

Meribella

2 courses \$90 3 courses \$110

TO BEGIN

Baked Uprising sourdough, roasted chicken and chive butter

STARTERS

Freshly shucked Sydney rock oysters 7ea	Duck skewer, black garlic glaze 9
<i>Natural, lemon</i>	Fish finger, pea cream, finger lime, Avruga caviar 9
<i>Finger lime, verjuice, pickled Choko</i>	Grilled edamame, chilli, garlic, parmesan 10
<i>Lightly roasted, smoked beef tallow</i>	Crispy fried Clarence River school prawns, yuzu mayo 16

ENTRÉES

Terrigal bonito, pickled onion, smoked bonito cream, wild rice, native sunrose
Hawkesbury Loligo calamari, fennel, koshihikari rice and dashi risotto
Charred Paroo Kangaroo tartare, purple daikon, hung yoghurt, Jerusalem artichoke chips
Southern Highland mushrooms, potato dumplings, smoked pork broth
Heirloom beetroot tart, Binnorie feta, hazelnut, nasturtium

MAINS

White Pyrenees lamb rump, butternut pumpkin pepita, miso, roasted onion
Pan fried Aquana Murray Cod, white bean, finger lime, Dylans turnips
Aged duck breast, celeriac, Pedro Ximénez, golden raisin butter
Bucatini pasta, Cloudy Bay clams and crispy pangrattato
Meribella's classic steak frites | Tajima Wagyu sirloin, café de Paris butter, hand cut chips

SIDES 14

Charred broccoli, sage, macadamia, charred lemon
Kipfler potatoes, confit garlic, chives
Mixed leaf salad, pecan orange dressing

DESSERT

Caramelised white chocolate, macadamia and wattleseed tiramisu

Rhubarb frangipane tart, bay leaf cream, purple oxalis

Brown butter cake, lime curd, finger lime, mint, torched meringue

Tarago "Shadows of Blue cheese", poached quince, pecan, rosemary crackers

AFTER DINNER DRINKS

2018 Royal Tokaji Late Harvest Tokaj, Tokaji HUN 16

Brokenwood Sticky Wicket Semillon, Hunter Valley NSW 18

Galway Pipe 12 Year Grand Tawny, Barossa Valley SA 12

Penfolds Grandfather Tawny, Barossa Valley SA 30

Espresso Martini 24

Old Fashioned 24

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