

# Meribella

## STARTERS

House marinated warm olives	10
Sourdough with extra virgin olive oil and barrel aged balsamic	10
Charcuterie platter for two	34
Market cold seafood plate for two: Cooked tiger prawns, Pacific oysters, scallop sashimi, salmon, octopus and kingfish ceviche	92
Natural Pacific Oysters	
Half dozen	32
Full dozen	62

## ENTREÉS

Confit pork belly, parsnip and miso cabbage
Crudo of kingfish, coconut, lime and avocado
Wagyu tartare with Parisian dressing and caviar
Cauliflower, tahini, macadamia and chickpeas
Slow cooked duck orecchiette, celeriac and duck ham
Grilled octopus, potato, peppers, olives and capers

## MAINS

Roasted market fish, fennel, pumpkin and burnt butter	
Aged duck, beetroot and blackberry	
Lamb backstrap, confit shallot, garlic, mushroom and cavolo nero	
Pea and goat's cheese risotto	
Balmain bug linguini with shellfish sauce	
300g NY steak frites with caper butter	
220g Black Angus beef fillet MB2+, carrot, radish and shallots	+\$6

## DESSERTS

Chocolate crèmeux cake, cherry and hazelnut
Caramel and peach, crème fraîche and mille-feuille
Champagne and vanilla sponge with mandarin, white chocolate and ricotta
Little Creek cheese platter

## SIDES

Truffle fries	14
Grilled lettuce with Dijon vinaigrette	14
Slow cooked carrots and feta	15
Grilled broccolini with Manuka honey mustard and burnt lemon	15

*Our menus are subject to seasonal and daily changes.*

*A 1.9% merchant service fee applies for card payments.*

*A 10% surcharge will apply on Sundays and 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.*