

TASTING MENU

Crudo of kingfish, coconut, lime and avocado

2022 Brokenwood Maxwell Vineyard Chardonnay, Hunter Valley NSW

Cauliflower, tahini, macadamia and chickpeas

2021 Poggio Anima Grillo, Sicily ITA

Confit pork belly, parsnip and miso cabbage

2021 Palliser Estate Pinot Noir, Martinborough NZ

Aged duck, beetroot and blackberry

2022 Ciel "Yes Chef" Shiraz, Barossa Valley SA

Chocolate crèmeux cake, cherry and hazelnut

NV Valdespino Yellow Label Pedro Ximenez, Jerez ESP

Tasting menu \$145

Matching wines \$210

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Please speak to our team for any dietary requirements. A 1.9% merchant service fee applies. A 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. Our menus are subject to seasonal and daily changes.