

dinner menu

5:30 – 8:30pm • monday - sunday



● TO START

original metz pizza bread | woodfired base | house napoli | mozzarella | garlic | v, vgo, gfo | 17

oven baked brie, honey & thyme | garlic crostini | caramelised onion | (for 2) | v, gfo | 26

mozzarella & bacon pull apart bread | spring onion | whipped garlic butter | 22

● SMALL PLATES

crispy szechwan soft shell crab | vietnamese mayo | pickled chilli | 24

tempura peppered chicken | honey & sesame dressing | micro greens | 24

pepper crusted eye fillet carpaccio | olive tapenade | thyme romesco | parmesan crisp | gf | 24

pan seared scallops sourced from stanley bay | pea & wasabi puree | pickled enoki | black sesame, kombu & seaweed crumb | apple pearls | gf | 24

salt and pepper tofu | chilli, spanish onion & cucumber salsa | chilli jam | v, vg, gf | 20

salmon rillette | horseradish crème | crostini | flying fish roe | gfo | 23

seasonal soup | our waitstaff will advise you of our chef's current creation | served with sourdough | gfo | 18

fresh tasmanian oysters sourced from bruny island / st helens | nam jim dressing | chorizo & parmesan crumb | gin & lime granita | gf | ½ dozen 25 | full dozen 43

● LARGE PLATES

metz signature calamari salad | mesclun | tomato | sweet potato | pickled red onion | danish fetta | sunflower seeds | aioli | sweet soy dressing | sesame vinaigrette | gfo | 28

lime & ginger whole snapper | chilli, cucumber & red onion salsa | spicy peanut dressing | lime & pepper crispy vermicelli | gf | 38

woodfired tandoori ½ chicken | house dahl | raita | mango chutney | pappadum | gf | 34

chickpea & red lentil salad | sprouts | cucumber | spring onion | spiced & battered cauliflower | herbed vinaigrette | house ranch | v, vg, gf | 26

250g tasmanian eye fillet | asparagus & goats cheese tart | buttered leeks | house jus | gf | 42

vegan dahl | spring greens | pappadums | black rice | mango chutney | raita | v, vg | 27

pressed lamb shoulder | baba ghanoush | minted pesto | wild rocket | beets | labneh | za'atar | puffed grains | gf | 36

seafood plate (for 1) | soft shell crab | tasmanian scallops | garlic prawns | calamari | oyster | pressman's cider battered flake | fries | house salad | condiments | gfo | 55

master stock twice cooked duck leg | ginger & lemongrass rice | spring onion | pak choi | mandarin relish | gf | 34

tempura white fish | pickled daikon | black sesame | dressed leaves | house ponzu | 34

house made ricotta gnocchi | rosé sauce | asparagus | spinach | cherry tomatoes | v | 24 | add chicken 6 | add prawns 8

fresh caught pan seared tasmanian scallops | black pudding | cauliflower puree | chorizo & parmesan crumb | lemon & herb emulsion | gf | 34

graze plate | finding it hard to decide? let our creative team of chefs put together a selection of our favourite snacks - perfect to share! | for 1 - 26 | for 2 - 48

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● SIDES

smashed chats | house jus | v, vg | 8

blistered cherry tomatoes | asparagus | buttered leeks | puffed grains | v, gf | 9

house salad | spring leaves | tomatoes | pickled red onion | danish feta | sweet potato | sunflower seeds | sesame vinaigrette | v, gf | 10

pan-fried haloumi | roasted beets | balsamic glaze | v, gf | 10

miso mushrooms | sautéed spinach | nori sesame crumb | v, gf | 10

sweet potato fries | aioli | gfo | 8.5

beer battered fries | aioli | gfo | 8

additional condiments | aioli, bbq sauce, house jus, citrus | 2 ea

● WOOD-FIRED PIZZAS

our hand rolled 12 inch wood fired pizzas are served with fresh house made tomato napoli & mozzarella | gluten free bases and vegan cheese available | please request at time of placing order – add 2 ea additional toppings can be added on request for a surcharge

margherita | fresh sliced tomato | fior di latte mozzarella | basil | v, vgo | 22

two taters | sweet potato | chat potato | fetta | caramelised onion | roasted garlic | rosemary salt | sticky balsamic | v, vgo | 23

the islander | smoked bacon | pineapple | mozzarella | 23

the meatz | salami | pepperoni | smoked bacon | chorizo | house bbq sauce | 26.5

bok-bok-que | wood fired chicken | smoked bacon | pineapple | spanish onion | house bbq sauce | 26

fiesta | cubed eye fillet | fresh salsa | sour cream | corn chips | 28

the decoy | roast duck | wild mushrooms | ashed chèvre | spring onion | sweet pickled red onion | mozzarella | 29

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

the captain | hot smoked salmon | calamari | prawns | crispy capers | dill | lemon cheek | 30

pot of gold | rainbow beets | sweet potato | spinach | caramelised onion | cashew mint cream | vegan cheese | v, vg | 27.5

mr kransky | cheese kransky | creamy thyme bechamel | caramelised onion | sage | 28.5

bianco tartufo | field mushrooms | creamy thyme béchamel | truffle oil | parmesan | rocket | v | 28.5 | add fresh prosciutto 4.5