

# dinner menu



## ● TO START

**cheese & chive cob loaf** | fennel salted butter | v | 10

**original metz pizza bread** | pomodoro | mozzarella | garlic | v.vgo.gfo | 18

**focaccia italiano** | rosemary salt | e.v.o. | 17 | add anchovies 2.5

**toasted sourdough** | balsamic & olive oil | autumn pickles | v.vgo.gfo | 22

**chicken liver parfait** | apricot & brandy paste | house sumac cracker | hard cheese | gfo | 24

## ● SMALL PLATES

**whiskey infused & house smoked tasmanian beef fillet** | parsnip & fig cream | pistachio pepper crumb | gf.n | 24.5

**sea salted garlic cream broth** | spring bay mussels | prawns | yellowfin tuna | seeded bread | gfo | 24.5

**beetroot carpaccio** | hazelnut rosemary brittle | torched danish fetta | adzuki sprouts | orange blossom & balsamic vinaigrette | v.vgo.n | 21

**fish wings** | korean chilli & onion cream | chiffonade salad | pickled chilli | 23.5

**roasted sweet potato** | soy toasted pepitas | poppy seed | pickled pear | pomegranate molasses | v.vg.gf | 20

**beetroot & chive ricotta gnocchi** | gremolata | crispy prosciutto | vo | 22.5

**teriyaki cured yellowfin tuna** | miso cured egg | ginger & lemon infused cucumber | yuzu gel | fried wonton cracker | gfo | 24.5

**soup of the season** | toasted grain bread | gfo | 17

## ● LARGE PLATES

**pasture fed tasmanian eye fillet** | roasted radish | gruyere & red onion jam tart | green peppercorn cream sauce | gfo | 200g – 42 / 300g – 49

**seared yellowfin tuna** | yuzu glaze | buckwheat noodles | asian greens | lotus root | 42

**crumbed celeriac & roasted japanese turnip** | blackberry puree | dried shitake crisps | beetroot fraîche | mustard greens | v.vg.gf | 30

**pulled duck & field mushroom risotto** | water chestnuts | truffled chèvre | crushed hazelnuts | gf.n | 32.5

**whole blue swimmer crab sri lankan tomato curry** | sugo | fresh herbs & aromats | fragrant basmati rice | gf | 38

**strawberry gum & wattle seed smoked emu** | black garlic aioli | skillet red potatoes | saltbush dukkha | australian kale | wild hibiscus salt & macadamia crumb | gf.n | 41

**spaghetti** | fennel | spinach | white wine & cream pumpkin sauce | fresh pecorino | murray river salt | lemon zest | v.gfo | 26 | add chicken 7 | add prawns 9

**crunchy coated french chicken** | crushed juniper potato croutons | kohlrabi | dehydrated mandarin | orange infused jus | gf | 35

**metz signature calamari salad** | sweet soy dressing | mixed lettuce | cherry tomatoes | sweet potato | soy toasted pepitas | danish fetta | pickled red onion | lime aioli | gfo | 28

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## ● SIDES

**roasted potatoes** | soy pepitas | whipped fetta | v.vgo.gf | 11

**sumac roasted heirloom carrots** | smoked yoghurt | crushed macadamia | v.vgo.gf.n | 11

**heirloom tomatoes** | basil | balsamic | fresh torn buffalo mozzarella | extra virgin olive oil | v.gf | 11

**metz signature house salad** | mixed lettuce | cherry tomatoes | sweet potato | soy toasted pepitas | danish fetta | pickled red onion | v.vgo | 11.5

**metz signature salted chips** | lime aioli | v.vgo | 9.5

**sweet potato wedges** | lime aioli | v.vgo | 9.5

**salt & vinegar wonton crisps** | ponzu dipping sauce | v | 6.5

**additional condiments** | aioli, bbq sauce, bbq mayo, citrus | 2.5 ea

## ● WOOD-FIRED PIZZAS

**our hand stretched 12-inch wood fired pizzas are made fresh in house daily**

gluten free bases available | please request at time of placing order | add 2.5 ea

vegan cheese available | additional toppings can be added on request for a surcharge

**margherita** | pomodoro | buffalo mozzarella | basil | v.vgo | 23 | add fresh prosciutto 4.5

**the islander** | pomodoro | mozzarella | smoked ham | pineapple | 24

**saucy chick** | pomodoro | mozzarella | chicken | bacon | pineapple | spanish onion | smoky bbq sauce | 26

**'66 vespa** | pomodoro | fior di latte | salami | fresh prosciutto | sicilian olives | 29

**oceans 11** | pomodoro | mozzarella | salmon | calamari | prawns | zucchini | cherry tomatoes | lemon cheek | 30 | add roquette 2.5

**tartufo bianco** | creamy thyme béchamel | mozzarella | field mushrooms | white truffle oil | parmesan | roquette | v | 28.5 | add fresh prosciutto 4.5

**capricciosa** | pomodoro | mozzarella | mushrooms | ham | artichokes | kalamata olives | 26 | add anchovies 2.5

**market garden** | pomodoro | mozzarella | pumpkin | zucchini | pecorino | red onion | eggplant | basil | v.vgo | 25

**calabrese** | pomodoro | mozzarella | salami | pork sausage | kalamata olives | fresh capsicum | 28.5

**quattro formaggio** | pecorino | mozzarella | fior di latte | gruyere | thyme | crushed macadamias | v.n | 28

**forbidden fruit** | sticky balsamic | fior di latte | figs | nectarines | 28.5 | add fresh prosciutto 4.5