

A YEAR OF MERIBELLA TASTING MENU

Seared scallops, parsnip and pickled cucumber

Oyster with gin and tonic

Wagyu tartare, potato and pickles

NV Barringwood Cuvée Méthode Traditionelle, Tamar Valley TAS

Crudo of kingfish, orange, fennel and shallot

2024 Mesh Riesling, Eden Valley SA

Roasted barramundi, grilled greens and fennel

2023 Ciel "Beurre Blanc" Chardonnay, Eden Valley SA

Aged duck, figs and shallots

2021 Poggio Anima Nero D'Avola, Sicily ITA

Black Angus beef fillet MB2+, mushroom ragu, potato fondant and kale

2020 Trediberri Berri Barolo, Piedmont ITA

Chocolate crèmeux with raspberry cream and sorbet

NV Valdespino Yellow Label Pedro Ximenez, Jerez ESP

Tasting menu \$110

Matching wines +\$95

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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.