Meribella

STARTERS

Warm marinated olives	10
Sourdough with extra virgin olive oil and barrel aged balsamic	10
Duck croquette with truffle aioli	9
Prawn toast, capers and fennel to share	22
Burrata, olive tapenade with Melba toast	24
Charcuterie platter to share	34
Natural Pacific Oysters	
Half dozen Dozen	32 62
Champagne Mornay Baked Oysters	
Half dozen Dozen	34 66

ENTRÉES	
Seared scallops, celeriac and pickled cucumber	35
Grilled prawns, roasted pumpkin, radish and cucumber	35
Wagyu tartare, potato and pickles	<i>3</i> 4
Handmade gnocchi, pecorino sauce, rosemary, feta and walnuts	34
Confit pork belly, corn, leek and apple	32
Heirloom beetroot, kohlrabi and goat's curd salad	32
MAINS	
Chilli crab rigatoni	4
Aged duck, confit French onion and truffle barley	5
Grilled Murray Cod, fennel and caviar sauce	5
Slow cooked Margra lamb rump, carrots, radish and chard	5.
Wild mushroom and black truffle risotto	4.
300g NY steak with caper butter and truffle frites	5

2 courses with a glass of wine \$85

SIDES

38

24

Truffle fries	14
Slow cooked carrots, feta and honey	<i>15</i>
Potato and black truffle galette	18
Spiced cauliflower, hazelnut and whipped chickpea	15
Heirloom tomato and curd salad with honey vinaigrette	15
Grilled broccolini with honey mustard and burnt lemon	15
GRILL	
250g Black Angus beef fillet MB2+, mushroom ragu and potato fondant	66
300g Scotch fillet MB2+ with truffle mash	70
TO SHARE	
1kg Black Angus Bistecca Florentina (T-bone) with triple cooked potatoes	175
Half Murray Cod with a Chardonnay beurre blanc	112
Baileys Crème Brûlée with seasonal fruits	32
Cheese platter	34

Chocolate crémeux with raspberry cream and sorbet 24

Roasted cauliflower with slow braised cabbage, pickles and toasted hazelnuts

Caramel and white chocolate bavarois

DESSERTS

with candied peanuts