



MADE FOR YOU  
by METROPOLIS

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## HOW IT WORKS

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Like so many other businesses, we have had to adapt and find ways to diversify our product, so we can continue to service our valued clients in the current climate.

Our culinary team have been busily working on an exciting new project to create a ready-made menu delivered direct to your door.

Your orders will assist in supporting our team and allowing the Metropolis family to do what we love – deliver the memorable experiences and magical moments that we are renowned for.

### DETAILS

All deliveries must be pre-ordered online. Orders received by 3.00pm will be available for delivery or pick up the next day.

Home delivery is available to select Melbourne suburbs between 12.00pm - 6.00pm daily.

Alternatively, pick up is available from Metropolis Events between 12.00pm - 6.00pm daily. Pick up instructions will be advised upon confirmation of your order.

We will endeavour to meet your selected delivery or pick up time and will contact you should there be any delays.

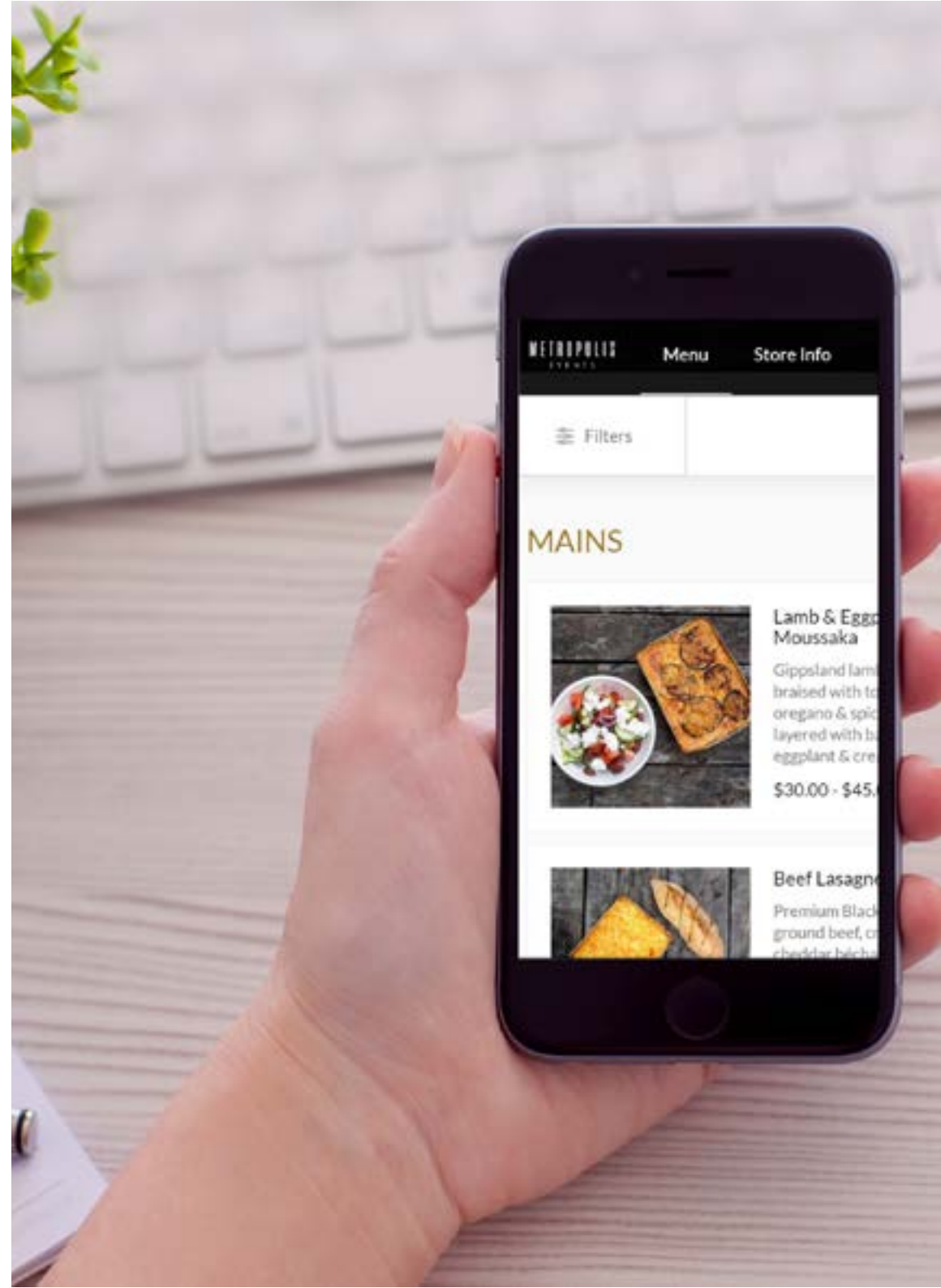
### ORDER

Browse our menu and order online via the ORDER NOW button at [www.metropolisevents.com.au/made-for-you-by-metropolis](http://www.metropolisevents.com.au/made-for-you-by-metropolis).

Select your delivery or pick up date and preferred time as part of the check out process.

### HEAT AND EAT

Follow the heating instructions included with your ready made meal. Serve and enjoy!



# MENU

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## MAINS

Small serves 1-2 people  
Large serves 4-6 people

**Lamb & Eggplant Moussaka** **\$30-45**  
Gippsland lamb, slow braised with tomato, oregano & spices, layered with baked eggplant & creamy cheese sauce  
*Served with Green salad*

**Beef Cottage Pie** **\$30-45**  
Chunks of Victorian beef rump, braised with red wine, rich tomato sugo & vegetables, mashed potato topping  
*Served with seasonal greens & lemon & seeded mustard dressing*

**Beef Lasagne** **\$30-45**  
Premium Black Angus ground beef, creamy cheddar béchamel, topped with parmesan  
*Served with Winter slaw*

**Roast Chicken & Vegetables** **\$30-45**  
Free range stuffed roast chicken with lemon, thyme & roast garlic, roast potatoes & roast pumpkin, light chicken gravy  
*Served with seasonal greens with lemon & seeded mustard dressing*

**Mushroom & Thyme Risotto** **\$25-45**  
Sautéed Autumn mushrooms & premium arborio rice, finished with pecorino [v]  
*Served with Green salad*

**Braised Lamb Shoulder** **\$30-45**  
4-hour slow roasted Gippsland lamb shoulder, button mushrooms, rosemary & shiraz ragout with mash [gf]  
*Served with seasonal greens*

**Fettucini Bolognese** **\$30-45**  
A family favourite – our rich bolognese sauce simmered for 10 hours with tomato, herbs & garlic, tossed with fettucine & finished with shaved parmesan  
*Served with Winter slaw*

**Spinach & Ricotta Pie** **\$25-40**  
Light & creamy, fresh ricotta & spinach pie, topped with crisp puff pastry baked to perfection [v]  
*Served with roast pumpkin*

**Vegetable Curry** **\$25-40**  
Potato, cauliflower & chickpeas simmered in rich & full flavoured Indian style curry [gf, df, vg]  
*Served with papadums, pineapple & coriander salsa, aromatic basmati rice*

## SIDES

**Winter Slaw** **\$9**  
Halved brussel sprouts, fennel, white cabbage & parsley with lemon dressing (on side) [gf, df, v]

**Green Salad** **\$9**  
Mixed leaves, cucumber, cherry tomatoes, fetta, Kalamata olives & red wine vinaigrette (on side) [gf, v]

**Roast Potatoes** **\$9**  
Roasted Sebago potatoes with roast garlic cloves, sea salt & rosemary with lemon aioli (on side) [gf, df, v]

**Seasonal Greens** **\$9**  
Crisp broccoli, green beans, brussel sprouts & peas with lemon & seeded mustard dressing (on side) [gf, df, v]

**Roast Pumpkin** **\$9**  
Roasted Jap wedges pomegranate molasses & toasted pepitas [gf, df, v]

**Mash** **\$9**  
Buttery mash, creamy & satisfying, a perfect accompaniment in cold weather [gf, v]

**Basmati Rice** **\$9**  
Steamed aromatic basmati with cardamom & cinnamon sticks [gf, df, v]

**Garlic Bread** **\$9**  
Crispy Pinsa pizza bread, fresh garlic, butter & thyme [v]

## DESSERT

**Rhubarb & Apple Crumble** **\$25**  
Baked rhubarb & poached apple topped with crunchy cinnamon & ginger crumble [gf]

**Chocolate Pudding** **\$25**  
Warm chocolate & coconut steamed pudding, vanilla bean cream (on the side)

**Apple Pie** **\$25**  
Traditional spiced apple pie, buttery puff pastry, Chantilly cream (on the side)

**Rice Pudding** **\$25**  
Creamy vanilla bean & sultana rice pudding [gf]



## BEVERAGES

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### SPARKLING WINE

Veuve Tailhan NV Brut, France	\$21
Il Fiore Prosecco, Italy	\$24
Lois Blanc De Blanc Sparkling NV, Adelaide Hills	\$34

### WHITE WINE

Wild Oats Pinot Grigio, Central Ranges	\$25
The Lane Block 1A Chardonnay, Adelaide Hills	\$31
Rockburn Devil's Staircase Pinot Gris, Central Otago	\$31
Robert Oatley Signature Sauvignon Blanc, Margaret River	\$31
Cherubino Riesling, Porongurup	\$54

### RED WINE

Chain of Fire Pinot Noir, Victoria	\$17.5
Pocket Watch Cabernet Sauvignon, Central Ranges	\$22
AdHoc Middle of Everywhere Shiraz, WA	\$30
Robert Oatley Signature Pinot Noir, Yarra Valley	\$32
Rymill 'The Dark Horse' Cabernet Sauvignon, Coonawarra	\$32
Rymill Classic Cabernet Sauvignon Maturation Release LR, Coonawarra	\$32
Giesen Small Batch Pinot Noir, Marlborough	\$41
The Lane Block 14 Basket Press Shiraz,	\$56

### BEER

Asahi Super Dry	six	\$35
	twelve	\$70
Byron Bay Lager	six	\$24
	twelve	\$48
Furphy Refreshing Ale	six	\$29
	twelve	\$56
Heineken Bottle	six	\$30
	twelve	\$60
James Boag (Light)	six	\$28
	twelve	\$56
Mountain Goat Pale Ale	six	\$35
	twelve	\$70

