

Meribella

PACIFIC OYSTERS

Natural	
Single	6
Half dozen	32
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Kilpatrick	
Single	6.5
Half dozen	34

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

2 courses with a glass of wine \$85

ENTRÉES

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

MAINS

Chilli crab rigatoni	
Aged duck, artichokes, shallot with grilled peach	
Roasted snapper, fennel, caviar sauce	
Slow cooked lamb rump, carrots, radish and chard	
Pumpkin and pea risotto with Yarra Valley feta	
Eye fillet, pomme puree, beer batter onion, confit garlic and sage salsa	+8

DESSERTS

Dark chocolate mousse, blackberry jam, vanilla ice-cream, olive oil
Whipped cheesecake, peach, meringue and blood orange sorbet

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 broccoli with honey balsamic pecorino	16

GRILL

300g NY steak with caper butter and truffle frites	56
300g Scotch fillet MB4+ with pomme puree	70

TO SHARE

1kg Black Angus Bistecca Fiorentina (T-bone) with triple cooked potatoes	189
Cheese platter to share	38
Baileys Crème Brûlée with seasonal fruits	32

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.