



BOOK YOUR TABLE ONLINE!



Go To 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

Make a Reservation

September 2023

Mon	Tue	Wed	Thu	Fri	Sat	Sun
28	29	30	31	1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	1
2	3	4	5	6	7	8

🕒 7:00 PM

👤 2 people

Find a table

OpenTable

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

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 •

FISH OF THE DAY

Pan grilled fresh Barramundi served w/ sautéed garlic prawns, tomato & basil salsa, fried hand cut potato wedges & lime beurre blanc

42 / 45

SLOW ROASTED DUCK

Tender slow roasted ½ Duck topped w' cinnamon & maple glazed fresh fig w' sweet pomme Anna, seasonal greens & sticky port wine jus

42 / 45

CURRY PLATE

Indian Lamb Rogan Josh. Chef's vegetable curry, basmati pilaf, spinach yoghurt, mango chutney, warm roti & crisp papadums

31 / 34

HOUSE MADE GNOCCHI OF THE DAY

Please ask our friendly staff for today's special

29 / 32

SOUTHERN SLOW COOKED PORK SPARERIBS

Tender pork ribs served w/ fresh slaw, fries, chilli corn cob & buffalo sauce

42 / 45

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

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

1½ Doz Natural (GF) 17.9 19.4

Doz Natural 32.9 34.4
W' red wine vinegar & cocktail sauce

1½ Doz Kilpatrick (GF) 20.9 22.4

Doz Kilpatrick 36.9 38.4
Crispy bacon & house Kilpatrick sauce

1½ 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

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)

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

M NM

Noodles

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

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

FEATURE WINE

COOKS LOT

CHARDONNAY

ORANGE, NSW



TASTING NOTES

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

PINOT NOIR

ORANGE, NSW



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 / 10.00 - 250ml ~ 13.00 / 14.00
Bottle ~ 36 / 38 *

• SMALL BOTTLES •

187ml Wild Oats Sauv Blanc

Western Australia
8.30 / 9.30

187ml Luna Rosa Rosado (Rosé)

Central Ranges, NSW
7.90 / 8.90

187ml Yellow Tail Chardonnay

Yenda, NSW
7.50 / 8.50

200ml Yellow Tail Sparkling

Yenda, NSW
8.10 / 9.10

200ml Brown Brothers Prosecco

King Valley, VIC
8.50 / 9.50

200ml Brown Brothers Prosecco Rosé

Victoria
8.50 / 9.50

200ml Brown Brothers Moscato

Northern Victoria
9.00 / 10.00

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
26 / 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
36 / 38

Jacob's Creek Double Barrel
Shiraz
Barossa, SA
36 / 38
Aged in Scotch Whisky Barrels

St Hallett Blockhead
Shiraz Grenache
Barossa Valley, SA
36 / 38

Wynns 'The Gables'
Cabernet Sauvignon
Coonawarra, SA
36 / 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 / 8.50

187ml Wild Oats Cabernet
Merlot
Mudgee, NSW
8.30 / 9.30

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 / 5.80 - 5.90 / 6.90

• REDS •

Cab Sauv / Shiraz / Cab Merlot
150ml / 250ml
4.80 / 5.80 - 5.90 / 6.90

PREMIUM - BY THE GLASS

Mud House Marlborough NZ
Sauv Blanc
150ml/250ml
7.30 / 8.30 - 10.30 / 11.30

Tatachilla
Pinot Grigio
150ml/250ml
6.30 / 7.30 - 9.30 / 10.30

Pambula River
Sem Sauv Blanc
Pambula, NSW
150ml ~ 9.00 / 10.00 - 250ml ~ 13.00 / 14.00
Bottle ~ 36 / 38

Rare Penny Pinot Noir
150ml/250ml
6.60 / 7.60 - 9.60 / 10.60
Bottle ~ 26 / 28