



# BOOK YOUR TABLE ONLINE!



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

Chermoula marinated & char grilled Trevally fillet w' warm Middle Eastern cous cous salad & slow roasted tomatoes, finished w' spiced beetroot pesto & preserved lemon & sesame yoghurt dressing

**Porchetta 35.0 38.0**

Crispy roasted pork belly, rolled w' aromatic herb stuffing, served w' white bean & parsnip puree, port wine poached pear, fine herb salad & finished w' balsamic glaze & calvados jus

**Pie Floater 39.0 42.0**

Braised Beef Cheeks & wild mushrooms in a rich red wine sauce, in a short crust pastry shell, served on a bed of creamy potato mash w' braised cabbage & peas

**Fisherman's Catch 35.0 38.0**

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

**Printed 18-6-2026**

*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*

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

## *Seafood*

<b>Spaghetti Marinara</b>	<b>34.0</b>	<b>37.0</b>
Fish pieces, prawns, scallops, calamari, mussels & tomato cream sauce, tossed w' fresh herbs & egg pasta		
<b>Seafood Crepe</b>	<b>28.5</b>	<b>31.5</b>
Scallops, prawns, calamari & fresh fish fillet, lightly poached in a garlic cream sauce, served between a thin crepe w' Salsa Verde & side of fries		
<b>Flathead Fillets</b>	<b>36.0</b>	<b>39.0</b>
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*

<b>Scotch Fillet (GF)</b>	<b>46.0</b>	<b>49.0</b>
Black Angus, Char-grilled Scotch fillet w' fried onion rings, hand cut potato wedges, tossed market vegetables & Bourbon sauce		
<b>Eye Fillet 220 gm (GF)</b>	<b>47.5</b>	<b>50.5</b>
<i>W' your choice of: plain Gravy, Mushroom, Pepper, or Dianne Sauce, vegetables or salad &amp; chips</i>		
<b>RSL Fillet (GF)220 gm</b>	<b>51.0</b>	<b>54.0</b>
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

# 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

**Chicken & Prawn Laksa (mild spicy)** 29.0 32.0  
Malay style richly spiced laksa & coconut soup w' chicken, prawns, vermicelli & Hokkien noodles, soft egg, fried tofu, bean shoots, Vietnamese mint & coriander

## *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 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

## WHITE CLOUD

### SAUV BLANC

✦ MARLBOROUGH, NZ ✦



### PINOT NOIR

✦ MARLBOROUGH, NZ ✦



#### ✦ FOOD PAIRING ✦

- ~ OYSTERS ~
- ~ SALT & PEPPER CALAMARI ~
- ~ CREAMY GARLIC PRAWNS ~
- ~ FISH OF THE DAY ~

#### ✦ FOOD PAIRING ✦

- ~ DUCK SPRING ROLLS ~
- ~ PORK BELLY & SAUTÉED SCALLOPS ~
- ~ MUSHROOM ARANCINI ~
- ~ FETTUCCHINE POLO FUNGI ~

SMALL - \$6.90 / LARGE - \$9.90 / BOTTLE - \$28

\* 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