

# Meribella

## STARTERS

House marinated warm olives	10
Sourdough with extra virgin olive oil and barrel aged balsamic	10
Charcuterie platter for two	34
Market cold seafood plate for two: Cooked tiger prawns, Pacific oysters, scallop sashimi, salmon, octopus and kingfish ceviche	92
Natural Pacific Oysters	
Half dozen	32
Full dozen	62

## ENTREÉS

Confit pork belly, parsnip and miso cabbage	32
Crudo of kingfish, coconut, lime and avocado	32
Wagyu tartare with Parisian dressing and caviar	34
Cauliflower, tahini, macadamia and chickpeas	31
Slow cooked duck orecchiette, celeriac and duck ham	32
Grilled octopus, potato, peppers, olives and capers	34

## MAINS

Roasted market fish, fennel, pumpkin and burnt butter	49
Aged duck, beetroot and blackberry	58
Lamb backstrap, confit shallot, garlic, mushroom and cavolo nero	58
Pea and goat's cheese risotto	39
Balmain bug linguini with shellfish sauce	45
220g Black Angus beef fillet MB2+, carrot, radish and shallots	62

## DESSERTS

Chocolate crèmeux cake, cherry and hazelnut	24
Caramel and peach, crème fraîche and mille-feuille	22
Champagne and vanilla sponge with mandarin, white chocolate and ricotta	26

## SIDES

Truffle fries	14
Grilled lettuce with Dijon vinaigrette	14
Slow cooked carrots and feta	15
Grilled broccolini with Manuka honey mustard and burnt lemon	15

## GRILL

300g NY steak frites with caper butter	56
1.1kg Côte de Boeuf Potoro Black Angus on the bone, condiments and selection of two side dishes	195

## CHEESE

Little Creek cheese platter	34
-----------------------------	----

*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 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.*