



BOOK YOUR TABLE

ONLINE!



Go To [merimbularsl.com.au/
Letseat/online-bookings/](http://merimbularsl.com.au/Letseat/online-bookings/)

Click on
Find a Table

Enter the
number of people,
including children in
high chairs

Select the date,

Click on one of the red **time** buttons

Follow the prompts to finish your booking
and confirm your details

**WE LOOK FORWARD TO SEEING
YOU AGAIN SOON!**

Please Note

Bookings are recommended

- **5.45pm & 6.15pm** 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 10 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**

Chef's Specials

M NM

**Chef's Roast of the Day ~ sml 25.90 28.90
lg 29.90 32.90**

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

Please ask our friendly staff for today's special

Fish of the Day 42.0 45.0

Mixed Seafood Grill ~ Pan grilled fresh market fish, mussels, calamari, prawns & scallops, served on vegetable cous cous & sauteed greens, finished w' fresh green goddess sauce

Gnocchi 29.0 32.0

Please ask our friendly staff for today's special

Fisherman's Catch 35.0 38.0

Battered flake, served w' tender calamari, chips, salad, fresh cooked prawns, oysters Kilpatrick, house tartare & lemon

Printed 30-12-2025



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 Mornay	20.4	21.9
Doz Mornay	34.9	36.4

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		
Salt & Pepper Calamari (GF-on request)	22.9	24.4
Lightly spiced, tender calamari, shallow fried & served w' coconut, fresh chilli & peanut salad		
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

Lamia 24.0 27.0

House Pizza sauce, mozzarella, Slow roasted tender lamb, fresh basil leaves, soft fetta & tzatziki

Mains

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

House Made Gnocchi 29.0 32.0

Ask our friendly dining staff for today's flavour

Pappardelle 32.0 35.0

Fresh, thick ribbon pasta, tossed through slow cooked red wine beef cheek, button mushrooms & baby onion ragout, finished w' shaved parmesan

M *NM*

Veal Scallopini 39.0 42.0

sautéed tender veal medallions finished w' lemon & baby caper butter,
served w' char vegetable stack & hand cut potato wedges

Crispy Fried Duck 35.0 38.0

Moist 1\2 duck served w' sweet plum sauce, fragrant steamed Jasmine rice
& lychee salad

Pork Belly & Sautéed Scallops (GF) 35.0 38.0

Served w' chef's crispy noodle salad

Seafood

Fettucine Marinara 34.0 37.0

Fresh handmade fettucine 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 36.0 39.0

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 220 gm (GF) 47.5 50.5

W' your choice of: plain Gravy, Mushroom, Pepper, or Dianne Sauce,
vegetables or salad & chips

RSL Fillet (GF)220 gm 51.0 54.0

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

&

Treat

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

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
Short 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)

	<i>M</i>	<i>NM</i>
<i>Chicken Dishes</i>	<i>24.0</i>	<i>27.0</i>

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

M NM

Noodles

Vegetable/Chicken/Beef	27.0	30.0
Prawn	31.0	34.0

Pad Thai (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

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

Vegetable/Chicken/Beef	27.0	30.0
Prawn	31.0	34.0

Green (Kiaw Wan) (GF)

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

FEATURE WINE

COOKS LOT

CHARDONNAY

► ORANGE, NSW □



PINOT NOIR

► ORANGE, NSW □



► TASTING NOTES □

AROMATIC STONE FRUITS, HONEYSUCKLE AND CITRUS BLOSSOMS FOLLOW THROUGH TO A CRISP, FRUIT-DRIVEN PALATE WITH UNDERSTATED VANILLAN OAK

► TASTING NOTES □

AROMATIC POACHED STRAWBERRIES, PLUMS, RED CHERRIES AND SPICE FOLLOW THROUGH TO A SUPPLE, REFINED PALATE. AGED IN FRENCH OAK FOR 9 MONTHS

SMALL - \$8.00 / LARGE - \$11.00 / BOTTLE - \$30

AWARD WINNING COOL CLIMATE WINES

*** Members Discounts Apply ***

— WHITE WINES —

MEMBERS / NON-MEMBERS

• 750ML BOTTLES •

Lindemans Bin 85 Pinot Grigio
South Eastern Australia
22 / 24

Morgan's Bay Sem Sauv Blanc
South Australia
22 / 24

Tatachilla White Admiral
Sauv Blanc
22 / 24
* Lighter Alcohol 9% *

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

Squealing Pig Pinot Gris
Marlborough, NZ
32 / 34

Leo Buring Dry Riesling
Clare Valley, SA
34 / 36

Oyster Bay Sauv Blanc
Marlborough, NZ
34 / 36

Pambula River
Sem Sauv Blanc
Pambula, NSW

* 150ml ~ 9.00 / 9.40 - 250ml ~ 13.00 / 13.40
Bottle ~ 36 / 38 *

• SMALL BOTTLES •

187ml Wild Oats Sauv Blanc
Western Australia
8.30 / 8.70

187ml Luna Rosa Rosado
(Rosé)
Central Ranges, NSW
7.90 / 8.30

187ml Yellow Tail Chardonnay
Yenda, NSW
7.50 / 7.90

200ml Yellow Tail Sparkling
Yenda, NSW
8.10 / 8.50

200ml Brown Brothers
Prosecco
King Valley, VIC
8.50 / 8.90

200ml Brown Brothers
Prosecco Rosé
Victoria
8.50 / 8.90

200ml Brown Brothers Moscato
Northern Victoria
9.00 / 9.40

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

Tatachilla White Admiral
Pinot Noir
22 / 24
Lighter Alcohol 10%

Tyrrells Old Winery Pinot Noir
South Eastern Australia
28 / 28

Grant Burge Benchmark Shiraz
South Australia
28 / 30

Peter Lehmann Portrait Shiraz
Barossa Valley, SA
30 / 32

Taylors Estate Cab Sauv
Limestone Coast & Clare Valley
34 / 36

Bunnamagoo Tempranillo
Mudgee, NSW
38 / 38

Jacob's Creek Double Barrel
Shiraz
Barossa, SA
38 / 38
Aged in Scotch Whisky Barrels

St Hallett Blockhead
Shiraz Grenache
Barossa Valley, SA
38 / 38

Wynns 'The Gables'
Cabernet Sauvignon
Coonawarra, SA
38 / 38

Eden Road Pinot Noir
Tumbarumba, Canberra District
40 / 42

Penfolds Bin 28 Kalimna Shiraz
Barossa Valley, SA
62 / 64

• SMALL BOTTLES •

187ml Yellow Tail Merlot or
Shiraz
Yenda, NSW
7.50 / 7.90

187ml Wild Oats Cabernet
Merlot
Mudgee, NSW
8.30 / 8.70

375ml Penfolds Koonunga Hill
Shiraz Cab
Barossa Valley, SA
19 / 21

• HOUSE WINES BY THE GLASS •

• WHITES •

Dry White / Chardonnay /
Fruity White
150ml / 250ml
4.80 / 5.20 - 5.80 / 6.30

• REDS •

Cab Sauv / Shiraz / Cab Merlot
150ml / 250ml
4.80 / 5.20 - 5.80 / 6.30

PREMIUM - BY THE GLASS

Mud House Marlborough NZ
Sauv Blanc
150ml/250ml
7.30 / 7.70 - 10.30 / 10.70

Tatachilla White Admiral
Pinot Grigio
150ml/250ml
6.30 / 6.70 - 9.30 / 9.70

Pambula River
Sem Sauv Blanc
Pambula, NSW
150ml ~ 9.00 / 9.40 - 250ml ~ 13.00 / 13.40
Bottle ~ 38 / 38

Rare Penny Pinot Noir
150ml/250ml
6.80 / 7.00 - 9.80 / 10.00
Bottle ~ 28 / 28