

TASTING MENU

Seared scallops, parsnip and pickled cucumber

Oyster with gin and tonic

Duck croquette with truffle aioli

NV Barringwood Cuvée Méthode Traditionelle, Tamar Valley TAS

Crudo of black kingfish, orange, fennel and shallots

2024 Mesh Riesling, Eden Valley SA

Grilled Murray Cod, fennel and caviar sauce

2023 Ciel "Beurre Blanc" Chardonnay, Eden Valley SA

Aged duck, confit French onion and truffle barley

2021 Poggio Anima Nero D'Avola, Sicily ITA

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

2020 Trediberri Berri Barolo, Piedmont ITA

Chocolate crèmeux with raspberry cream and sorbet

NV Valdespino Yellow Label Pedro Ximenez, Jerez ESP

Tasting menu \$169

Matching wines +\$95



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.