

Meribella

STARTERS

Warm marinated olives	10
Sourdough with extra virgin olive oil and barrel aged balsamic	10
Burrata, olive tapenade with Melba toast	24
Charcuterie platter to share	34
Natural Pacific Oysters	
Half dozen	32
Dozen	62

ENTRÉES

Seared scallops, celeriac and pickled cucumber	35
Grilled prawns, slow cooked sugarloaf cabbage and parsnip	34
Wagyu tartare, potato and pickles	34
Handmade gnocchi, pecorino sauce, rosemary and feta	34
Confit pork belly, corn and leek	32

MAINS

Chilli crab rigatoni	48
Aged duck, figs and shallots	59
Roasted barramundi, grilled greens and fennel	49
Margra lamb backstrap, carrots, radish and chard	54
Mushroom and black truffle risotto	42
250g Black Angus beef fillet MB2+, mushroom ragu, potato fondant and kale	66
Slow cooked cabbage with roasted cauliflower, pickles and toasted hazelnuts	38

DESSERTS

Chocolate crèmeux with raspberry cream and sorbet	24
Caramel and white chocolate bavarois with candied peanuts	24
Baileys Crème Brûlée with seasonal fruits to share	32
Cheese platter to share	34

SIDES

Truffle fries	14
Slow cooked carrots, feta and honey	15
Potato and black truffle galette	18
Spiced cauliflower, hazelnut and whipped chickpea	15
Heirloom tomato and curd salad with honey vinaigrette	15
Grilled broccolini with honey mustard and burnt lemon	15

GRILL

300g NY steak frites with caper butter	56
300g Wagyu MB6+ ribeye	145

TO SHARE

1kg Black Angus Bistecca Fiorentina (T-bone) with triple cooked potatoes	175
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Our menus are subject to seasonal and daily changes.

A 1.9% merchant service fee applies for card payments.

A 10% surcharge will apply on Sundays and a 15% surcharge will apply on public holidays.

At Meribella, we endeavour to cater for all allergies, but we're unable to guarantee that any menu item is completely free of allergens.