

# Meribella

2 courses \$90    3 courses \$110    5 courses \$145

## SNACKS

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

## TO BEGIN

Baked Uprising sourdough, roasted chicken and chive butter

## 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 Aquna Murray Cod, white bean, finger lime, Dylans turnips  
Aged duck breast, celeriac, Pedro Ximénez, golden raisin butter  
Bucatini pasta, South Australian pipis 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

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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

