



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

# CHEF'S SPECIALS

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## CHEF'S ROAST OF THE DAY

With roast potatoes, cauliflower mornay, tossed greens, roast pumpkin, condiments & gravy

• Please ask our friendly staff for today's special

sml 25.90 / 28.90 · lg 29.90 / 32.90 •

## SEAFOOD GRILL

Pan-grilled fresh market fish, sautéed scallops, prawns, calamari, w' lime & dill butter sauce, rosemary salted hand-cut potato wedges & chef's greens

42 / 45

## SRI LANKAN CURRY PLATE

Tender slow-cooked beef curry w' cilantro mint chutney, basmati cashew rice, pumpkin raita, fresh roti & pappadums

36 / 39

## HOUSE MADE GNOCCHI OF THE DAY

Please ask our friendly staff for today's special

29 / 32

## CHICKEN SUPREME

Tender chicken breast filled w' sage & cranberry farce, topped w' crumbed camembert & maple hollandaise

36 / 39

## FISHERMAN'S CATCH

Battered Flake, served w' tender calamari, chips, salad, freshly cooked prawns, oysters kilpatrick, house tartare & lemon

35 / 38

**MEMBERS / NON-MEMBERS**

*M* *NM*

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

<b>Crusty Roasted Garlic &amp; Pumpkin Loaf</b>	<b>9.9</b>	<b>11.4</b>
Oven baked roasted garlic & pumpkin cob loaf w' whipped herb butter, balsamic olive oil & shaved parmesan		

## *Fresh Local Oysters*

<b>1\2 Doz Natural (GF)</b>	<b>17.9</b>	<b>19.4</b>
<b>Doz Natural</b>	<b>32.9</b>	<b>34.4</b>
W' red wine vinegar & cocktail sauce		
<b>1\2 Doz Kilpatrick (GF)</b>	<b>20.9</b>	<b>22.4</b>
<b>Doz Kilpatrick</b>	<b>36.9</b>	<b>38.4</b>
Crispy bacon & house Kilpatrick sauce		
<b>1\2 Doz Mornay</b>	<b>20.4</b>	<b>21.9</b>
<b>Doz Mornay</b>	<b>34.9</b>	<b>36.4</b>

## *Entrees*

<b>Soup of the Day (GF)</b>	<b>9.0</b>	<b>10.5</b>
Chef's home made soup w' warm bread <b>Ask our friendly dining staff for today's specials</b>		
<b>Salt &amp; Pepper Calamari (GF-on request)</b>	<b>22.9</b>	<b>24.4</b>
Lightly spiced, tender calamari, shallow fried & served w' coconut, fresh chilli & peanut salad		
<b>Creamy Garlic Prawns (GF)</b>	<b>19.9</b>	<b>21.4</b>
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*

**Fettuccine Marinara** 34.0 37.0

Fresh handmade fettuccine 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