

Meribella

STARTERS

House marinated warm olives	10
Sourdough with extra virgin olive oil and barrel aged balsamic	10
Duck croquette with truffle aioli	9
Prawn cocktail with citrus aioli	12
Burrata with summer peaches and prosciutto	29
Charcuterie platter to share	35
Natural Pacific Oysters	
Half dozen	32
Dozen	64
Kilpatrick Oysters	34
Half dozen	
Dozen	66

ENTRÉES

Seared scallops, cauliflower and apple salsa	35
Lightly cured trout, cucumber, avocado, hazelnut, orange	35
Grilled squid, spiced eggplant and peppers	34
Wagyu tartare, pickled radish, egg yolk jam	35
Handmade gnocchi puttanesca	34

MAINS

Chilli crab rigatoni	49
Aged duck, artichokes, shallot with grilled peach	61
Roasted snapper, fennel, caviar sauce	56
Slow cooked Margra lamb rump, carrots, radish and chard	56
Pumpkin and pea risotto with Yarra Valley feta	42
Eye fillet, pomme puree, beer batter onion, confit garlic and sage salsa	69

DESSERTS

Dark chocolate mousse, blackberry jam, vanilla ice-cream, olive oil	26
Whipped cheesecake, peach, meringue and blood orange sorbet	25
Cheese platter to share	34

SIDES

Truffle fries	15
Slow cooked carrots, feta and honey	15
Triple cooked potato, sour cream	18
Heirloom tomato and curd salad with honey vinaigrette	15
Grilled broccolini with honey balsamic pecorino	16

GRILL

300g NY steak with caper butter and truffle frites	56
300g Scotch fillet MB6+ with truffle mash	70

TO SHARE

1kg Black Angus Bistecca Fiorentina (T-bone) with triple cooked potatoes	189
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*Our menus are subject to seasonal and daily changes.
A 1.9% merchant service fee applies for card payments.
A 10% surcharge will apply on Sundays and 15% 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.*