



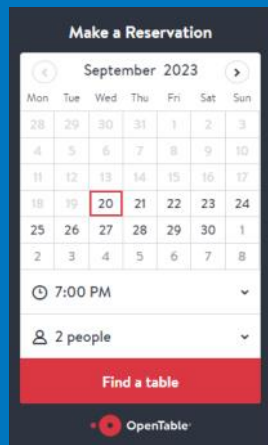
# BOOK YOUR TABLE ONLINE!



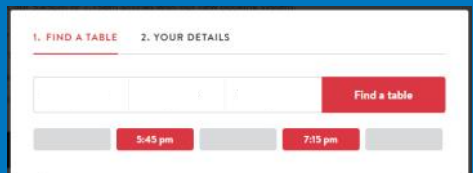
Go To [merimbularsl.com.au/letseat/online-bookings/](https://merimbularsl.com.au/letseat/online-bookings/)



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
- **To receive members pricing, you MUST remember to present your members card, or provide your member number and proof of identity**
- **members cards\numbers are not transferable between members or non members**
- 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
- Children are to remain seated at all times
- **We do not allow Children's and Adults tables, Children MUST sit on the same table with their parents**

Anything marked GF should be used as a guide only.

**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](http://merimbularsl.com.au)**

# Chef's Specials

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	M	NM
<b>Chef's Roast of the Day ~ sml</b>	<b>25.90</b>	<b>28.90</b>
<b>lg</b>	<b>29.90</b>	<b>32.90</b>

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

**Please ask our friendly staff for today's special**

<b>Fish of the Day</b>	<b>42.0</b>	<b>45.0</b>
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Pan grilled fillet of Barramundi w' tempura prawns, lime chilli sauce, wasabi aioli, sweet potato fries & roquette salad

<b>House Made Gnocchi</b>	<b>29.0</b>	<b>32.0</b>
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**Please ask our friendly staff for today's specials**

<b>Ribs &amp; Tenders</b>	<b>39.0</b>	<b>42.0</b>
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Slow cooked BBQ Pork Spare Ribs & spicy chicken tenders w' hickory smoked bbq sauce & siracha mayo, loaded fries & apple slaw

<b>Fisherman's Catch</b>	<b>35.0</b>	<b>38.0</b>
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Battered flake, served w' tender calamari, chips, salad, fresh cooked prawns, oysters Kilpatrick, house tartare & lemon

<b>Authentic Indian Curry Plate</b>	<b>30.0</b>	<b>33.0</b>
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Chef's choice of two traditional curries, served w' basmati rice, riata, warm roti & papadums

**Please ask our friendly staff for today's varieties**

*M NM*

**Garlic Herb Bread** 8.9 10.4  
Grilled ciabatta w' fresh herb & garlic butter topped w' truffle aioli,  
Rocket & Parmesan

**Crusty Roasted Garlic & Pumpkin Loaf** 9.9 11.4  
Oven baked roasted garlic & pumpkin cob loaf w' whipped herb butter,  
balsamic olive oil & shaved parmesan

## *Fresh Local Oysters*

**1\2 Doz Natural (GF)** 17.9 19.4  
**Doz Natural** 32.9 34.4  
W' red wine vinegar & cocktail sauce

**1\2 Doz Kilpatrick (GF)** 20.9 22.4  
**Doz Kilpatrick** 36.9 38.4  
Crispy bacon & house Kilpatrick sauce

**1\2 Doz Mothoyaki** 20.4 21.9  
**Doz Mothoyaki** 34.9 36.4  
Japanese style baked oysters, topped w' a creamy miso mayo blend, finished  
w' a golden crust & cheese

## *Entrees*

**Soup of the Day (GF)** 9.0 10.5  
Chef's home made soup w' warm bread  
**Ask our friendly dining staff for today's specials**

**Calamari Salad (GF-on request)** 19.9 21.4  
Fried tender calamari w' Chef's tossed fresh salad, cherry tomatoes,  
mixed cress, shaved cucumber & julienne vegetables w' raspberry dressing  
& citrus aioli

**Creamy Garlic Prawns (GF)** 19.9 21.4  
Tiger prawns oven baked in fresh cream, garlic, Italian parsley,  
w' chef's salad & parmesan risotto

M NM

**Pizza** Gluten Free Pizza base available + \$3

**Margherita** 21.0 24.0  
House Pizza sauce, mozzarella, whole baby tomatoes & fresh basil

**Mains**

**Tonkatsu** 34.0 37.0  
Panko crusted pork cutlet w' Japanese style BBQ sauce, spiced mayo & fine slaw

**Chicken Yakisoba** 32.0 35.0  
Tender chicken w' stir fry noodles, & fresh vegetables in authentic Japanese yaki Soba sauce

**Roast of the Day (GF)** small 25.9 28.9  
large 29.9 32.9  
Served w' baked potato, roast pumpkin, greens, cauliflower mornay, rich meat sauce & condiments

**Chicken Breast Parmigiana** 29.5 32.5  
Crumbed breast of chicken topped w' tomato concasse, shaved champagne ham & grilled mozzarella

**Chicken Schnitzel** 26.5 29.5  
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

**Chicken Kiev** 29.0 32.0  
Served w' your choice of vegetables & potato or salad & chips, finished w' sauce Hollandaise & tomato coulis

**House Made Gnocchi** 29.0 32.0  
**Ask our friendly dining staff for today's flavour**

**Ravioli** 29.0 32.0  
Butternut pumpkin, goats cheese & sage Ravioli w' sweet Italian Roma sauce, sauteed button mushrooms & roasted cashew & baby beet pesto

*M NM*

**Veal Scallopini** 39.0 42.0  
sautéed tender veal medallions finished w' Marsala cream sauce, served w'  
butter mushrooms, crisp prosciutto, polenta chips & chefs greens

**Pork Belly & Sautéed Scallops (GF)** 35.0 38.0  
Served w' chef's crispy noodle salad

## *Seafood*

**Linguini Marinara** 32.0 35.0  
Fresh handmade linguini tossed w' fish pieces, prawns, scallops, calamari,  
mussels, w' fresh herbs & tomato cream sauce

**Seafood Crepe** 28.5 31.5  
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 38.0  
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)** 43.5 46.5  
W' your choice of: plain Gravy, Mushroom, Pepper, or Dianne Sauce,  
vegetables or salad & chips

**RSL Fillet (GF) 250 gm** 48.0 51.0  
Eye fillet, cooked to your liking, topped w' bacon, creamy garlic prawns  
& bearnaise sauce, served w' your choice of vegetables or salad & chips

# Children's Menu

**M - \$14.00**

**NM - \$17.00**

**(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

**&**

**Dessert**

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



# CHINESE CUISINE

*M*      *NM*

## *Entree*

Prawn Crackers	3.0	4.5
Prawn Cutlets (3)	6.9	8.4
Spring Rolls (3)	7.5	9.0
Dim Sims (3) (steamed or fried)	7.5	9.0

## *Soup*

*6.0*      *7.5*

Chicken & Sweet Corn Soup

## *Rice*

Small Fried	4.5	6.0
Large Fried	5.5	7.0
Small Steamed (GF)	2.5	4.0
Large Steamed (GF)	3.5	5.0

## *Beef Dishes*

*24.0*      *27.0*

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*      *32.0*

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)

*M*      *NM*

## *Chicken Dishes*

24.0      27.0

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)	24.0	27.0
Chicken (Battered)	24.0	27.0
Prawns (Battered)	29.0	32.0
Combination	26.0	29.0

## *Chow Mein Dishes* (Served on crispy noodles)

Beef Chow Mein	23.0	26.0
Chicken Chow Mein	23.0	26.0
Prawn Chow Mein	29.0	32.0
Combination Chow Mein (Prawn, Chicken, Beef)	26.0	29.0
Mixed Vegetable Chow Mein	18.5	21.5

## *Sam's Specials*

Mongolian Combination (spicy)	26.0	29.0
Combination Satay (Prawn, Chicken, Beef)	26.0	29.0
Curry Beef	24.0	27.0
Mixed Vegetable Satay	19.5	22.5
Combination & Cashew	25.0	28.0
Chicken & Cashew	24.0	27.0
Beef & Cashew	24.0	27.0
Mixed Vegetables	17.0	20.0
Sizzling Mongolian Lamb (spicy)	30.0	33.0

# Thai Cuisine

M NM

## Entree

**Chicken Skewers** 9.0 10.5  
w' peanut satay sauce (3) (contain nuts)

## Rice

**Small Steamed Thai Rice (Khao)** 2.5 4.0

**Large Steamed Thai Rice** 3.5 5.0

## Main Dishes

**Pad Talay (spicy) (GF)** 31.0 34.0  
King prawns, scallops, squid, barramundi & mussels w' vegetables in authentic Thai sauce

**Nasi Goreng (medium spicy)** 29.0 32.0  
Famous Indonesian fried rice w' prawns, beef & chicken & fried egg

## Stir Fried

*Vegetable/Chicken/Beef* 27.0 30.0

*Prawn* 31.0 34.0

**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 (GF)** ~ Authentic Thai ginger sauce w' fresh seasonal vegetables

**Thai Garlic & Pepper (GF)** ~ Thai garlic & pepper sauce w' steamed vegetables

**Korean Gochujang (medium spicy)** ~ Korean stir fry w' Gochujang paste & steamed seasonal vegetables

M NM

## Noodles

<i>Vegetable/Chicken/Beef</i>	27.0	30.0
<i>Prawn</i>	31.0	34.0
<b>Pad Thai</b> (GF) ~ Thin rice noodles, Chef's sauce, egg, lemon & fresh roasted peanuts		

**Pad See - Eiw** ~ Thick rice noodles, light sweet soy, oyster sauce & Asian greens

**Pad Khee - Mao (spicy)** ~ Thick rice noodles, Chef's sauce, fresh chilli, Thai Basil

## Curries

<b>Massaman Beef</b> (GF)	28.0	31.0
Tender beef pieces & potato, slow cooked in Thai aromatic spices, fresh herbs, galangal, lemon grass, tamarind & coconut milk		

<i>Vegetable/Chicken/Beef</i>	27.0	30.0
<i>Prawn</i>	31.0	34.0
<b>Green (Kiaw Wan)</b> (GF)		

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

**Jungle Curry** (GF) (**medium spicy**) ~ Hot & spicy Northern Thai, thin broth curry w' tropical herbs, seasonal vegetables & bamboo shoot

# .. FEATURE WINE ..

## PROMISED LAND CHARDONNAY

▮ SOUTH AUSTRALIA ▮

## PROMISED LAND CAB SAUV

▮ SOUTH AUSTRALIA ▮



### TAYLORS®



#### ▮ TASTING NOTES ▮

MEDIUM-BODIED AND WITH A SILKY PALATE, THIS WINE OFFERS FLAVOURS OF FLESHY YELLOW PEACH, SUBTLE PINEAPPLE AND A TOUCH OF LEMONY CITRUS. THERE IS A CRISP, TIGHT ACIDITY AND A CLEAN, REFRESHING FINISH.



#### ▮ TASTING NOTES ▮

THIS IS A BALANCED, MEDIUM-BODIED WINE WITH A GENTLE PALATE OF JUICY BLACKCURRANTS, UNDERPINNED BY SUBTLE NOTES OF COFFEE AND SAVOURY CEDAR. IT HAS A SILKY-SMOOTH MOUTHFEEL AND A MOREISH, LINGERING FINISH.

**SMALL - \$6.90 / LARGE - \$9.90 / BOTTLE - \$27**

**\* Members Discounts Apply**

# WHITE WINES

MEMBERS / NON-MEMBERS

## 750ML BOTTLES

**MCWILLIAM'S MARKVIEW  
CHARDONNAY**  
NSW  
20 / 22

**LINDEMANS BIN 85 PINOT GRIGIO**  
South Eastern Australia  
22 / 24

**MORGAN'S BAY SEM SAUV BLANC**  
South Australia  
22 / 24

**TYRRELLS OLD WINERY  
CHARDONNAY**  
Hunter Valley, NSW  
26 / 28

**OKIWI BAY SAUVIGNON BLANC**  
Marlborough, NZ  
27 / 29

**THE CROSSINGS SAUV BLANC**  
Marlborough, NZ  
28 / 30

**TREAD SOFTLY PINOT GRIGIO**  
South Australia  
29 / 31

**PENFOLDS KOONUNGA HILL  
CHARDONNAY**  
Barossa Valley, SA  
30 / 32

**VIDAL ESTATE SAUV BLANC**  
30 / 32

**SQUEALING PIG PINOT GRIS**  
Marlborough, NZ  
32 / 34

**TYRRELL'S HUNTER VALLEY  
SEMILLON**  
Hunter Valley, NSW  
32 / 34

**LEO BURING DRY RIESLING**  
Clare Valley, SA  
34 / 36

**OYSTER BAY SAUV BLANC**  
Marlborough, NZ  
34 / 36

## SMALL BOTTLES

**187ML WILD OATS SAUV BLANC**  
Western Australia  
8.20 / 8.60

**187ML LUNA ROSA ROSADO (ROSÉ)**  
Central Ranges, NSW  
7.80 / 8.20

**187ML YELLOW TAIL CHARDONNAY**  
Yenda, NSW  
7.40 / 7.80

**200ML YELLOW TAIL SPARKLING**  
Yenda, NSW  
8.00 / 8.40

**200ML BROWN BROTHERS  
PROSECCO**  
King Valley, VIC  
8.40 / 8.80

**200ML BROWN BROTHERS  
PROSECCO ROSÉ**  
Victoria  
8.40 / 8.80

**200ML BROWN BROTHERS  
MOSCATO**  
Northern Victoria  
8.90 / 9.30

**375ML PENFOLDS KOONUNGA  
HILL CHARDONNAY**  
Barossa Valley, SA  
19 / 21

## SPARKLING & ROSÉ

**DE BORTOLI ROSÉ ROSÉ**  
King Valley, VIC  
30 / 32

**DE BORTOLI PROSECCO**  
King Valley, VIC  
34 / 36

**OYSTER BAY CUVÉE BRUT**  
Hawke's Bay, NZ  
35 / 37

# RED/HOUSE WINES

MEMBERS / NON-MEMBERS

## 750ML BOTTLES

MCWILLIAM'S MARKVIEW  
CABERNET MERLOT  
NSW  
20 / 22

TYRRELLS OLD WINERY PINOT  
NOIR  
South Eastern Australia  
26 / 28

HARDYS TINTARA GEOLOGY  
SHIRAZ  
McLaren Vale, SA  
28 / 30

GRANT BURGE BENCHMARK  
SHIRAZ  
South Australia  
28 / 30

TREAD SOFTLY SANGIOVESE  
South Australia  
29 / 31

PETER LEHMANN PORTRAIT  
SHIRAZ  
Barossa Valley, SA  
30 / 32

SQUEALING PIG CABERNET  
SAUVIGNON  
McLaren Vale, SA  
32 / 34

BUNNAMAGOO TEMPRANILLO  
Mudgee, NSW  
36 / 38

ST HALLETT BLOCKHEAD SHIRAZ  
GRENACHE  
Barossa Valley, SA  
36 / 38

WYNN'S 'THE GABLES' CABERNET  
SAUVIGNON  
Coonawarra, SA  
36 / 38

EDEN ROAD PINOT NOIR  
Tumbarumba, Canberra  
District  
40 / 42

WHITEHAVEN PINOT NOIR  
Marlborough, NZ  
40 / 42

PENFOLDS BIN 28 KALIMNA  
SHIRAZ  
Barossa Valley, SA  
62 / 64

## SMALL BOTTLES

187ML YELLOW TAIL MERLOT OR  
SHIRAZ  
Yenda, NSW  
7.40 / 7.80

187ML WILD OATS CABERNET  
MERLOT  
Mudgee, NSW  
8.20 / 8.60

375ML PENFOLDS KOONUNGA  
HILL SHIRAZ CAB  
Barossa Valley, SA  
19 / 21

## HOUSE WINES BY THE GLASS

### WHITES

DRY WHITE / CHARDONNAY /  
FRUITY WHITE  
150ml/250ml  
\* 4.70 / 5.10 - 5.80 / 6.20 \*

### REDS

CAB SAUV / SHIRAZ / CAB MERLOT  
150ml/250ml  
\* 4.70 / 5.10 - 5.80 / 6.20 \*

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### PREMIUM - ON TAP

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MUD HOUSE MARLBOROUGH NZ  
SAUV BLANC  
150ml/250ml  
\* 7.20 / 7.60 - 10.20 / 10.60 \*

MADAM SASS PINOT GRIGIO  
150ml/250ml  
\* 6.20 / 6.60 - 9.20 / 9.60 \*