

MENU

Blood and Sand Whiskey cocktail

Wagyu tartare, pecorino, Parisian dressing and caviar
2022 Palliser Estate Pinot Noir, Martinborough NZ

220g Black Angus beef fillet MB2+, celeriac, radish and shallots
served with chips and green leaf salad
2021 John Duval "Concilo" Shiraz, Barossa Valley SA

Dark chocolate torte, smoked tobacco crème
NV Valdespino Yellow Label Pedro Ximenez, Jerez ESP

M

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.