



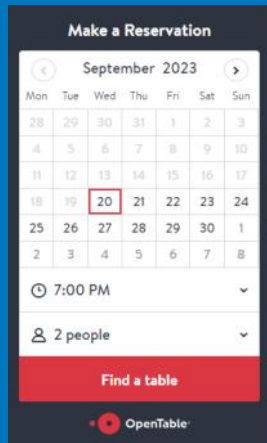
BOOK YOUR TABLE ONLINE!



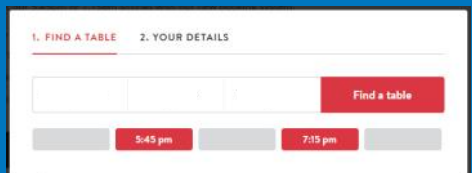
Go To merimbularsl.com.au/letseat/online-bookings/



Click on
Find a table
on the image
on our website



Select the date, time
(5.45, 6, or 7.15 pm) and
click on **Find a table**



This will take you to a new page, where you enter
your details and confirm your booking



SEE YOU SOON!



Please note

Bookings are recommended

- **5.45 & 6pm** bookings may be required to vacate the dining area by 7pm
- **7.15pm** bookings may be delayed to prepare tables after first sitting

- We will hold booked tables for a maximum of 15 minutes before tables will be automatically re-allocated to other diners
- We will accommodate as many un booked diners as is possible
- Due to the size and variety of our menu, changes to individual menu items may not be possible
- **Please order wisely as we do not offer or permit 'doggy bags'**
- Children are to remain seated **AT ALL TIMES**, unless accompanied by a parent.
- We do not allow Childrens and Adults tables, **Children MUST sit with their parents**

Anything marked GF should be used as a guide only, and may not automatically be Gluten Free

Please inform our cashier as you order of ALL dietary requirements or allergies.

**For digital copies of our menu
please visit our website**

merimbularsl.com.au

CHEF'S SPECIALS



Chef's Roast of the Day **sml 22.90 - lg 28.50**

Roast of the day w' roast potatoes, cauliflower mornay, tossed greens, roast pumpkin, condiments & gravy

Please ask our friendly staff for today's special

Boston Seafood Chowder **39.00**

Chef's selection of fresh prawns, calamari, scallops, mussels & barramundi fillet, poached in a creamy potato corn Chowder w' chilli & cheese crusty bread

Chicken Breast **37.00**

Grilled breast fillet of chicken pocketed w' toasted pinenuts, lightly smoked sweet Kassler & fresh sage, served w' Pomme Dutchess, seasonal greens & Swiss brown mushroom sauce

House Made Gnocchi of the Day **29.00**

Please ask our friendly staff for today's flavour

Fisherman's Catch **32.00**

Freshly battered fish, served w' prawn cutlets, tender calamari, potato scallops, chips, salad, fresh cooked prawns, house tartare & lemon

Commencing 26-4-2024

Garlic Herb Bread 8.9
Grilled ciabatta w' fresh herb & garlic butter topped w' truffle aioli,
Rocket & Parmesan

Crusty Roasted Garlic & Pumpkin Loaf 9.9
Oven baked roasted garlic & pumpkin cob loaf w' whipped herb butter,
balsamic olive oil & shaved parmesan

Fresh Local Oysters *1/2 Doz* *1 Doz*

Natural (GF) 16.9 31.9
W' red wine vinegar & cocktail sauce

Kilpatrick (GF) 19.9 35.9
Crispy bacon & house Kilpatrick sauce

Mornay 19.4 33.9
Creamy cheese sauce

Entrees

Soup of the Day (GF) 9.0
Chef's home made soup w' warm bread
Ask our friendly dining staff for today's specials

Calamari Salad (GF-on request) (**spicy**) 19.9
Szechuan pepper, fried calamari, served with salad of, baby tomatoes,
mixed fine cress, red pimento coulis & side of garlic aioli

Creamy Garlic Prawns (GF) 19.9
Tiger prawns oven baked in fresh cream, garlic, Italian parsley,
w' chef's salad & parmesan risotto

Chicken Wings 19.9
Crispy chicken wings in a sweet, sticky sauce, served w'
loaded Southern fries

Pizza

Gluten Free Pizza base available + \$3

Margherita 21.0
House Pizza sauce, mozzarella, whole baby tomatoes & fresh basil

Pasta & Rice

House Made Gnocchi 29.0
Ask our friendly dining staff for today's flavour

Pappardelle 29.0
Slow cooked, pulled lamb shoulder, soft fetta, & baby spinach, tossed w' pappardelle & caramelised onion

Linguini Marinara 29.0
Prawns, calamari, mussels & fresh seasonal seafood, chilli pinch & extra virgin olive oil, finished w' Rocket & parmesan

Seafood

Seafood Crepe 28.5
Scallops, prawns, calamari & fresh fish fillet, lightly poached in a garlic cream sauce, served between a thin crepe w' salad Verde & side of fries

Fresh Local Flathead Fillets 35.0
Fresh flathead fillets in beer batter, served w' chef's salad, chips, home made tartare sauce & lemon

From the Grill

*All Steaks Cooked to your liking
Please allow 30 minutes for Well Done Steaks*

Eye Fillet 250 gm (GF) 42.5

T-Bone 350 gm (GF) 38.0

Above steaks w' your choice of: plain Gravy, Mushroom, Pepper,
or Dianne Sauce

RSL Fillet (GF) 250 gm 46.0

Eye fillet, cooked to your liking, topped w' bacon,
creamy garlic prawns & bearnaise sauce

Mains

Roast of the Day (GF) **small / 22.9** **large / 28.5**

Served w' baked potato, roast pumpkin, greens, cauliflower mornay,
rich meat sauce & condiments

Pork Spare Ribs 35.0

Tender BBQ pork spare ribs & Southern fried Chicken w' ranch dressing &
sriracha dipper, served w' fries, slaw & beer battered onion rings

Chicken Breast Parmigiana 26.9

Crumbed breast of chicken topped w' tomato concasse, shaved
champagne ham & grilled mozzarella

Chicken Schnitzel 23.0

Crumbed breast of chicken, served w' lemon wedge & your choice of
vegetables or chips & salad

Add side of sauce + \$2: plain gravy, mushroom, pepper, or Dianne

Pork Belly & Sautéed Scallops (GF) 35.0

Served w' chef's crispy noodle salad

Veal Scallopini 39.0

Tender veal medallions, pan seared, served w' Rosemary butter potato
wedges & tossed fresh market vegetables, finished w' creamy mushroom
sauce & crisp prosciutto

Children's Menu

\$12.00

(12 Yrs & Under)

Fish & Chips

W' Salad

Chicken Nuggets

W' Chips & Salad

Roast of the Day (GF)

W' Baked Vegetables & Gravy

Ham & Pineapple Pizza

W' Chips & Salad



Kids Dessert

**Please hand in your voucher
at the Coffee Shop
to redeem your Free Dessert**

Chinese Cuisine

Entree

Prawn Crackers	3.0
Prawn Cutlets (3)	6.0
Spring Rolls (3)	6.0
Dim Sims (3) (steamed or fried)	6.0

Soups

6.0

Chicken & Sweet Corn Soup

Rice

Small

Large

Fried	4.5	5.5
Steamed (GF)	2.5	3.5

Beef Dishes

22.0

Beef & Vegetable
Satay Beef
Chilli Garlic Beef
Beef in Black Bean
Szechuan Beef (spicy)
Honey Chilli Beef
Beef w' Oyster Sauce
Garlic Beef & Vegetable

Prawn Dishes

29.0

Honey Prawns (Battered)
Honey Chilli Prawns (Battered)
Curry Prawns (GF)
Chilli Garlic Prawns (GF)
Satay Prawns
Szechuan Prawns (GF) (spicy)
Honey Chilli Prawns (not Battered) (GF)
Sizzling Garlic Prawns (GF)
Prawn & Vegetables (GF)

Chicken Dishes

22.0

- Honey Chicken (Battered)
- Lemon Chicken (Battered)
- Plum Chicken (Battered)
- Satay Chicken
- Szechuan Chicken (spicy)
- Honey Chilli Chicken (Battered)
- Chicken & Vegetable
- Curry Chicken

Sweet & Sour

- Pork (Battered) 22.0
- Chicken (Battered) 22.0
- Prawns (Battered) 29.0
- Combination 24.0

Chow Mein Dishes

- Beef Chow Mein 20.9
- Chicken Chow Mein 20.9
- Prawn Chow Mein 28.0
- Combination Chow Mein (Prawn, Chicken, Beef) 24.0
- Mixed Vegetable Chow Mein 18.5

Sam's Specials

- Mongolian Combination (spicy) 25.0
- Combination Satay (Prawn, Chicken, Beef) 25.0
- Curry Beef 22.0
- Mixed Vegetable Satay 19.5
- Combination & Cashew 25.0
- Chicken & Cashew 23.0
- Beef & Cashew 23.0
- Mixed Vegetables 17.0
- Sizzling Mongolian Lamb (spicy) 30.0

Thai Cuisine

Entree

Chicken Skewers w' peanut satay sauce (3) **8.0**

Rice

Small

Large

Steamed Thai Rice (Khao)

2.5

3.5

Main Dishes

Pad Talay (spicy) (GF) **31.0**
King prawns, scallops, squid, barramundi & mussels w' vegetables in authentic Thai sauce

Nasi Goreng (medium spicy) **29.0**
Famous Indonesian fried rice w' prawns, beef & chicken & fried egg

Thai Beef Salad (medium spicy) **29.0**
Sweet & tangy Thai style salad w' thinly sliced marinated beef

Stir Fried

Vegetable/Chicken/Beef

Prawn

25.0

29.0

Chilli & Basil (GF)~ Fresh Chilli, Sweet Basil, Soy, Oyster Sauce & Fish Sauce

Chilli Jam & Macadamia (not spicy)~ Thai Chilli Jam Sauce, Light Soy, Fish Sauce & Macadamias

Ginger Stir Fry ~ Authentic Thai ginger sauce w' fresh seasonal vegetables

Stir Fried Noodles (GF)

Vegetable/Chicken/Beef

Prawn

25.0

29.0

Pad Thai (GF) ~Thin Rice Noodles, Chef's Sauce, Egg, Lemon & Fresh Roasted Peanuts

Pad See - Eiw (GF) ~ Thick Rice Noodles, Light Sweet Soy, Oyster Sauce & Asian Greens

Pad Khee - Mao (GF) (spicy) ~ Thick Rice Noodles, Chef's Sauce, Fresh Chilli, Thai Basil

Curries (Gaeng)

Vegetable/Chicken/Beef

Prawn

25.0

29.0

Green (Kiaw Wan) (GF)

Panang (GF) ~ Thick sweet and salty curry w' peanut flavour (contain nuts)

Massaman Beef (GF)

26.0

Tender Beef Pieces & Potato, Slow Cooked in Thai Aromatic Spices, Fresh Herbs, Galangal, Lemon Grass, Tamarind & Coconut Milk

FEATURE WINE

**THE HIDDEN SEA
SAUVIGNON BLANC**

.. LIMESTONE COAST, SA ..



**THE HIDDEN SEA
PINOT NOIR**

.. LIMESTONE COAST, SA ..



*The
Hidden Sea*

MERIMBULA'S
RSL CLUB



▮ TASTING NOTES ▮

PALATE: FLAVOURSOME AND JUICY, WITH GOOSEBERRY AND PASSIONFRUIT. SUCCULENT, WITH GREAT FRUIT INTENSITY, AND VIBRANCY ON THE FINISH.

AROMA: FRESHLY CUT GREEN APPLE, FIG, AND LEMON PEEL, WITH A CITRUS BACKBONE.

▮ TASTING NOTES ▮

PALATE: SOFT AND JUICY, THE WINE HAS A REFINED VARIETAL FRUIT EXPRESSION WITH SOFT POWDERY TANNINS, AND A TEXTURAL FINISH.

AROMA: A COMPLEX NOSE OF BLACK CHERRY AND DRIED HERB AROMAS, PLUS A TOUCH OF FLORALS IN THE BACKGROUND.

SMALL - \$6.50 / LARGE - \$9.50 / BOTTLE - \$26

THIS WINE SAVES THE SEA

FOR EVERY **1** BOTTLE OF THE HIDDEN SEA THAT WE SELL, WE REMOVE AND RECYCLE **10** PLASTIC BOTTLES FROM THE OCEAN



WHITE WINES

750ML BOTTLES

MORGAN'S BAY SEM SAUV BLANC

South Australia

20

ROTHBURY SERIES CHARDONNAY

South Eastern Australia

21

LINDEMANS BIN 85 PINOT GRIGIO

South Eastern Australia

22

TWELVE SIGNS SAUV BLANC

Hilltops, NSW

26

TYRRELLS OLD WINERY CHARDONNAY

Hunter Valley, NSW

26

THE CROSSINGS SAUV BLANC

Marlborough, NZ

28

TREAD SOFTLY PINOT GRIGIO

South Australia

29

VIDAL ESTATE SAUV BLANC

Marlborough, NZ

29

PENFOLDS KOONUNGA HILL CHARDONNAY

Barossa Valley, SA

30

SQUEALING PIG PINOT GRIS

Marlborough, NZ

32

LEO BURING DRY RIESLING

Clare Valley, SA

34

WICKS ESTATE SAUV BLANC

Adelaide Hills, SA

34

OYSTER BAY SAUV BLANC

Marlborough, NZ

34

SMALL BOTTLES

187ML WILD OATS SAUV BLANC

Western Australia

8.10

187ML LUNA ROSA ROSADO (ROSÉ)

Central Ranges, NSW

7.70

187ML YELLOW TAIL

Yenda, NSW

* CHARDONNAY/PINOT GRIGIO 7.30 *

200ML YELLOW TAIL SPARKLING

Yenda, NSW

8.00

200ML BROWN BROTHERS PROSECCO

King Valley, VIC

8.30

200ML BROWN BROTHERS PROSECCO

ROSÉ

Victoria

8.30

200ML BROWN BROTHERS MOSCATO

Northern Victoria

8.80

375ML PENFOLDS KOONUNGA HILL CHARDONNAY

Barossa Valley, SA

19

SPARKLING & ROSÉ

DE BORTOLI ROSÉ ROSÉ

King Valley, VIC

30

DE BORTOLI PROSECCO

King Valley, VIC

32

OYSTER BAY CUVÉE BRUT

Hawke's Bay, NZ

35

RED/HOUSE WINES

750ML BOTTLES

ROTHBURY SERIES SHIRAZ CABERNET

Hunter Valley, NSW

21

TWELVE SIGNS SHIRAZ

Hilltops, NSW

26

TYRRELLS OLD WINERY PINOT NOIR

South Eastern Australia

26

RARE PENNY CAB MERLOT

South Eastern Australia

26

WOLF BLOSS PRIVATE RELEASE MERLOT

Adelaide Hills, SA

26

GRANT BURGE BENCHMARK SHIRAZ

South Australia

28

BERTON RESERVE SHIRAZ

Barossa, SA

32

BUNNAMAGOO TEMPRANILLO

Mudgee, NSW

34

WYNNS 'THE GABLES' CABERNET SAUVIGNON

Coonawarra, SA

35

BAROSSA VALLEY ESTATE GSM

Barossa Valley, SA

36

EDEN ROAD PINOT NOIR

Tumbarumba, Canberra District

40

PENFOLDS KOONUNGA HILL 76 SHIRAZ CAB

Barossa Valley, SA

38

PENFOLDS BIN 28 KALIMNA SHIRAZ

Barossa Valley, SA

62

SMALL BOTTLES

187ML YELLOW TAIL MERLOT OR SHIRAZ

Yenda, NSW

7.30

187ML WILD OATS CABERNET MERLOT

Mudgee, NSW

8.10

375ML PENFOLDS KOONUNGA HILL SHIRAZ CAB

Barossa Valley, SA

19

HOUSE WINES BY THE GLASS

•• WHITES ••

DRY WHITE / CHARDONNAY / FRUITY WHITE

* \$4.60/\$5.70 150ML/250ML *

•• REDS ••

CAB SAUV / SHIRAZ / CAB MERLOT

* \$4.60/\$5.70 150ML/250ML *

PREMIUM - ON TAP

MUD HOUSE MARLBOROUGH NZ SAUV BLANC

150ml / 250ml

* \$7.10 / \$10.10 *

MADAM SASS PINOT GRIGIO

150ml / 250ml

* \$8.10 / \$9.10 *