



# LUNCH/ DINNER MENU

## DRINKS

<b>COFFEE</b>	Espresso	3.4	<b>MILK SHAKES</b>	6	
	Macchiato	3.7		<b>THICK SHAKES</b>	8
	Piccolo	3.7			Chocolate, strawberry, vanilla, banana, caramel, coffee
	Latte	4 / 4.5			
Flat white	4 / 4.5	<b>MEATING ROOM SHAKES</b>	9		
Cappuccino	4 / 4.5		Sallied caramel, peanut butter & pretzel shake		
Hot chocolate	4 / 4.5		Cherry ripe shake		
Chai latte	4 / 4.5		Chocolate mint slice shake		
Mocha	4 / 4.5	<b>ICED COFFEES</b>	7.5		
Babyccino marshmallow sprinkles	.80		Ice coffees, ice chocolate, ice mocha		
Soy, almond milk, decaf, syrups	.80				
Extra shot	.80				
<b>TEA</b>	4	<b>SMOOTHIES</b>	6		
	4		Berry Detox – blueberries, banana, coconut water & almond milk		
<b>SOFT DRINKS</b>	4	Tropical blend – mango, passion fruit, orange juice, pineapple juice & grenadine	4		
	4		Banana smoothie – Banana, vanilla syrup, ice cream & milk		
<b>JUICES</b>	4		4		
	4				

### OPEN CONTACT FOLLOW

Mon–Thu: 11am – Late  
Fri–Sun: 7am – Late  
45 Lizard St, Weston  
Phone 6288 6328  
Facebook & Instagram:  
@meating\_room  
meatingroom.com.au

## WHAT'S ON

<b>M</b>	<b>T</b>	<b>W</b>
<b>MONDAY</b> Chef's shout	<b>TUESDAY</b> 2 for 1 pizzas After 6pm Dine in only	<b>WEDNESDAY</b> \$15 burger or schnitzel
<b>T</b>	<b>F</b>	<b>S</b>
<b>THURSDAY</b> Texas Thursday	<b>FRIDAY</b> Live music 6–8pm	<b>SUNDAY</b> Live music 4–7pm



Follow us on Instagram and Facebook  
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\$6

EVERY  
MON TO FRI



4–6PM \$6  
SELECTED D&B BEER  
& HOUSE WINE



# LUNCH/DINNER

## TAPAS

<b>ANTIPASTO BOARD*</b> Selection of cured meats, cheese w/ dried fruit, olives, nuts and crusty bread.	
2 people	28
4 people	48
<b>GARLIC &amp; CHEESE BREAD</b>	
	10
<b>BREAD &amp; DIPS*</b> Chef selection of dips w/ olive oil, sea salt & rosemary crusty bread	
	V 15
<b>ARANCINI BALLS</b> Mushroom and pesto w/ aioli	
	V 16
<b>MEETING ROOM WINGS</b> ½ kilo chicken wings with your choice of hot sauce or buffalo sauce w/ blue cheese aioli	
	18
<b>LEMON PEPPER SQUID</b> Lemon pepper squid served w/ aioli	
	GF 18
<b>CRISPY MEXICAN PORK QUESADILLA</b> Corn Tortilla wrap filled with brown rice, jalapeños, cheese, corn salsa, shredded pork shoulder & chipotle aioli	
	18
<b>SWEET POTATO FRIES</b> w/ garlic aioli	
	GF V 12
<b>BEER BATTERED CHIPS AND AIOLI</b> Add gravy	
	V 10 3

## BURGERS

SERVED WITH CHIPS	
<b>MEATING ROOM REUBEN SANDWICH</b> House cured pastrami, pickled slaw, mustard & pickle aioli, Swiss cheese on sourdough bread	
	19
<b>WAGYU BEEF BURGER</b> 100% Wagyu beef pattle, lettuce, tomato, onion, American cheese, spicy pickle sauce on a seeded roll	
	21
<b>PIT SMOKED PULLED PORK BURGER</b> House BBQ sauce, slaw on a seeded roll	
	20
<b>SOUTHERN FRIED CHICKEN BURGER</b> Lettuce, tomato and Swiss cheese w/ chipotle aioli on a seeded roll	
	20
<b>VEGGIE BURGER</b> Cauliflower fritters, Grilled haloumi, avocado, lettuce, onion, jalapeño humus on a seeded roll	
	V 18

## MAINS

<b>CLASSIC CHICKEN SCHNITZEL</b> Panko crumbed schnitzel with your choice of house made sauces (see 'sauces') with chips and salad	
	23
<b>CHICKEN SCHNITZEL PARMIGIANA</b> Ham, Napolitana sauce and tasty cheese with chips and salad	
	26
<b>LINGUINE PASTA</b> Broccolini, garlic, chilli, capers, cherry tomato, baby spinach finished in sundried tomato pesto sauce add chicken or chorizo	
	V 23 5
<b>SQUID SALAD</b> Fried squid on an Asian slaw salad, peanuts and Thai dressing	
	GF 26
<b>HEARTY VEG SALAD</b> Sweet potato, roast pumpkin, spiced cauliflower, kale, brown rice, cranberries, almond flakes & herbs, house dressing add chicken	
	GF V 20 5
<b>PIT SMOKED PORK BELLY</b> BBQ pit smoked pork belly, spicy apple sauce & rocket, quinoa, apple, pear, cranberry salad w/ almond flakes & molasses glaze	
	28
<b>PAN FRIED SALMON</b> Grilled asparagus and a salad of quinoa, sundried tomatoes, kale, spinach and almond flakes w/ a romesco sauce	
	32
<b>12HR HOUSE BRAISED BEEF SHORT RIBS</b> Beef short ribs braised for 12 hours in a sticky house sauce, house salad, mash potatoes and charred corn	
	25 FOR 1 45 FOR 2
<b>MEAT PLATTER FOR 2</b> 1 rib, pork belly, grilled chicken, grilled chorizo, chicken wings, house salad and chips	
	70

## OFF THE GRILL

Add 2 sides & 1 sauce	
350g grass fed rump	32
300g grass fed scotch fillet	36

## SAUCES

Diane	3
Green pepper corn	3
Mushroom	3
Red wine and rosemary jus	3

## SIDES

Charred corn w/ chipotle aioli and parmesan	6
House salad	6
Creamy mash potatoes	6
Mac and cheese	6
Beer battered chips	6
Green beans and broccolini	8
Rocket and parmesan salad	8

## PIZZAS

<b>HOT PEPPERONI</b> Spicy Napolitana sauce base, pepperoni, jalapeño, capsicum, pineapple and pizza cheese	
	24
<b>BBQ MEATING ROOM</b> BBQ base, Bacon, salami, chicken, mushroom, onion, diced capsicum, pizza cheese	
	25
<b>PORK BELLY PIZZA</b> Smoked pork belly, caramelised pear, onion, cheese	
	25
<b>BUFFALO CHICKEN PIZZA</b> Cheese base, buffalo sauce marinated chicken, diced capsicum, onion, blue cheese fished w/ rocket lettuce	
	25
<b>VEGETARIAN</b> Tomato base, mushrooms, roast pumpkin, diced capsicum, grilled zucchini and eggplant, Spanish onion, feta, rocket, and pizza cheese	
	V 23
<b>MARGHERITA</b> Tomato base, pizza cheese, bocconcini and fresh basil	
	V 18
<b>HAM AND PINEAPPLE</b> Tomato base, ham, pineapple, and pizza cheese	
	22

## KIDS

FOR CHILDREN UNDER 12 YEARS OF AGE	
<b>BANGER &amp; MASH</b> Beef sausages, mash and gravy	
	13
<b>CRUMBED CHICKEN &amp; CHIPS</b> Panko crumbed chicken and chips w/ tomato sauce	
	14
<b>MAC &amp; CHEESE</b> Mac and cheese w/ crispy bacon	
	12
<b>CHEESE BURGER</b> Waygu beef, American cheese w/ chips and tomato sauce	
	15

## DESSERTS

<b>DEEP FRIED MARS BAR CHEESECAKE</b> Deep fried mars bar cheesecake served w/ vanilla ice cream	
	14
<b>STICKY DATE PUDDING</b> w/ date jus and salted caramel gelato	
	14
<b>WAFFLE ICE CREAM SANDWICH</b> chocolate gelato, salted caramel gelato, almond praline and butter scotch sauce	
	14
<b>SHARE PLATTER FOR 2</b> A mix of all 3 desserts served and garnished to share	
	26

## SMOKED MEAT BOOKINGS

Group booking now available for our smoked meat menu. Min table of 10, 20% deposit 1 week prior to booking. Ask one of our friendly staff.

V VEGETARIAN

GF GLUTEN FREE

P PALEO

\*GLUTEN FREE BY REQUEST

PLEASE ORDER AND PAY AT THE COUNTER. 15% SURCHARGE ON PUBLIC HOLIDAYS