooked in Guinness broth w/ root vegetables, potatoes & crusty bread	22	Lentil and Sweet Potato Pie w/ chips & salad (V/VG)	22
Beef & Guinness Pie w/ creamy mash potato and seasonal vegetables	23	Metro Beef Burger w/ BBQ bourbon marinated beef, caramelised onion, bacon, cheddar & tomato relish	22
Bangers and Mash, pork sausages w/ creamy mash potato & onion gravy	20	Traditional Chicken Parma w/ chips & salad	24
Hutchy's Corned Beef w/ buttered mash, seasonal vegetables & white mustard sauce	22	Eggplant Parma w/ chips & salad (V)	20
		Fish & Chips - tempura battered fish w/ chips & salad	22

SALADS

Orange, beetroot, tender snow peas & walnut w/ honey mustard dressing (V)	16
Bang Bang Chicken Salad - Asian style dressing w/ cucumber, snow peas & spring onion	21

SIDES

Chips w/ aioli or curried sauce	8
Garlic bread	10
Garden salad	8
Sauteed mixed greens	8

*PLEASE ASK OUR FRIENDLY STAFF
FOR TODAY'S DESSERTS*

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