

METROPOLITAN

— *Hotel* —

FUNCTION MENU

17 Gordon Street, Mackay 4740

07 3558 3303 | info.metropolitan@ausvenueco.com.au

 [themetropolitanhotelmackay](#) |  [metropolitan_hotel_mackay](#)

PLATTERS

Each platter feeds 8-10 people.

BREAD & DIPS 95

Rustic loaf of homemade crusty bread, three dips, carrots, cucumber sticks(v,vg)

ANTIPASTO 100

Prosciutto, smoked ham, salami, Australian cheese, dried fruit, crackers, basil pesto, toasted sourdough (lg, vo, vgo)

SEAFOOD 120

Fresh local prawns, salt & pepper calamari, battered fish, potato cakes, condiments (ld)

AUSSIE 90

Sausage rolls, mini pies, beef bites, quiches, selection of sauces

YUM CHA 90

Vegetable spring rolls, chicken dim sims, prawn twisters, condiments (ld)

VEGETARIAN 90

Assorted quiche, arancini balls, vol-au-vents. garlic bread, condiments (lgo, v, vg)

SLIDERS 90

Pulled pork and cheeseburger sliders

SKEWERS 100

Spiced chicken, kofta, halloumi & vegetable skewers (ld, lg)

SANDWICH 80

Variety of flavours (ld, lgo, vo, vgo)

FRUIT 65

Seasonal fruits (ld, lg, vg)

KIDS 70

Hawaiian pizza, chicken nuggets, battered fish, seasoned chips, tomato & BBQ sauces

CHICKEN WINGS 90

Seasoned wings tossed in chipotle sauce (mild) finished with a blue cheese drizzle (llgo, ldo)

PIZZA 90

Margherita, meat lovers, Hawaiian, garlic bread and chips

(lg) low gluten (ld) low dairy (v) vegetarian (vg) vegan (lgo) low gluten option (ldo) low dairy option (vo) vegetarian option (vgo) vegan option

BUFFET

Minimum 30 guests.

ROAST CARVERY BUFFET 49PP

PORK LEG OR ROTISSERIE STYLE CHICKEN

Served with oven roasted potatoes, QLD blue pumpkin, garden peas & honey roasted carrots, pan gravy, green leaf salad, bread rolls, cultured butter (vo, vgo)

*Add Lamb or Beef +7pp
Vegetarian option available*

KIDS MENU (INCLUDES DESSERT) 15

CHICKEN NUGGETS, CHIPS, ICE CREAM

BATTERED FISH & CHIPS, ICE CREAM

BEEF BURGER, CHIPS, ICE CREAM

HAWAIIAN PIZZA, CHIPS, ICE CREAM

Alternative for kids served buffet style

(Choose 2 for \$15)

CHICKEN TIKKA MASALA raita, pappadum, steamed basmati (lg)

HOMEMADE WAGYU BEEF LASAGNE layers of pasta, creamy cheese, bolognaise, parmesan, garden salad, chips (lgo)

SINGAPORE CHILLI NOODLES chicken & prawn, fermented chilli (ld, lg)

TRUFFLE POTATO GRATIN pecorino, pan grattato (v) (gf)

Served with cured meats, grain salad, oven roasted potatoes, QLD blue pumpkin, garden peas & honey roasted carrots, pan gravy, green leaf salad, bread rolls, cultured butter

POTATO GNOCCHI roasted pumpkin, fetta, crispy sage, toasted seeds

DESSERTS *(Choose 2 for \$10)*

PAVLOVA chantilly cream, passionfruit, kiwi (lg, v)

APPLE CRUMBLE vanilla crème, raspberry (v)

STICKY DATE toffee sauce, brandy cream (v)

(lg) low gluten (ld) low dairy (v) vegetarian (vg) vegan (lgo) low gluten option (ldo) low dairy option (vo) vegetarian option (vgo) vegan option

SET MENU

2 course \$59 | 3 course \$69

ENTREES *(choose 2)*

BRUSCHETTA jamon serrano, manchego, sun-dried tomato tapenade, pistachio dukkah, rustic bread (ldo, lgo, v, vgo)

SALT & PEPPER CALAMARI aioli, lemon (lgo)

PRAWN COCKTAIL QLD prawns, Mary Rose sauce, lettuce cup, lemon, spiced avocado puree (ld, lgo)

PORK BELLY apple puree, onion salsa, cider glaze, salted crackling (ld, lg)

POTATO GNOCCHI roasted pumpkin, fetta, crispy sage, toasted seeds (v)

MAINS *(choose 2)*

BRAISED BEEF CHEEK herby garlic mash, heirloom carrots, rosemary beef jus (ldo, lg)

ROASTED CHICKEN SUPREME loaded salt baked sweet potato, ivory slaw, tomato coulis (ld)

PAN SEARED SALMON smashed chat potatoes, green pea puree, heirloom tomato & caper salsa (lg)

ITALIAN CRUMBED STUFFED MUSHROOMS blue cheese, cream, mozzarella (v)

LAMB SHANK bed of creamy mash, topped with black and white bean ragu.(gf)

DESSERTS *(choose 2)*

TIRAMISU Rich layered coffee infused biscuit, mascarpone cheese (v)

CHOCOLATE BROWNIE Raspberries, Tim Tam crumble, raspberry sorbet (v)

CHURROS cinnamon sugar, chocolate sauce (v)

(lg) low gluten (ld) low dairy (v) vegetarian (vg) vegan (lgo) low gluten option (ldo) low dairy option (vo) vegetarian option (vgo) vegan option

SENIORS

2 course \$30

MAINS *(choose 1 main)*

BEEF SCALLOPINI potato puree and mushroom sauce (lg)

GRILLED CHICKEN & GARLIC CREAM SAUCE Seasonal vegetables & creamy mash (lg)

CRUMBED FISH house salad, chips, tartare

DESSERTS *(choose 1 dessert)*

PAVLOVA, Chantilly cream, passionfruit, kiwi (lg, v)

APPLE CRUMBLE, vanilla crème, raspberry (v)

STICKY DATE, toffee sauce, brandy cream (v)

(lg) low gluten (ld) low dairy (v) vegetarian (vg) vegan (lgo) low gluten option (ldo) low dairy option (vo) vegetarian option (vgo) vegan option



17 Gordon Street, Mackay 4740

07 3558 3303 | info.metropolitan@ausvenueco.com.au

 [themetropolitanhotelmackay](https://www.facebook.com/themetropolitanhotelmackay) |  [metropolitan_hotel_mackay](https://www.instagram.com/metropolitan_hotel_mackay)