

# Meribella

## PACIFIC OYSTERS

|            |     |
|------------|-----|
| Natural    |     |
| Single     | 6   |
| Half dozen | 32  |
| 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 |

## 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 |

## TO SHARE

|  |     |
|--|-----|
| 1kg Black Angus Bistecca Fiorentina (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  |

## 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 |

## 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.*