

Meribella

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

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 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