

BAR MENU

12pm – 9pm

SMALL BITES

House roasted bar nuts *gf, ve, df* 7

House marinated warm olives *gf, ve, nf* 11

Truffle fries *v, nf, dfa* 10

Sourdough with extra virgin olive oil and barrel aged balsamic *ve, nf* 12

Artisan sourdough with baba ghanoush, smashed avocado, extra virgin olive oil and barrel aged balsamic *v* 18

Burrata, olive tapenade and Melba toast *gfa* 24

Lebanese Mujadara stuffed peppers with herbed labneh *gf, v* 20

Pumpkin and thyme arancini with a lemon herb dressing *v* 18

San Daniele 24-month prosciutto, fig and buffalo mozzarella *gf* 25

Confit pork belly, corn and leek *gf* 32

Natural Pacific Oysters

Half dozen 32 Full dozen 62

A LITTLE MORE

Warm antipasto salad with grilled peppers, zucchini, eggplant, semi dried tomatoes, marinated beef slices and balsamic aioli *gf, voa* 30

Prawn roll on brioche with tiger prawns, avocado, baby gem lettuce and apple with a Marie Rose sauce, served with fries 33

Wagyu burger with cheese, tomato, lettuce, onion jam and dijonaise, served with fries *gfa* 29

Chilli crab rigatoni *gfa* 48

Mushroom and black truffle risotto *v, gfa* 42

300g NY steak frites with caper butter *nf* 56

Roasted barramundi, grilled greens and fennel *gf* 49

TO SHARE

Cheese board with Little Creek gin cheddar, sapphire blue, marinated labneh, membrillo, walnut and lavosh *v* 38

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*v - Vegetarian voa - Vegetarian Option Available ve - Vegan gf - Gluten Free gfa - Gluten Free Available
nf - Nut Free df - Dairy Free dfa - Dairy Free Available*

*Please speak to our team for any dietary requirements. 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. Our menus are subject to seasonal and daily changes.*