



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**

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 (A) 42.0 45.0

Fresh market fish, wrapped in banana leaf and steamed w'
shitake, chilli, ginger, lemongrass & soy, served w' fragrant
Jasmine rice, Asian greens and ginger, shallot dressing

Lamb Backstrap 39.0 42.0

Tender, pan roasted lamb w' hot honey glazed Dutch
carrots, roasted baby beets, pomme puree & garden peas,
finished w' rich Rosemary jus

Fisherman's Catch (M) 35.0 38.0

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

Printed 9-7-2026

Seafood Origin - (A) - Australian \ (I) - Imported \ (M) - Mixed

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 (A)

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) (I)	22.9	24.4
Lightly fried, tender calamari w' lemon & aioli		

Creamy Garlic Prawns (GF) (I)	19.9	21.4
Tiger prawns oven baked in fresh cream, garlic, Italian parsley, w' chef's salad & parmesan risotto		

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M NM

Pizza

Gluten Free Pizza base available + \$3

Margherita	21.0	24.0
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House Pizza sauce, mozzarella, whole baby tomatoes & fresh basil

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

Maine

Roast of the Day (GF)	small 25.9	28.9
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large 29.9	32.9
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Served w' baked potato, roast pumpkin, greens, cauliflower mornay, rich meat sauce & condiments

Chicken Breast Parmigiana	29.5	32.5
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Crumbed breast of chicken topped w' tomato concasse, shaved champagne ham & grilled mozzarella

Chicken Schnitzel	26.5	29.5
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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
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Fresh home made Fettuccine, tossed w' tender chicken, gourmet mushrooms, house pesto & double cream

Risotto Primavera	29.5	32.5
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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
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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

Seafood Origin - (A) - Australian \ (I) - Imported \ (M) - Mixed

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) <i>(I)</i>	35.0	38.0
Served w' chef's crispy noodle salad		

Seafood

Spaghetti Marinara <i>(M)</i>	34.0	37.0
Fish pieces, prawns, scallops, calamari, mussels & tomato cream sauce, tossed w' fresh herbs & egg pasta		
Seafood Crepe <i>(M)</i>	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 <i>(A)</i>	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 <i>(I)</i>	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		

Seafood Origin - (A) - Australian \ (I) - Imported \ (M) - Mixed

Children's Menu

M - \$14.00

NM - \$17.00

(12 Yrs & Under)

Pasta Bolognaise

W' Sprinkle Aussie Jack cheese

Fish & Chips (I)

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**

Seafood Origin - (A) - Australian \ (I) - Imported \ (M) - Mixed

CHINESE CUISINE

M NM

Entree

Prawn Crackers	3.0	4.5
Prawn Cutlets (3) <i>(I)</i>	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 *(I)*

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)

Seafood Origin - (A) - Australian \ (I) - Imported \ (M) - Mixed

	<i>M</i>	<i>NM</i>
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) (I)	29.0	32.0
Combination (I)	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 (I)	29.0	32.0
Combination Chow Mein (Prawn (I), Chicken, Beef)	26.0	29.0
Mixed Vegetable Chow Mein	18.5	21.5

Sam's Specials

Mongolian Combination (spicy) (I)	26.0	29.0
Combination Satay (Prawn (I), Chicken, Beef)	26.0	29.0
Curry Beef	24.0	27.0
Mixed Vegetable Satay	19.5	22.5
Combination & Cashew (I)	25.0	28.0
Chicken & Cashew	24.0	27.0
Beef & Cashew	24.0	27.0
Mixed Vegetables	17.0	20.0

Seafood Origin - (A) - Australian \ (I) - Imported \ (M) - Mixed

Thai Cuisine

M NM

Entree

Chicken Skewers w' peanut satay sauce (3) (contain nuts)	9.0	10.5
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Rice

Small Steamed Thai Rice (Khao)	2.5	4.0
Large Steamed Thai Rice	3.5	5.0

Main Dishes

Pad Talay (spicy) (GF) (M) King prawns, scallops, squid, barramundi & mussels w' vegetables in authentic Thai sauce	31.0	34.0
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Nasi Goreng (medium spicy) (I) Famous Indonesian fried rice w' prawns, beef & chicken & fried egg	29.0	32.0
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Chicken & Prawn Laksa (mild spicy) (I) Malay style richly spiced laksa & coconut soup w' chicken, prawns, vermicelli & Hokkien noodles, soft egg, fried tofu, bean shoots, Vietnamese mint & coriander	29.0	32.0
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Stir Fried

Vegetable/Chicken/Beef	27.0	30.0
Prawn (I)	31.0	34.0

Chilli & Basil (GF) ~ Fresh chilli, sweet basil, soy, oyster sauce & fish sauce
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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
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Seafood Origin - (A) - Australian \ (I) - Imported \ (M) - Mixed

Noodles

Vegetable/Chicken/Beef 27.0 30.0

Prawn (I) 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 (I) 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 ~
- ~ FETTUCCINE 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