

LOCALS MENU

Warm marinated olives 10
Sourdough with extra virgin olive oil and barrel aged balsamic 10
Burrata with olive tapenade and Melba toast 24
Charcuterie platter to share 34

Seared scallops, celeriac and pickled cucumber
Wagyu tartare, potato and pickles
Handmade gnocchi, pecorino sauce, rosemary, feta and walnuts
Confit pork belly, corn, leek and apple

Chilli crab rigatoni
Grilled Murray Cod, fennel and caviar sauce
Wild mushroom and black truffle risotto
300g NY steak with caper butter and truffle frites

Truffle fries 14
Slow cooked carrots, feta and honey 15
Grilled broccolini with honey mustard and burnt lemon 15

Chocolate crèmeux with raspberry cream and sorbet
Caramel and white chocolate bavaois with candied peanuts

2 course \$69

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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 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.