



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

- **5.30pm & 6.00pm** bookings may be required to vacate the dining area by 7pm
- **7.00pm** 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**

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](#)

Mushroom Arancini 16.0 17.5

Fire roasted peppers, soft cheese & fresh basil w' truffle mayo

Duck Spring Rolls 16.0 17.5

House made duck & vegetable spring rolls w' spicy plum dipper

Calamari (GF-on request) 22.9 24.4

Lightly fried, tender calamari w' lemon & 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

Supreme **24.0** **27.0**
House Pizza sauce, mozzarella, onion, mushroom, olives, capsicum, pepperoni & ham

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

Fettuccine Polo Fungi **32.5** **35.5**
Fresh home made Fettuccine, tossed w' tender chicken, gourmet mushrooms, house pesto & double cream

Risotto Primavera **29.5** **32.5**
Chef's selection of fresh vegetables and basil tossed w' arborio risotto & light pumpkin puree, topped w' freshly shaved parmesan

Vitellino Al Parmidiano **39.0** **42.0**
Tender veal medallions, seared & layered w' fresh sage, garlic & parmesan, served w' sweet potato Anna, tossed greens, red wine juslie w' a hint of cream

M NM

Karaage Teishoku	32.0	35.0
Crispy chicken Karaage, served w' Japanese rice ball, miso soup, tsukemono pickles & mayo		
Tokyo Ramen	32.0	35.0
Japanese Ramen noodles, served in shoyu broth, w' pork chasu, sweet corn, bean sprouts, spring onion & soft boiled egg		
Pork Belly & Sautéed Scallops (GF)	35.0	38.0
Served w' chef's crispy noodle salad		

Seafood

Spaghetti Marinara	34.0	37.0
Fish pieces, prawns, scallops, calamari, mussels & tomato cream sauce, tossed w' fresh herbs & egg pasta		
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' Salsa Verde & side of fries		
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*

Scotch Fillet (GF)	46.0	49.0
Black Angus, Char-grilled Scotch fillet w' fried onion rings, hand cut potato wedges, tossed market vegetables & Bourbon sauce		
Eye Fillet 220 gm (GF)	47.5	50.5
<i>W' your choice of: plain Gravy, Mushroom, Pepper, or Dianne Sauce, vegetables or salad & chips</i>		
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)

Pasta Bolognese

W' Sprinkle Aussie Jack cheese

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

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 Thai combination 31.0 34.0

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

Red Curry Duck 35.0 38.0

Thai style duck w' Asian greens, lychee, pineapple & cherry tomatoes in a creamy coconut sauce

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

Vegetable/Chicken/Beef 27.0 30.0

Prawn 31.0 34.0

Green (Kiw 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