

BAR MENU

12pm - 9pm

SMALL BITES

Natural Pacific Oysters
Single 6 Half dozen 32

Kilpatrick Oysters
Single 6.5 Half dozen 34

House roasted bar nuts *gf, ve, df* 8

House marinated warm olives *gf, ve, nf, df* 10

Truffle fries *gf, v* 15

Sourdough with extra virgin olive oil and barrel aged balsamic *ve, nf* 10

Duck croquette with truffle aioli *df* 9

Prawn cocktail with citrus aioli *gf* 12

Heirloom tomato and curd salad with honey vinaigrette *gf, v* 15

Triple cooked potato, sour cream *v* 18

Burrata with summer peaches and prosciutto *voa* 29

A LITTLE MORE

Mushroom shawarma, portobello mushrooms, radish, spanish onion, served with hummus *gfa, nf, ve* 25

Prawn roll on brioche with tiger prawns, avocado, baby gem lettuce and apple with a Marie Rose sauce, served with fries 33

Wagyu burger with cheese, tomato, lettuce, onion jam and dijonnaise, served with fries *gfa* 31

Handmade gnocchi puttanesca *v* 34

Pumpkin and pea risotto with Yarra Valley feta *v* 42

300g NY steak with caper butter and truffle frites *nf* 56

Roasted snapper, fennel, caviar sauce *gf* 56

TO SHARE

Cheese board with Little Creek gin cheddar, sapphire blue, marinated labneh, membrillo, walnut and lavosh *v* 38

Charcuterie platter to share 35



v - Vegetarian *voa* - Vegetarian Option Available *ve* - Vegan *gf* - Gluten Free *gfa* - Gluten Free Available
nf - Nut Free *df* - Dairy Free

Please speak to our team for any dietary requirements. A 1.9% merchant service fee applies for card payments.
A 10% surcharge will apply on Sundays and a 15% surcharge will apply 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. Our menus are subject to seasonal and daily changes.