

Breakfast / Brunch

Good Ol' Bubble & Squeak (GFO/VO)

\$19.50

Crispy hash potatoes, corned beef, peas, slow cooked with beef jus & a fried egg.

Creamy Marsala Mushrooms (GFO/Veg)

\$18.50

Sautéed field & button mushrooms served on toast with creamy Marsala & rosemary sauce, hush puppies, finished with parmesan.

Add Bacon \$7.50

Retro Bennie Bacon (GFO)

\$22.50

Soft poached eggs on toast, belly bacon, buttered baby spinach with hollandaise.

Retro Bennie Mushroom (GFO)

\$20.50

Soft poached eggs on toasted ciabatta, sautéed field mushrooms, buttered baby spinach with hollandaise.

Retro Bennie Salmon (GFO)

\$22.50

Soft poached eggs on toast, Ora King cold smoked salmon, buttered baby spinach with hollandaise.

Eggs on Toast (GFO/Veg)

\$14.00

Eggs done just how you like them, served on lightly toasted ciabatta.

Add Bacon \$7.50

The Big Retro Vego (GFO/Veg)

\$24.00

Eggs done just how you like them, served on toasted ciabatta, with grilled haloumi, pan-fried field mushrooms, buttered baby spinach, Boston beans, hash brown & grilled tomato.

Add Bacon \$7.50

Retro's Famous Mince on Toast (GFO)

\$19.00

Rich savoury mince served with toast and hush puppies with parmesan & fried egg.

Salmon Hash (GFO/VO)

\$22.50

Pan-fried kumara & quinoa hash, buttered spinach, cold smoked Ora King salmon with soft poached egg & hollandaise.

Apple Pie Waffles

\$18.50

Homemade apple waffles with apple cinnamon fritters, fresh cream & butterscotch sauce. **Add Bacon \$7.50**

Lunch

Retro Angus Beef Burger (GFO) \$21.50

Angus beef burger in a lightly toasted brioche bun with onion marmalade salad greens, tomatoes, swiss cheese & bourbon BBQ sauce served with fries & aioli.

Chicken Caesar Salad (GFO/VO) \$19.50

Grilled chicken Caesar with cos lettuce, croutons, parmesan, streaky bacon with a caper mayonnaise with a soft poached egg.

Pork & Apple Roll Sandwich (GFO) \$18.00

Champagne ham & apple baguette with creamy slaw & sweet balsamic glaze & a side of fries.

Chicken Avocado Burger (GFO) \$21.50

Pan-fried chicken in a lightly toasted bap burger bun packed with salad greens, guacamole, tomato, swiss cheese & aioli, served with fries.

Retro Chicken Curry (GFO) \$19.50

Aromatic chicken curry with French beans, fresh ginger & coriander, topped with fried shallots & served with Roti Naan and turmeric rice.

Fish and Chips \$19.50

Pan-fried fish of the Day served with fresh salad, honey mustard dressing with fries and house salad.

Quinoa Haloumi Salad (GFO/Veg) \$22.00

Grilled Haloumi, quinoa & sundried tomatoes, feta tossed in salad greens & honey mustard dressing.

Add Bacon \$6.50 Add Chicken \$6.50

Moroccan Lamb Salad (GFO) \$21.00

Marinated lamb with sundried tomatoes & feta tossed in salad greens & baby spinach, dressed with a roast pepper coulis & topped with almonds.

Open Steak Sandwich (GFO) \$23.00

Grilled Porterhouse steak sandwich stacked with salad greens, tomato, sweet onion marmalade & topped with a fried egg, served with fries & aioli.

Jerk Chicken Tacos (GFO) \$19.00

Jamaican Jerk chicken, blackened corn salsa & guacamole tacos served with curly fries & aioli.

Pulled Pork Tacos (GFO) \$19.00

Pulled pork tacos with slaw, apple & bourbon BBQ sauce, served with curly fries & aioli.

New York Reuben Sandwich (GFO) \$21.00

Pastrami corned beef cheek, swiss cheese, dill pickles, horse radish crème fraiche, pickled cabbage & mustard grilled sandwich, served with a side of fries & creamy aioli.

Entrée

Malay Grilled Prawns (GFO) \$13.50

Malay style grilled prawns with a ginger, coriander & cream sauce.

Garlic Pita Bread (Veg) \$12.50

Grilled garlic & herb pita with delicious 3 cheese dip.

Pork Terrine (GFO) \$12.50

Tender, dissolve in your mouth, port terrine with apple spiced sauce & crusty bread.

Tropical Chicken Salad (GFO) \$9.50

Petite salad greens with marinated Jamaican Jerk chicken, tropical fruit with a lime & coconut dressing.

Beef Voodoo Sticks (GFO) \$13.50

Tender beef skewers with sweet & spicy dipping sauce and salad greens.

Mains (available from 5pm daily)

Big Retro Beef Burger (GFO)

\$27.50

Angus beef pattie, belly bacon, sweet onion marmalade, lettuce, tomato, swiss cheese, crispy onion rings, aioli & bourbon BBQ sauce, served with fries.

Retro Beef Cheek Curry

\$28.50

Braised beef cheek curry with French green beans, Naan bread and turmeric rice.

Mediterranean Chicken (GFO)

\$29.00

Succulent chicken breast meets a rich Mediterranean sweet roasted tomato, olives, smoky paprika sauce, served with garlic & rosemary Greek potatoes.

Pan-fried Fish of the Day (GFO)

\$28.50

Tender pan-fried fish of the day, topped with retro green sauce, served on a roasted red pepper couscous & salad green.

Retro Pasta del Dia (VO)

\$27.00

Beautifully balanced pasta created daily by our chefs & served with crusty ciabatta with chicken or bacon. Ask your server for today's creation.

Roast Lamb Gnocchi

\$29.50

Tender slow roasted lamb served with potato gnocchi with a carrot & ginger sauce.

Maple Brandy Slow Cooked Pork

\$28.50

Slow cooked pork belly with maple brandy sauce, served with new potatoes tossed in herbed butter & a creamy apple slaw.

Sirloin Steak (GFO)

\$34.00

Beef sirloin steak generously portioned served with a creamy mushroom marsala & new spring buttered potato, and grilled half tomato.

Fondue Main

Retro Fondue (GFO)

\$29.50 per person

The 1970's No.1. wedding gift and the quintessential sharing dish of the decade. There is nothing like or as good as Fondue.

If you want a unique dining experience then this is for you! The Fondue pot is elevated and constantly heated from below by the Fondue flame, welcome back to 1974!

You'll receive and enjoy

Marinated porterhouse Steak

Prawns

Jerk Chicken

Crispy pork

Portobello mushrooms

Blanched broccoli

Blanched carrots

Cherry tomatoes

Now choose what you'll be dipping in

Retropolitan 'Now Famous' Beef and Bacon Gravy

Retropolitan triple cheesy Cheese Sauce (master chef semi-finalist – thanks Glenda)

Desserts

Mango Crunch (GFO)

\$14.00

Light & tangy mango creme delight with house-made meringue, mango puree & vanilla crumb.

Peach & Pear Crumble

\$15.50

Soft poached peaches & pears, topped with crunchy chewy baked crumble topping, served with vanilla ice cream.

S'mores

\$13.50

Decadent chocolate cake, layer of caramel & gooey marshmallows, served with toffee sauce.

Waffle Churros

\$13.50

House-made waffles tossed in cinnamon sugar with chocolate dipping sauce & ice cream.

Fondue Desserts

Retro Fondue Dessert to Share (GFO) minimum-2-people \$32.00

each additional person \$16.00

The 1970's quintessential sharing dish of the decade is also available at Retropolitan an awe-inspiring dessert. Share one of these delectable dessert dishes and dip your way to heaven. Enjoyed by yourself or shared as a 2,3 or 4. The Fondue pot elevated and constantly heated below by the Fondue flame.

Firstly, choose the sauce for your Fondue

Chocolate Sauce

Salted Caramel

Next, choose 3 of the following items to dunk

Cookie Dough
Cinnamon Apple Fritters
Pineapple
Strawberries (in season)
Bananas
Waffle Fingers
New York Brownie
Marshmallows

Add a 4th, 5th, 6th, 7th or 8th item for \$3.00 each