

Meribella

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

TO BEGIN

Baked Uprising sourdough, extra virgin olive oil and aged balsamic

ENTRÉES

Roasted fennel, pea, koshihikari rice risotto, parmesan *veo*

Southern Highland mushrooms, potato dumplings, shiitake broth *veo*

Heirloom beetroot, Uprising puff pastry, Binnorie feta, hazelnut, nasturtium

MAINS

Grilled and puréed butternut pumpkin, miso, charred onion, pepita seeds *veo*

Bucatini pasta, Southern Highland mushrooms, pangrattato *veo*

Roasted sugarloaf cabbage, white bean, finger lime, Dylan's pink turnip

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 *veo*

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

veo - Vegan option available

Menus may change daily and seasonally. A 1.9% card fee applies, with a 10% Sunday surcharge and 15% on public holidays. While we aim to accommodate allergies, we cannot guarantee items are allergen-free.