

Meribella

PACIFIC OYSTERS

Natural
Single
Half dozen

6
32

Kilpatrick
Single
Half dozen

6.5
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

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 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

TO SHARE

1kg Black Angus Bistecca Florentina
(T-bone) with triple cooked potatoes

189

GRILL

300g NY steak with caper butter and
truffle frites

56

300g Scotch fillet MB4+ with pomme puree

70

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

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.