

## BURGERS

All burgers served w a side of chips

<b>Signature MFC Burger</b>	<b>22</b>
Met Fried Chicken, bacon, lettuce, tomato & chipotle sauce	
<b>Met Smoked Cheeseburger</b>	<b>22</b>
Housemade smoked beef patty, bacon, cheese & tomato relish	
<b>Make it a Double</b>	<b>8</b>
<b>Steak Sanga</b>	<b>26</b>
Steak, bacon, egg, fried onion, cheese, lettuce, tomato, beetroot & our housemade espresso BBQ sauce	
<b>Smokehouse Melt</b>	<b>23</b>
w onion & housemade espresso BBQ sauce	
<b>Vege Burger</b>	<b>19</b>
Buttermilk mushrooms, lettuce, tomato, onion, beetroot & carrot	

## LITTLE ONES

Includes a drink & ice cream

**Chicken Nuggets & Chips**  
**Dagwood Dog & Chips**  
**Fish & Chips**

**\$13**



## OUR STORY

Opened in 1900 by Tom Simpson, the Hotel Metropole was originally named the Great Northern Hotel. The Great Northern Hotel was made of timber and was constructed back from the main street. Between 1901 and 1912 there were approximately six different licensees and proprietors. Under the proprietorship of Chas Hearn, the old hotel was demolished c.1929 - early 1930s by the Mazlin Brothers, and a new brick hotel was opened in 1935. The reconstruction of the hotel in the early 1930s was contemporaneous with Proserpine Mill's return to grower ownership. Although specific construction details of the new building, architects and builders are not known, the new hotel comprised ample accommodation facilities in the upstairs section.

Although the mill had some onsite accommodation for seasonal workers, it was also common for single male workers to stay at hotels. In June 1938, the licensee, Jim McDougall Junior applied for a name change and the hotel became known as the Hotel Metropole. According to the Proserpine Historical Museum, the hotel extended its patronage during the 1940s and was used by local school teachers. Tom Hill and the Olivetta family took over the hotel in 1973. In 1987 they bought Field's Tractor Sales, the site of the former Proserpine Motors which is adjacent to the hotel, in Chapman Street and converted the building to a Liquor Barn. In October 1999, Hill sold his share to the Olivetta family. In the same year, the hotel was extensively refurbished.



## MEET YOU AT THE MET

### OPEN 7 DAYS

MONDAY TO FRIDAY 10AM TILL LATE

[HOTELMETROPOLEPROSERPINE.COM.AU](http://HOTELMETROPOLEPROSERPINE.COM.AU)





PLEASE ORDER &  
PAY AT THE COUNTER

## STARTERS & SHARE

<b>Garlic Bread</b>	8
<b>Add Cheese</b> V	2
<b>Add Cheese &amp; Bacon</b>	4
<b>Bruschetta</b>	12
Diced tomato, parmesan, onion, balsamic glaze V	
<b>Salt &amp; Pepper Calamari</b>	18
w aioli & lemon	
<b>Creamy Garlic Prawns (6)</b>	22
Served w steamed rice	
<b>Honey Chilli Prawns (6)</b>	22
Served w steamed rice	
<b>"MFC" Chicken Tenders (3)</b>	16
Fried chicken tenders coated in Metropole's secret herbs & spices	
<b>Cheesy Mushroom Arancini Balls (4)</b>	16
w garlic aioli V	
<b>Crispy Crumbed Mozzarella Strips (6)</b>	16
w warm tomato sauce V	

## GRILL & SMOKER

Served w your choice of sauce plus your choice of 2 sides;  
chips/salad/vegetables/potato of the day

<b>200G Sirloin</b>	33
<b>300G Rump</b>	35
<b>Smoked Brisket</b>	
<b>Small 250G</b>	27
<b>Large 300G</b>	33
<b>400G Rib on the Bone</b>	55
<b>Smoked Chicken Breast</b>	33
<b>Smoked Beef Rissoles</b>	24

## TOPPERS & ADD ONS

<b>Surf &amp; Turf</b>	10
Prawns & calamari w garlic sauce	
<b>S&amp;P Calamari</b>	7
<b>Avo &amp; Béarnaise</b>	7
<b>Buttermilk Mushrooms</b>	7
<b>Smoked Brisket w Espresso BBQ</b>	9
<b>Pulled Pork w BBQ</b>	9

## SALADS & PASTA

<b>Metropole's Caesar Salad</b>	18
Cos lettuce, parmesan cheese, crispy bacon & croutons	
<b>Add Smoked Chicken</b>	6
<b>Add Brisket</b>	6
<b>Add Prawns</b>	9
<b>Quinoa &amp; Roast Pumpkin Salad</b>	22
Quinoa, mixed greens, roast pumpkin, onion, feta & herbs V GF	

All pastas come with fettuccine

<b>Carbonara</b>	22
<b>Creamy Garlic Prawn</b>	26
<b>Chicken &amp; Mushroom</b>	24

**LOVE FOOD BUT DON'T EAT MEAT? TRY PLANT BASED PROTEIN**  
Substitute with "I can't believe it's not chicken" for \$3

## PUB FAVOURITES

All pub favourites served w a side of chips & garden salad

<b>Crumbed Wagyu Steak</b>	29
Crispy fried steak, served w chips & salad plus your choice of sauce	
<b>Crispy Chicken Schnitzel</b>	24
Served w crispy chips & garden salad	
<b>Add Parmi Topper</b>	5
Or select from one of our toppers off the grill	
<b>Seafood Basket</b>	29
Fried fish, S&P calamari & grilled prawns served w chips, lemon, garden salad & tartare	
<b>Fish &amp; Chips – Battered or Grilled</b>	26
Served w chips, garden salad & tartare	
<b>Creamy Garlic Prawns (10)</b>	33
Simply served w rice & steamed greens	
<b>Salt &amp; Pepper Calamari</b>	26
Crispy fried, served w chips, garden salad & garlic aioli	
<b>Metropole's Roast of the Day</b>	19.9
Today's roasted meat served w baked potato, pumpkin, steamed veges & traditional accompaniments	

## FRIES & SIDES

<b>Crispy Fries w aioli</b>	9
<b>Cajun Fries w chipotle mayo</b>	11
<b>Loaded Fries w brisket</b>	16
w cheese & housemade bbq sauce	
<b>Loaded Fries w pulled pork</b>	16
w cheese & housemade bbq sauce	
<b>Seasonal Garden Salad</b>	9

**GFO** GLUTEN FREE OPTION | **DF** DAIRY FREE  
**V** VEGETARIAN | **VGO** VEGAN OPTION

Please advise staff of any allergies or intolerances you may have

Please be advised that although all care is taken when catering for special dietary requirements, it must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat, eggs, fungi, lupin & dairy products.

10% surcharge applies on public holidays